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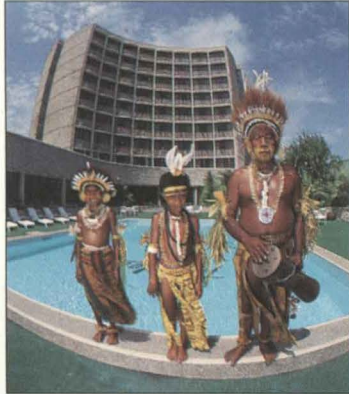


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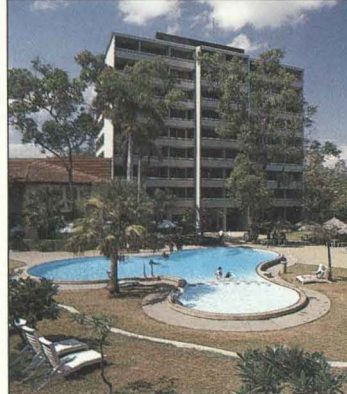
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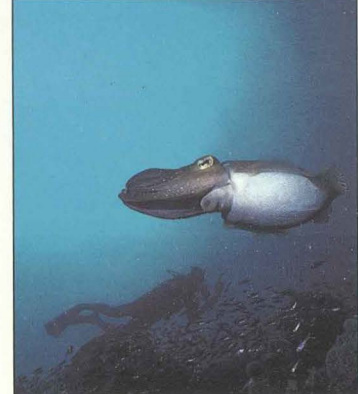


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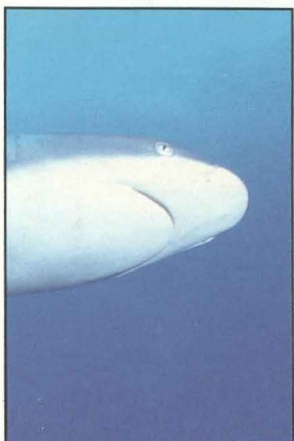
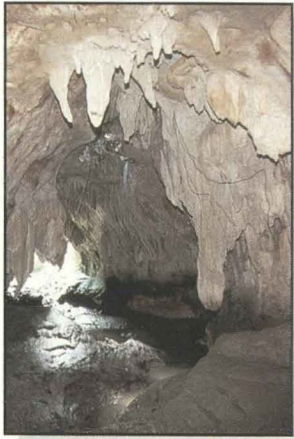
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Cover: Orange-eyed treefrogs (Litoria) found in Kikori area
Photographs by World Wildlife Fund



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Welcome Aboard!

In July 1976, Air Niugini first published an inflight magazine titled *Paradise*. *Paradise* has been published bi-monthly since that first issue and during this period has won numerous international awards for its presentation and content. Today, we see the start of a new era of *Paradise* with a new publisher, Morauta & Associates.

Air Niugini decided last year that it would contract out publication of the inflight magazine. This is part of an ongoing rationalisation programme to achieve greater concentration of effort and resources on Air Niugini's core function of providing safe and efficient air services.

Morauta & Associates were selected through open international tender. Air Niugini is delighted that a Papua New Guinean company with the requisite skills has won this competitive tender. I am confident that Morauta & Associates will build on and improve the excellent standard of *Paradise*.

The new *Paradise* will retain the attractive pictorial presentation of the former magazine featuring aspects of our wonderful country, our people, our culture, our flora and fauna. The new magazine has been increased in size and will feature more articles than in the past.

The new publisher will continue to develop *Paradise* as a vehicle for the promotion of Air Niugini and of tourism, of cultural life, the arts, knowledge about society, business and topical events of general interest in the country.

It is my wish that through *Paradise* magazine and Air Niugini you discover some of the wonders of this land of adventure and excitement.

Enjoy your flight — we look forward to seeing you again.

A handwritten signature in black ink, consisting of a large, stylized 'J' followed by several horizontal strokes.

J.J. TAUVASA, MBE
Chairman
National Airline Commission

Exploring KIKORI'S BIODIVERSITY

Story by Dr Gary S. Hartshorn



Both photos Gerry Ellis
Top left North rim and slopes of Mt Bosavi **top right** Male Golden Dwarf Whistler was one of the 238 species of birds recorded in the Kikori River Basin. **bottom right** Rain storm over Lake Kutubu **bottom left** Moss-covered 'muscles' cling to a tree trunk in the cloudy forest near the top of Mt Bosavi.

After completing my research in late morning, I decided to try to reach the north rim of Mt Bosavi at about 2,300m. It was a near vertical climb and I felt like a monkey as I used all four limbs to scramble up and through the maze of vegetation. About one-third of the way to the rim, I came into the most impressive forest, a green wall of moss-covered tree roots and trunks. Only when I looked straight up did I see a hole through the mossy wall where the trail might continue, but it would require a detour to get there.

Gerry Ellis



Gary Hartshorn



Nurtured by the almost daily cloud cover and rain, everything was literally festooned with moss. Cloud forests function as a filter extracting moisture from the abundant clouds. Even on the rare sunny day, there is a continual drip of water for the moss-covered vegetation.

I was leading a 17-person team of national and international scientists conducting the first detailed survey of biodiversity in the Kikori River Basin. One of our goals was to spend several days on Mt Bosavi, Southern Highlands Province to explore and survey the luxuriant forests and spectacular wildlife on this isolated volcano protruding out of the Great Papuan Plateau.

Our ornithologist, Dr Ian Burrows from the University of Papua New Guinea, recorded 102 species of birds on Mt Bosavi. These include the spectacularly plumed Black Sicklebill Bird of Paradise, the beautiful Carola's Parotia and Gurney's Eagle that soared over the forest canopy. Of particular significance is that 76 per cent of the bird species on Mt Bosavi are native only to the main island of Papua New Guinea and Irian Jaya.

In addition to our Mt Bosavi expedition, we concentrated our field surveys in the lower and middle Kikori River Basin, where oil production, nature-based tourism and industrial logging may in the future result in marked environmental change.

We conducted intensive field surveys for 3-5 days at several different sites to give us preliminary assessment of species diversity and the status of species hunted for bushmeat (cassowaries, tree kangaroos, cuscuses) or plumes (vulturine parrots, birds of paradise).

Our biodiversity survey team included a majority of scientists from Papua New Guinea, from the Department of Environment and Conservation, National Museum, Bulolo Forestry College and Christensen Research Institute, as well as five scientists from overseas.

Although the Kikori River system is much smaller than the Sepik or the Fly-Strickland, it has almost as many fish species (87). Fourteen fish species are native only to the Kikori. This is a higher number than for the other larger river systems. Four new species of fish were collected. Lake Kutubu (at 810m elevation) has ten endemic fish species, making it the most unique freshwater fish fauna on the Papua New Guinea mainland.

With considerable collecting help from local experts, Dr Gerald Allen documented at least two new species of blind cave fish from limestone sink holes in the Great Papuan Plateau. While this is the first time these species have been recorded by scientists, the local people wonder about the scientific fuss over fish they have known for a long time.



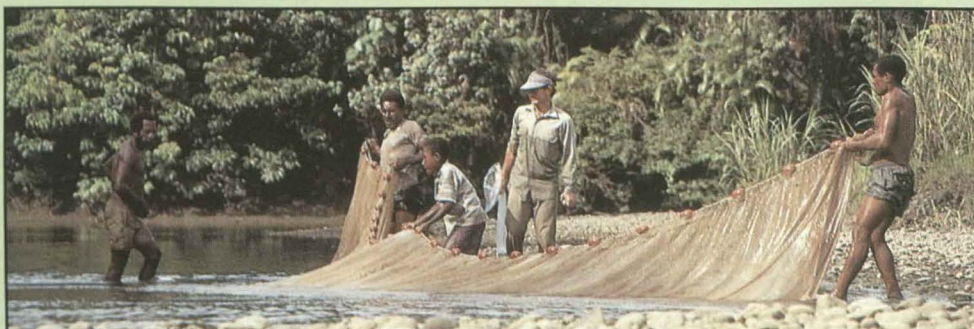
Don Henry



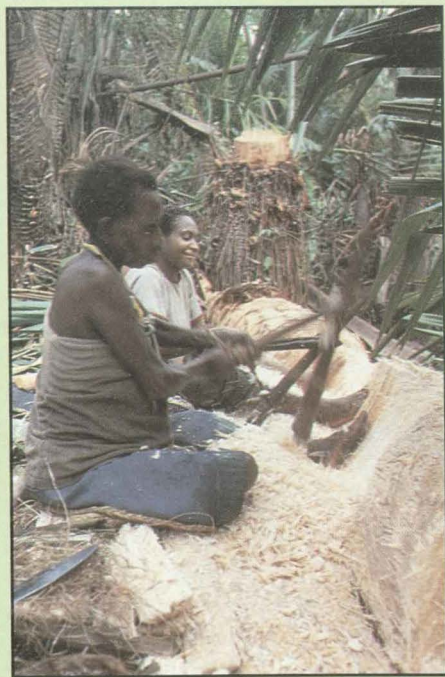
Gerry Ellis

Top Local villagers holding prawns produced from a community-initiated mariculture enterprise **middle** Mottled colour patterned moth **bottom** Dr Gerald Allen working with local Omo village fishermen

The Christensen Research Institute team specialising in moths conducted one of the most comprehensive samplings of moth faunas in the world along an altitudinal transect from sea level to 1,700m on Mt Bosavi. At each site, the team used portable generators to power lights that attract thousands of moths. Preliminary analyses of the 43,435 moths sampled indicate they represent about 1,600 species. Of all the sites sampled, the Mt Bosavi base camp site has the highest number of species (924).



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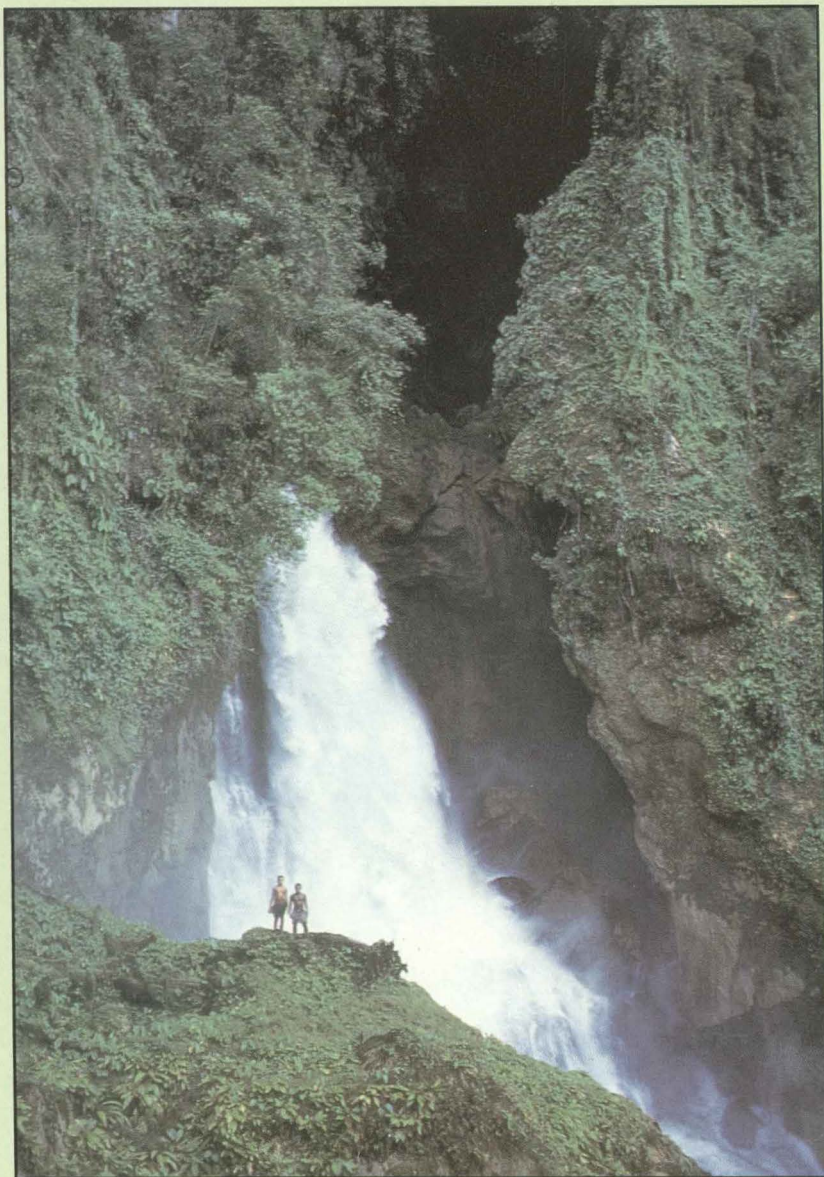
Less attention was devoted to butterflies, but good populations of giant birdwing butterflies were observed at several sites. As in other parts of Papua New Guinea, there is considerable local interest in cultivating the preferred host plants for the butterfly larvae and rearing the birdwings for the lucrative butterfly trade. One of the team found plenty of host food plants and conducted workshops in nearby villages on butterfly farming.

A highlight for me was observing the rare New Guinea Flightless Rail which has inordinately long legs and frequently flicks its stumpy wings as if to maintain its balance. Gary Kinobo from Veiru Creek had scouted out a feeding area of the Flightless Rail. Although walking before dawn through the tangled roots of a mangrove swamp is quite tricky, it was worth it. After about half an hour in a hide, three adult birds strolled into view to feed on grubs in the debris of a sago palm.

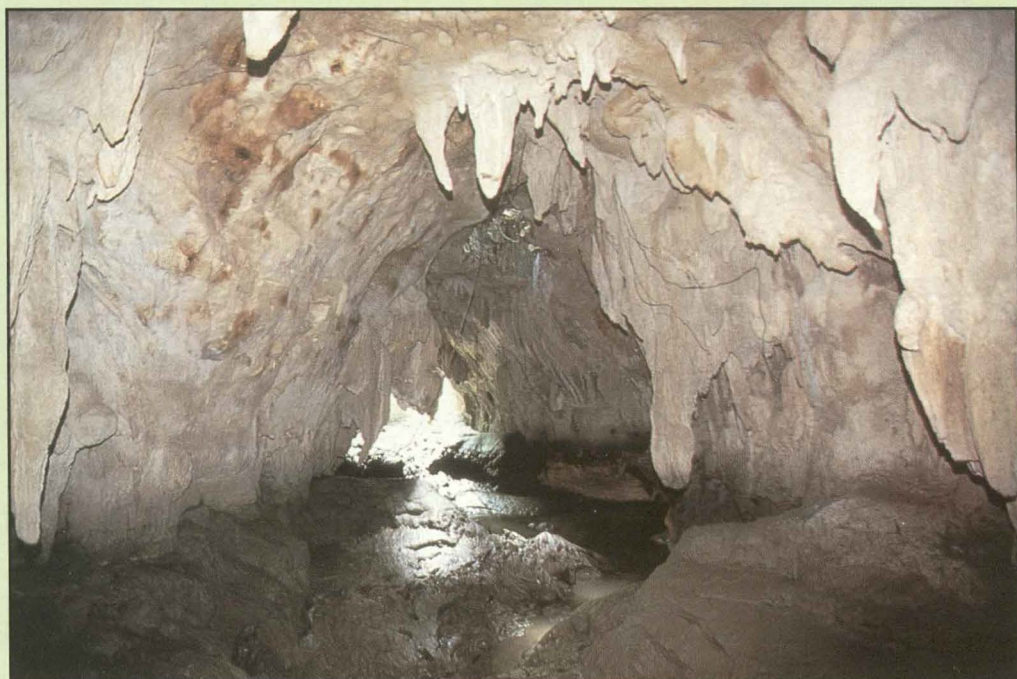
Our mammal specialists worked mostly at night, when the shy and secretive animals are easier to observe or capture. In areas more remote from villages, popularly hunted species (tree kangaroos, cuscuses, wallabies) appear to be more numerous. The team's bat specialist recorded 29 species, including eight rare species such as the Golden-tipped Bat, Wollaston's Horseshoe Bat, Round-eared Tube-nosed Bat and the Javan Bent-wing Bat.

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Gary Hartshorn



Top left Women produce sago outside Omo village. **top right** Two people from Omo village stand on a rock in front of the spectacular emergence of the Lubu River from a sheer limestone wall near Omo Village. **bottom** Open ended bat cave near Veiru Creek





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Gerry Ellis

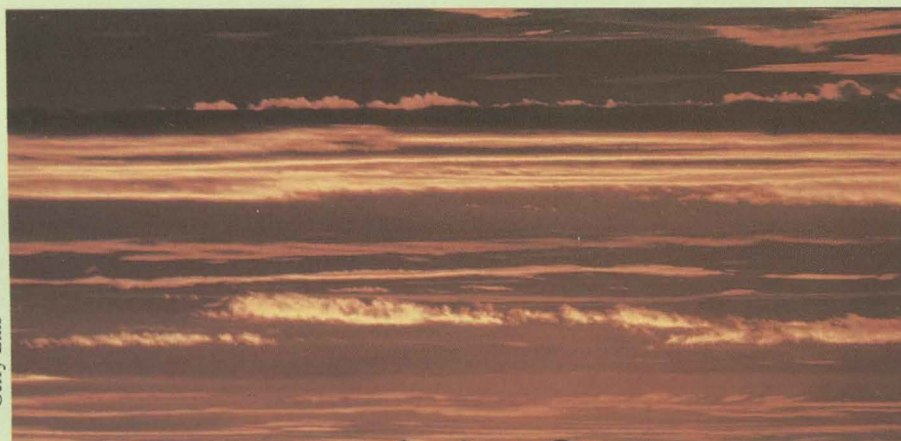
The abundance and diversity of aquatic bugs, including several new species, indicate that the Kikori River system is in excellent health, showing no effects or degradation from the Kutubu oil production operations. The field survey of fish and aquatic insects establishes a sound baseline for monitoring the effects of development activities on water quality and stream organisms.

The first field survey of biodiversity in the Kikori River Basin documented excellent numbers of species and robust populations of most species. Despite the considerable development activities associated with oil production in the Kikori, much of the lower and middle regions of the Kikori River Basin is undisturbed and in excellent environmental health.

The exciting results of the field survey indicate that the Kikori region is not only one of the richest parts of the country for biodiversity, but that the Kikori region harbours some of the country's best undisturbed wilderness. The incredible biological resources of the Kikori present a unique opportunity to integrate conservation and development.

The field survey of biodiversity in the Kikori River Basin was a collaborative effort of World Wildlife Fund and the Department of Environment and Conservation as part of the government-approved Kikori Integrated Conservation and Development Project. The project works with local landowners in the Kikori region to assist them with conservation and sustainable development, and is supported by the Kutubu Joint Venture.

Top Montane tropical rainforest at 1,200 metres on the north slope of Mt Bosavi
top insert Green tree python **below** Sunrise from Mt Bosavi base camp, 1,275m elevation



Gerry Ellis

Dr Gary Hartshorn is a vice-president of World Wildlife Fund, based in Washington DC. He is a world expert on tropical forests and conservation.

MBA flies to Moro, the airport serving the Kutubu oilfield and central processing facility, three times a week. Kikori can be reached by air (MBA) or sea (MV Ma Foroe).



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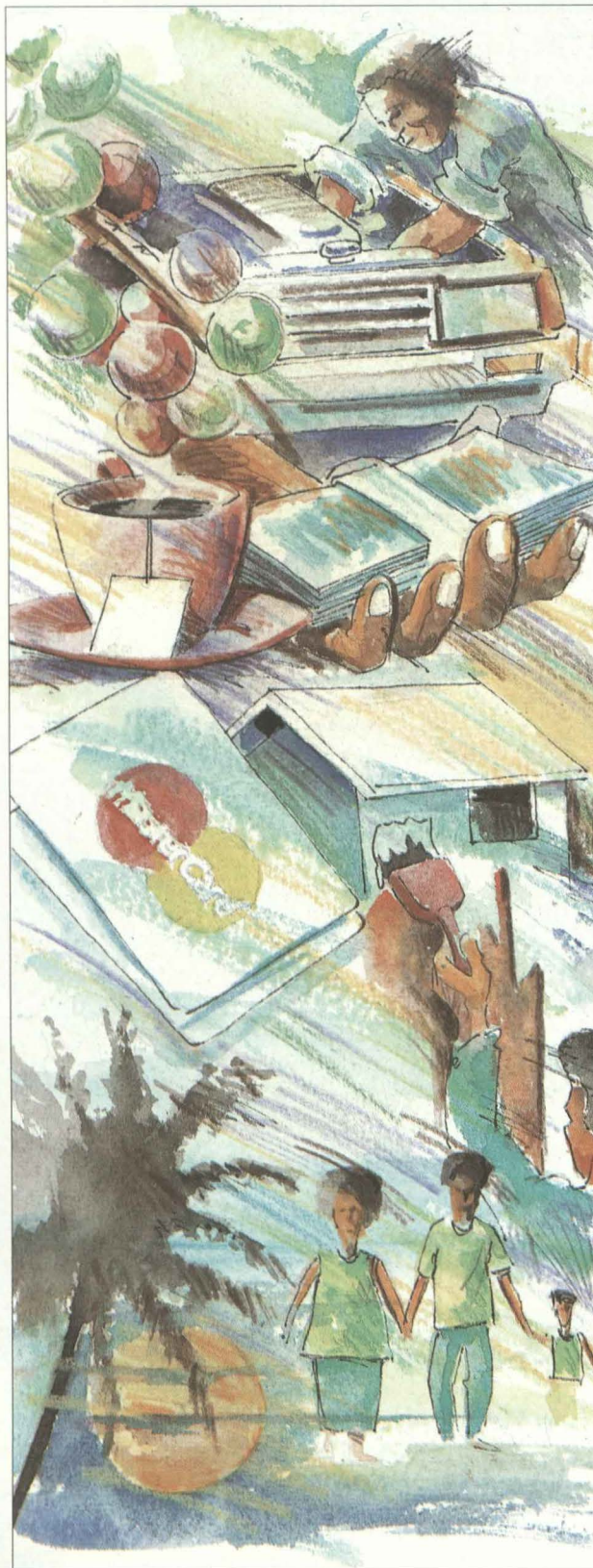
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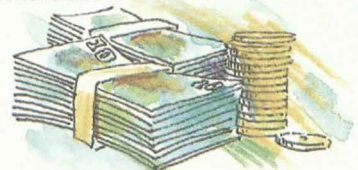
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ONGKA'S LAST TESTAMENT

Twenty years later!

Story by Charlie Clay

Charlie Clay



Ongka

It all started over twenty years ago when a British documentary film crew spent three months up a mountain called Mbukl, just north of Mt Hagen in the Western Highlands Province. They were there to cover 'Ongka's Big Moka'.

Who is Ongka and what is Moka? Ongka is the leading Big Man of the Kawelka tribe, one of the Melpa speaking groups in the Hagen area. Mokas are competitive pig and money exchanges held between allied Hagen clans. The central purpose is to give the partner clan an overwhelmingly large donation that has to be repaid ten or so years later with a considerable increment. The donor group gains prestige and alliances, the recipients lots of cash and pigs. Good feeling infuses the clans' future relationships.



Don Niles, National Research Institute

Preparing food for Moka feast



Don Niles, National Research Institute

Woman with bailer shell around her neck is dressed for Moka.

A Highlands Big Man does not gain position and prestige through inherited wealth. His whole political career depends upon his own personal ability to orate to and organise those lesser men around him.

This is a talent particular to individuals with dominant and powerful personalities. Ongka's social presence eclipses those around him. His whole life has been dedicated to organising Moka gifts, compensations and bride prices. The old man displays such a cocktail of charm, cunning and sheer bloody-mindedness that it is easy to understand how he became one of the greatest Big Men of his generation. For documentary film makers, this is the kind of star that you only come across once or twice in a career — a natural.

Twenty years ago, the film followed Ongka as he scoured the countryside raising the Moka, marrying extra wives for pig rearing, dealing with rival Big Man jealousies and combating murder through sorcery. Ongka became an ethnographic legend.

Men dancing at Moka feast



Don Niles, National Research Institute

In June 1995 the BBC sent a crew and over 200kg of camera equipment from England to pick up Ongka's story after two decades of rapid change in the Highlands. Ostensibly Ongka II. The nucleus of the team was essentially the same as in the first film.

Professor Andrew Strathern is an anthropologist who has worked with the Kawelka for over thirty years. Recognised as one of the greatest fieldwork anthropologists of our time, his command of the Melpa language and his ready rapport with the people are second to none. When Andrew first arrived in the early sixties, it was Ongka who took him under his wing, thus giving the then innocent anthropologist a patronage that has become a father/son relationship. Like any father/son relationship, both parties demand a lot from each other. For Andrew, it is 'Just tell me one more time about the spirit cults', or 'These crazy whites would like you to walk to the top of the mountain because they think that the sun looks particularly pretty there'. Ongka's needs seem to be of the more basic and rapid payback variety, 'Take me to town and feed me large plates of chips'.

Charlie Nairn is the director of both films. His career as a director and producer started in documentary and he has gone on to direct major BBC dramas, such as 'The Bill' and 'Coronation Street'.

With Charlie as the storyteller, Ongka and Andrew wanted to make Ongka's last testament over a lifetime that has gone from the stone chip to the computer chip.

The 'Oily Rags' of the expedition were the highly recognised and experienced camera and sound team of Mike Blakeley and David Woods. The researcher was Charlie Clay, who prides himself on speaking the world's worst Pidgin mixed with a ridiculous amount of confidence. Andrew says, 'Clay's unflagging energy and enthusiasm, plus his powerful ability to radiate charm and chew betelnut, have proved invaluable in bridging the generation gap that now exists between older and younger people of the Kawelka'.

The film was shot in and around the old DPI agricultural research station at Kuk, where most of the Kawelka live.

The Kawelka were embroiled in two considerable compensation payments. Both were efforts to settle murders. When Charlie Clay arrived a couple of weeks before the crew he found a very sprightly Ongka, now in his late 70s, presiding over and controlling the compensation payment.

The first murder was within the larger clan; a young man was arranging his third marriage when his second wife fought and killed his bride to be.

The second murder was not an intra-clan affair. Two Kawelka lads had become involved in a drunken brawl with men from another Hagen group, the Mokei. This had resulted in the death of one of the Hagen men. Life had become very difficult for the Kawelka; threats of payback killings meant that they were forced to stay within their own clan territory. For a prominent Kawelka politician, such as William Ipik, this was disastrous. He was unable to go to town and carry out his job until the situation was settled.



Charlie Clay

Ongka with his daughter, Yarra

The BBC had commissioned the film to investigate religious and cultural change within Ongka's group. Following the machinations of a compensation payment proved to be an extremely effective way of portraying these issues.

Compensation is the traditional method by which Highlanders settle disputes, particularly killings between groups. The responsible clan mobilises to give a large collective distribution of pigs, cassowaries and money to the victim's relatives. This, on the one hand, expresses responsibility for the death and, on the other, ensures that the aggrieved group will not carry out payback killings. Today, this traditional system runs side-by-side with and complimentary to the judicial system.

Compensation may be a traditional desire, but it now has very modern overtones. Pigs are still the staple exchange item, but large amounts of money and modern goods may also be asked for. Missionaries have brought Christ to the Highlands, and these days prayers and God play an integral role in settling such disputes, namely in ascertaining the reasons for the death and correct processes for solving it. When Ongka was young, the trials and tribulations of life were interpreted through consultation with the ancestor spirits; now that he is a Catholic, he refers to a Christian master.

By the time the crew was ready to film, Ongka in his own indomitable style had wrapped up the first compensation. Ongka had organised nearly 100 pigs, K10,000 and a bus to help settle the murdered woman's group. The situation was still tense, but people were once more free to go about their daily business.

The lad held principally responsible for the second murder had run away. He had disappeared and nobody knew where he had gone, not even his reputed partner in crime. This was bizarre behaviour and almost social suicide. The man in question's only real hope of rejoining society was to go to jail and take his chances with the courts while his clan settled the dispute through compensation.



Representatives of sponsor Air Niugini, Ongka and relatives farewell the film crew.

In Papua New Guinea, you are nobody without the support of your wantoks. By running away, this lad now faces a life on the run with no relations to help get him out of trouble. He can never rejoin his own group.

The Mokei wanted those responsible in jail and were waiting for the court system before they were prepared to talk compensation. This was quite a headache for Ipik, and he tried every available means to find his clansman. Cars were hired to scour the Highlands Highway, photographs distributed, the local radio station ran the story and a substantial reward was offered. But to no avail.



Ongka upset at Crew leaving

Common sense prevailed and finally the compensation got off the ground without the satisfaction of the accused being behind bars. Ongka and Ipik mobilised the various men's houses and factions within their group to raise an amount that dwarfed the previous month's payment. It was a hard and tricky task, fraught with many difficulties, but finally things came together. Ongka cajoled, persuaded and bullied the Kawelka to donate pigs and money while Ipik scoured the Dei Council area in his red pick-up truck, visiting other clans, calling upon old alliances and debts to add to the total.

Although the film centred upon these two characters, their beliefs and efforts, this is not to say that there is not a wealth of other equally important men and women in the story. The film hopes to document not only the changes in the Hagen area, but also how the society embraces tradition to solve modern problems.

The invaluable support from the following ensured the successful completion of the project for the team: Ru Kondil, his wife Mande, Tom, Yarra Ongka, Negints Reya, Father Michael, Paster Joseph, Tobias Ikai, National Research Institute, Air Niugini, Malcolm Culligan, Dr John Muke, Peter Spencer and Peter Van Fleet of Plumes and Arrows Inn.

The film was shown on BBC1 television in the United Kingdom in November 1995. It may be shown on ABC in Australia and Papua New Guinea in the near future.

Air Niugini flies every day from Port Moresby to Mt Hagen and back and from Mt Hagen to Wewak, Madang and Lae.



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With the Sharks

The unexplored destination of Eastern Fields in the Northern Coral Sea

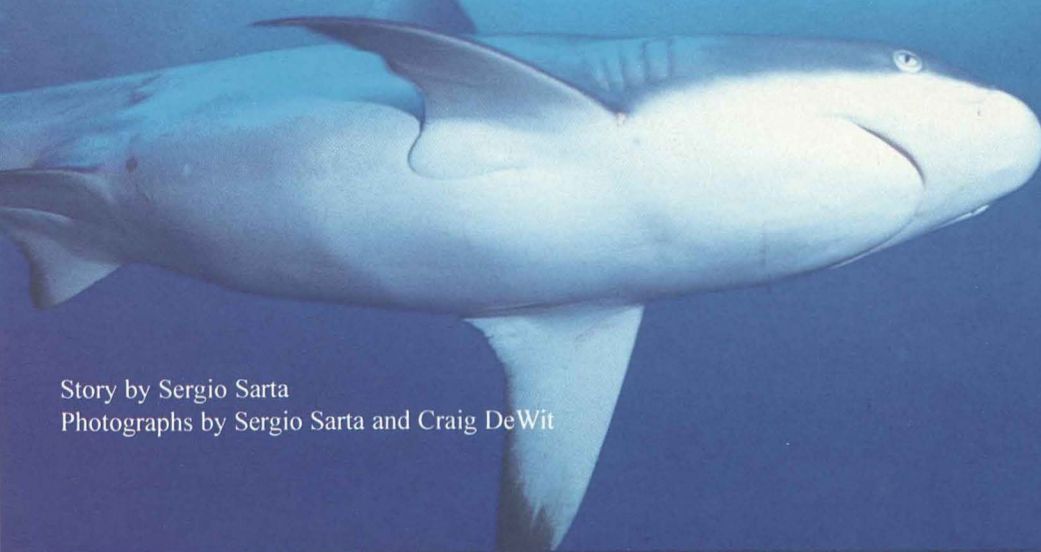
The silver tips, grey reef, white tips and hammer-head sharks which inhabit this atoll, lying between Papua New Guinea and Australia, are not used to the presence of divers because the site is almost untouched. Big jacks, small clown fish, blennies, gobbies in a variety of colours and shapes and an infinity of gorgoneia and sponges populate the area.

Story by Sergio Sarta

Photographs by Sergio Sarta and Craig DeWit

After a full night of sailing, we dropped the anchor on top of the reef. In this very large passage we could see all the colours of the sea from dark blue of the deep to turquoise and light blue of the sandy reef. In the very clear water we could see the reef and its inhabitants. A few minutes later, as if attracted to the noise of our boat dropping anchor, several sharks started swishing through the water. They were reef sharks, small and medium in size. Curious about the unusual presence of our vessel, they came from the bottom to investigate.

We slipped into the water very gently with trepidation, not just because of the presence of the sharks but because none of us knew what kind of dive we were in for. Instinctively, we headed for the southern edge, against the current. It was very hard for the first few metres and we only managed by crawling hand over hand until we reached the drop-off where we found the current eases, offering a reprieve that allowed us to hover and stare at the wall below, disappearing some 200m into the deep.

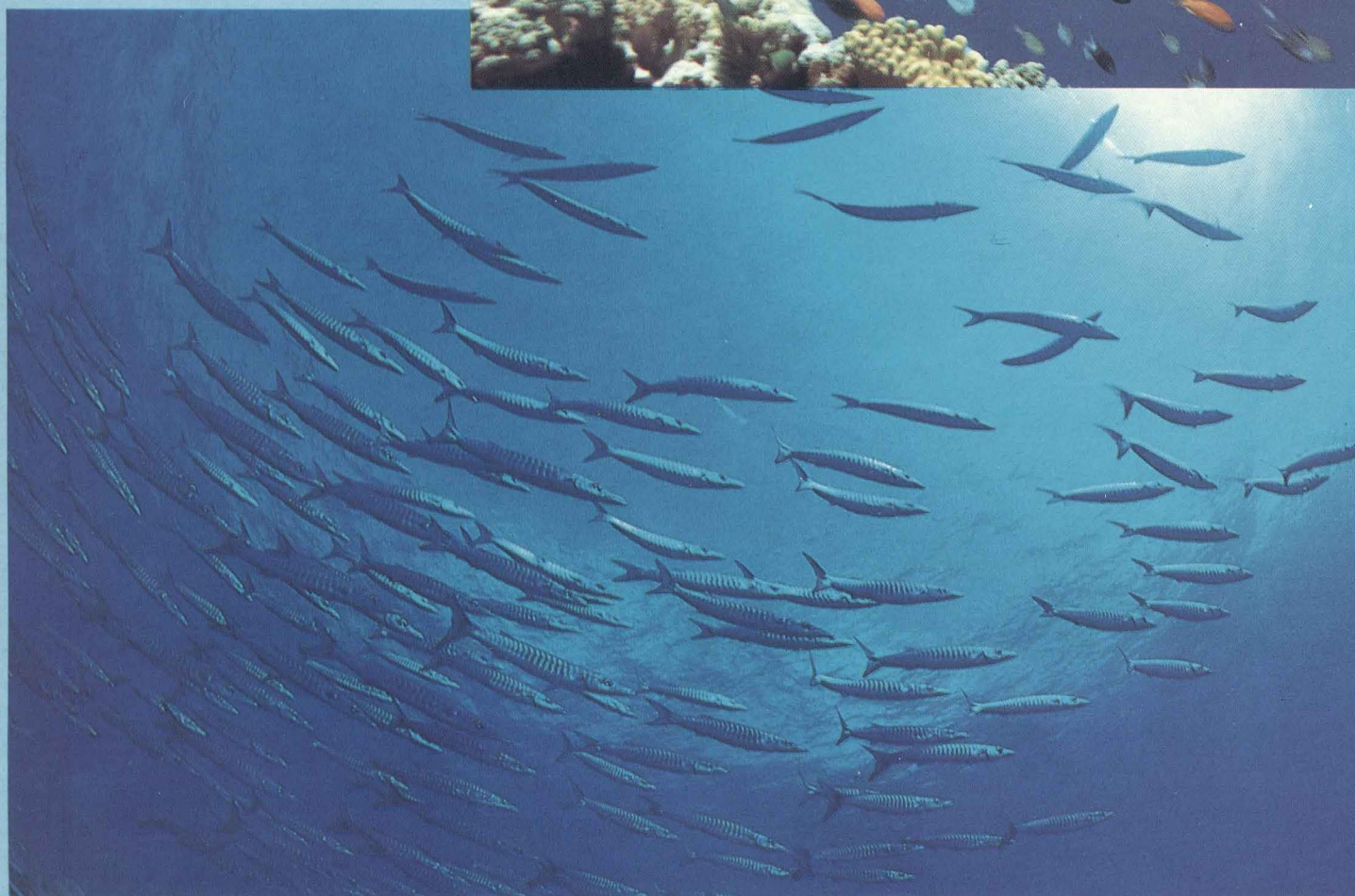
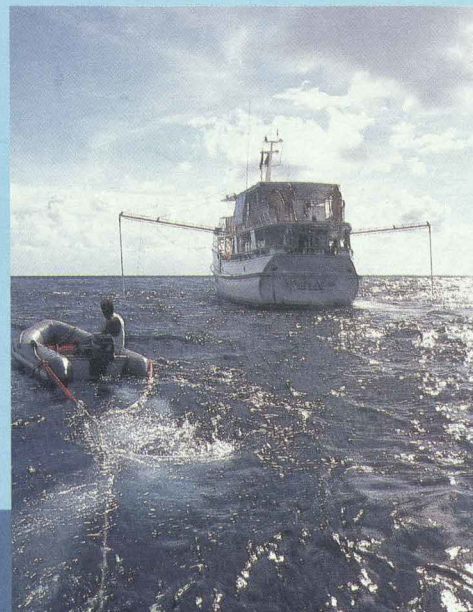


Not much life or colour was apparent at first, so we went down 20-25m and discovered some gorgoneia fans and soft corals. But the real fascination came from the blue as the formation of dog tooth tuna sailed past looking for food. Then a cloud of jacks exploded from nowhere, encircling us.

Reaching 30m, we saw out in the distance large shadows that turned out to be sharks. They were of the same family that we saw before on top of the reef, however of much larger size. Because they were so large, we didn't realise at first that there were 7 or 8 hammer-head sharks among them. The big beasts, while keeping a distance, went back and forth intrigued by their strange visitors that were blowing bubbles. Once their curiosity was satisfied, they faded away like an apparition. As we ascended, we were full of all kinds of emotions, but the greatest was the knowledge that we were the first divers who had dived on this reef.

We were in the Coral Sea, east of Torres Strait 100nm south south-west of Port Moresby and about the same distance north north-west of the Great Barrier Reef.

Here in the middle of the ocean where there is 2000m of deep water, the bottom rises to the atoll floor at about 200m, the pinnacles reach to the surface of the sea and an underwater mountain has given birth to a larger round reef of about 400m². The rim of the atoll drops into the blue. This reef named Eastern Fields was practically unknown to underwater enthusiasts until 1994 because it was far from the shores of Papua New Guinea and Australia.

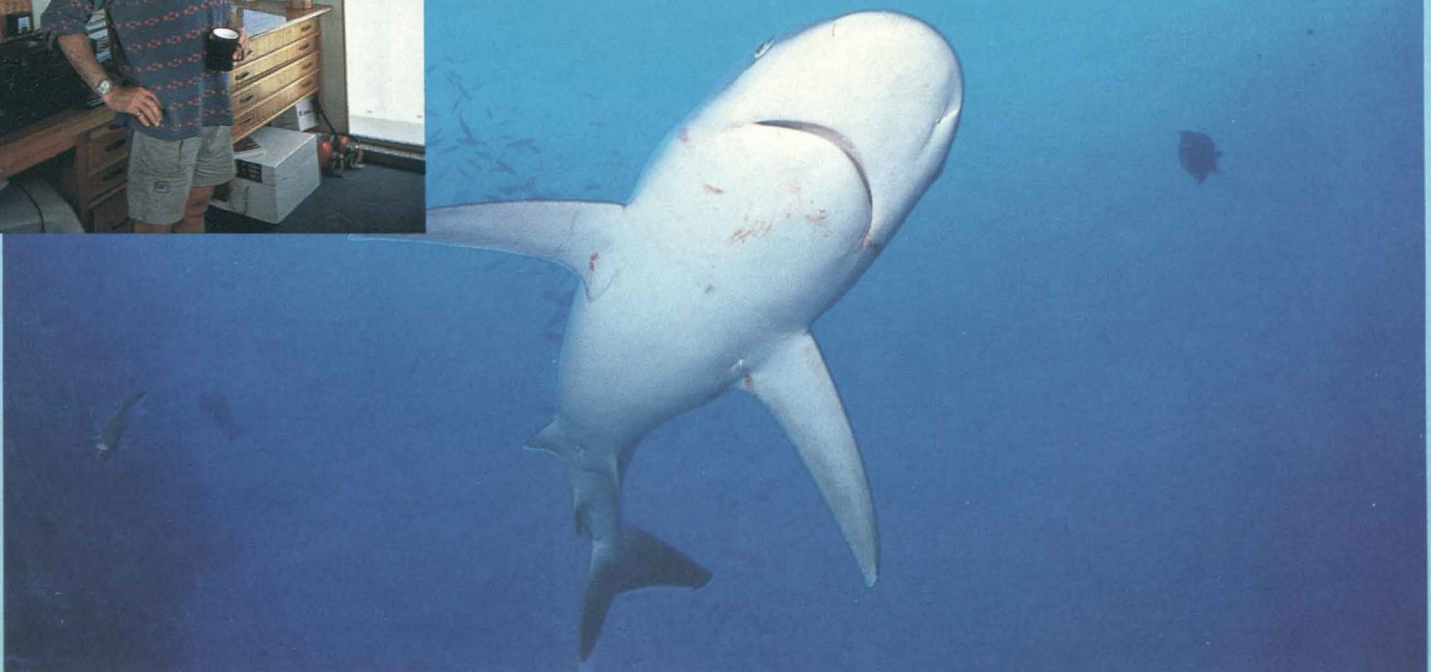
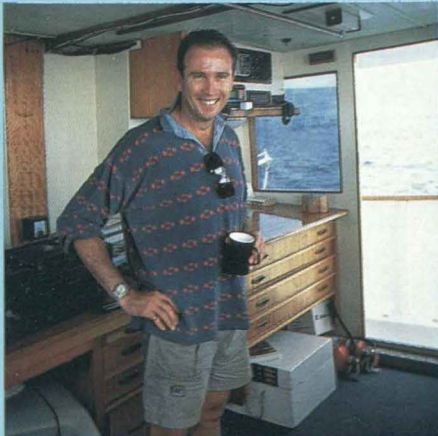
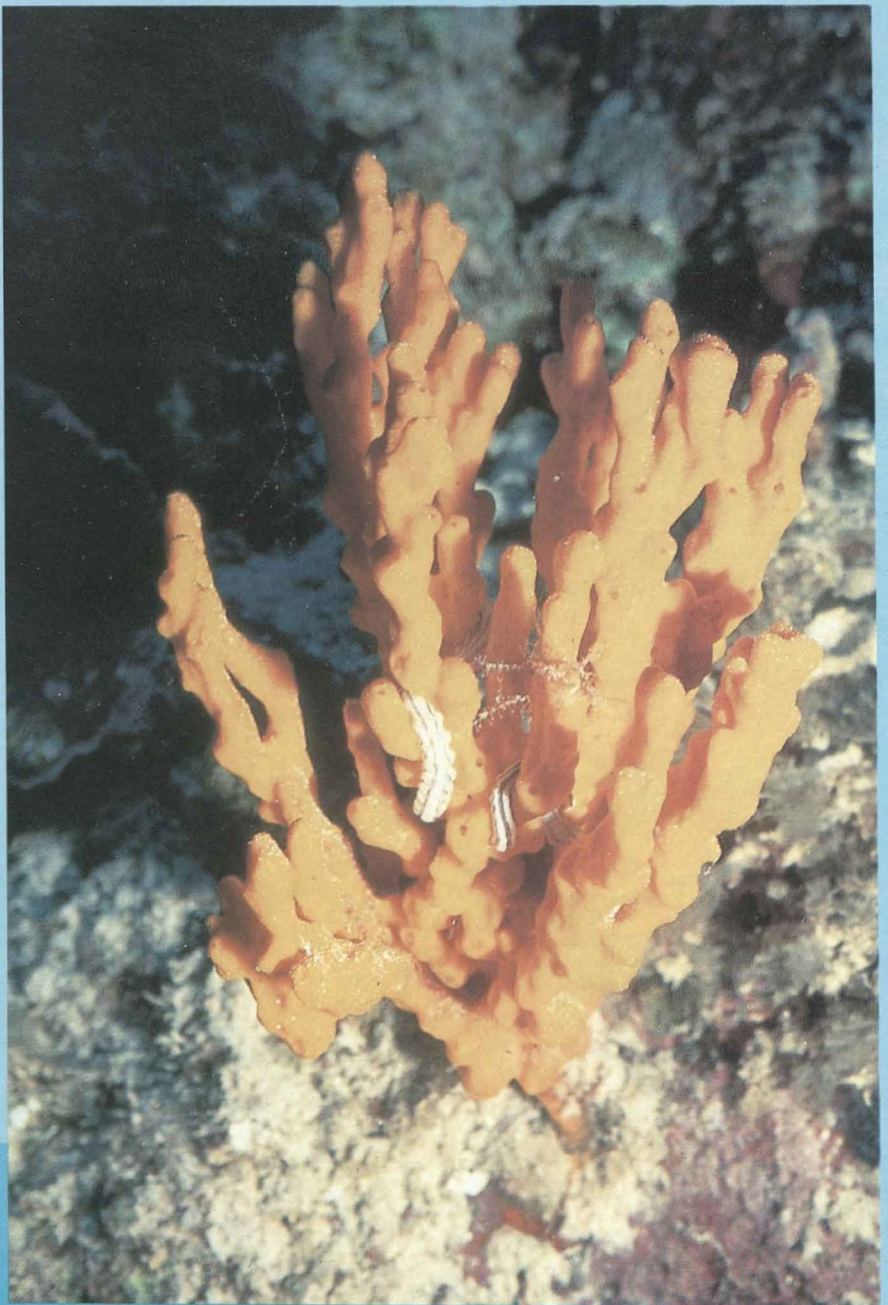


A special vessel equipped for ocean crossings is needed to reach this destination in the middle of the ocean. Thanks to Craig DeWit (pictured below), an Australian of Dutch descent who has lived all his life in Papua New Guinea, this wonderful underwater location has been opened for adventurous divers seeking new destinations. About 200 divers have had the privilege of diving there with Craig from his vessel, *Golden Dawn*. Every trip is a mixture of diving known sites and exploring new sites.

From September to December is the best time because the sea is usually calm and the water very clear with a temperature of about 26-27°C and visibility in excess of 60m.

In one week, we only managed to explore a fraction of this very large reef. The walls of some pinnacles are a wonderful explosion of colour. Beyond in the water are the big pelagic fish. Every dive we performed was characterised by the presence of sharks, big tuna, cow rays, turtles, several schools of barracuda and jacks. We saw a whale shark passing a few metres from us.

Another amazing dive was on the reef named Point P, a separate small atoll with an external wall that had a step at the point which formed a plateau at about 40m. The water in the first one metre was not clear. After 15m it became very clear and we saw a large pair of hammer-head sharks, followed by a big school of jacks which circled around us. The wall is covered with gorgoneias and small crevices full of colour.



Another dive, Jay's Reef, is a coral reef inhabited by a large number of silver tip sharks. Craig dropped an iron chain with fish attached into the water. In a few minutes, the place was full of sharks. All of us watched in astonishment, fascinated by the scene of the frenzy of sharks attacking the fish.

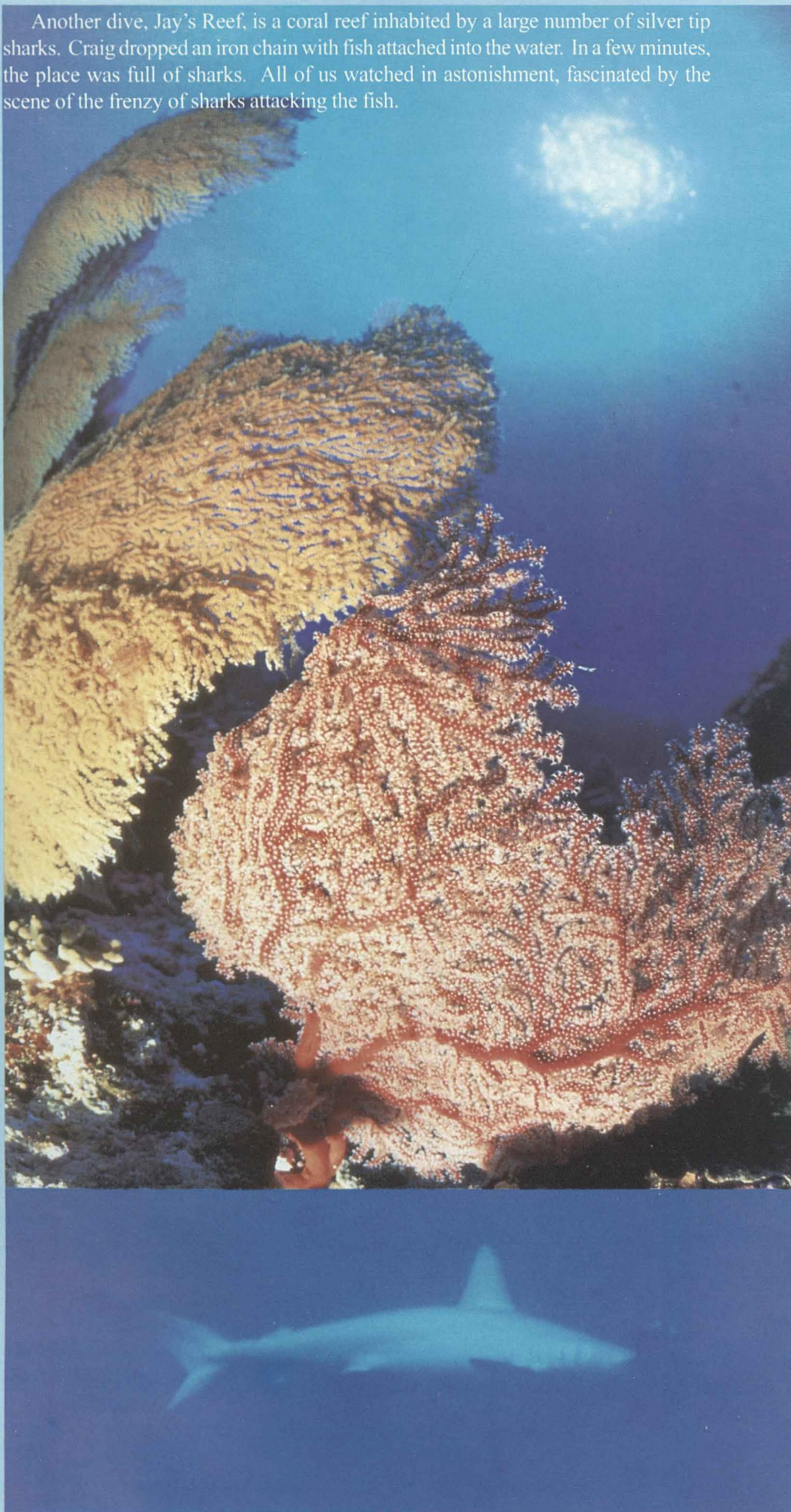
Great Northern Passage is one of the passes of the atoll where very beautiful walls drop to a sandy bottom of 40m. There we met a very big cow ray, white in colour.

For underwater photographers, Isaac Newton's Bombie is special. Three pinnacles rise from the bottom of 15m up to a few metres from the surface. On the smallest of these pinnacles between 10 and 20m we found a variety of red and yellow gorgoneia. Looking very carefully into the branches of the gorgoneia, we could see small blennies and gobbies which almost assume the same colour as the gorgoneia.

Carl's Ultimate at Eastern Fields is a great pinnacle that from the first step of 60m rises to two or three metres from the surface. The top of the reef is shaped like a pear and is a few hundred metres long. You have to perform several dives here to appreciate the whole reef. All the walls are simply magnificent with a variety of colours and life. Great gorgoneias of different colours and shapes, hard corals, different shaped sponges, many schools of fish that are in such variety they represent the total endemic fish life in all the Coral Sea. While in the blue beyond, grey reef sharks, white tip sharks and tuna the size of sharks hang motionless in the current. On the north-east wall, usually with the current incoming, you can swim among large schools of jacks and barracuda. It is very difficult to list the merits of this site, the reef or the fish species.

Every great dive site in the world has a special peculiarity that sets it apart from others, depending on the time you make your dive and also luck. But I make a personal judgment and rate Carl's Ultimate as my first choice in dive sites in the world, above any other!

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MUSEUM NEWS

HAUS TAMBARAN in KANGANAMAN

Wolimbit has been rebuilt four times.

Story by Mark Busse and
photographs by Wally Ainui
Papua New Guinea National Museum

*The National Museum and Art Gallery at Waigani
is open Monday to Friday 8.30am-3.30pm,
Sunday 1.30-5.30pm and is closed on Saturday.*

In November 1995, staff from the National Museum and Art Gallery accompanied the Minister for Civil Aviation, Culture and Tourism, the Honourable Michael Nali, MP, to Kanganaman village in the Middle Sepik area of East Sepik Province. The Honourable Bernard Narokobi, Member for Wewak and Deputy President of the Trustees of the National Museum was also with the group. The purpose of their visit was to see the progress that the Kanganaman people had made in building their new *haus tambaran*, their ceremonial house. In recognition of the work, Minister Nali, on behalf of the National Museum, presented a cash donation to the Kanganaman people to assist them to finish the house.

The Iatmul-speaking people who live along the middle reaches of the Sepik River are famous for their large, elaborate *haus tambarans* which are the spiritual and political centres of their communities. In these houses, the men of a village meet to discuss vital issues and many important cultural heritage objects, such as *garamuts* (slit drums), masks and other carvings are stored.

Many of these objects and the *haus tambarans* themselves are believed to have significant powers that give force to the decisions that are made in their presence. In recent years, these houses have also become tourist attractions because of their beauty and their historical and cultural significance.

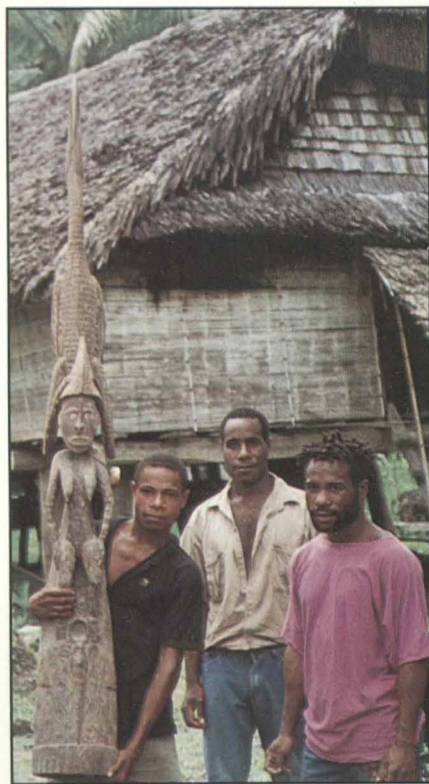


Haus Tambaran

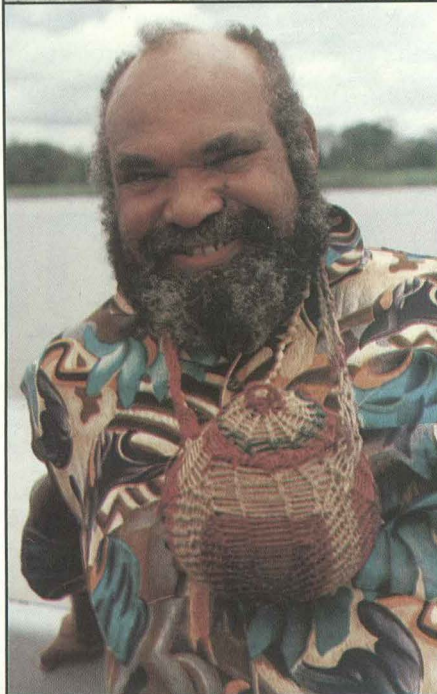
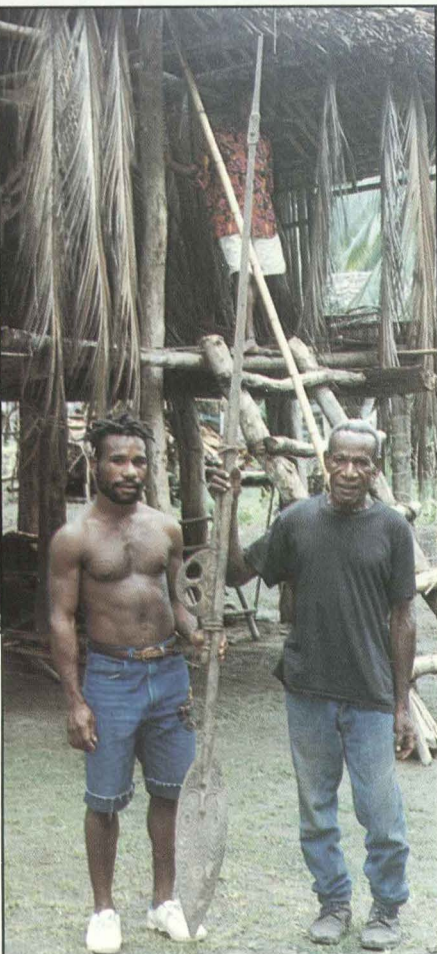
The *haus tambaran* in Kanganaman, which is named Wolimbit, and all the objects kept in it, are protected under the 'National Cultural Property (Preservation) Act' which is administered by the National Museum. The purpose of this Act is to preserve and protect objects of cultural or historical importance.



Minister Nali presents the cheque to an elder from Kanganaman.



Left Finial from old Wolimbit Haus Tambaran
middle Ceremonial paddle protected under the
National Property Act below Hon Bernard
Narokobi wearing a bag woven around a
coconut frame to hold his betel nut



believe that it is appropriate for the Government, through the National Museum, to provide cash assistance to the people of Kanganaman to support their efforts to rebuild this important cultural monument.

The people of Kanganaman say that the *haus tambaran* that they are currently building is the fourth Wolimbit *haus tambaran*. In each rebuilding, some of the materials from the previous house, such as posts or cross beams, may be reused, while other elements are replaced. A photograph of the second Wolimbit *haus tambaran*, probably taken in 1932, is in Gregory Bateson's book *Naven* which suggests that the first Wolimbit *haus tambaran* was built before the turn of the century. This means that some of the posts being used in the new house that were part of the first *haus tambaran*, as well as some of the *garamuts* in the house, are over one hundred years old.

In the past, new materials for building the *haus tambarans* of the Sepik, such as logs for posts and leaves for roofs, were obtained through non-monetary exchange relationships. Today, many of these materials, as well as the labour to construct a *haus tambaran* must be bought with cash. Most of the money for buying materials and paying workers for Wolimbit came from the people of Kanganaman.

However, Minister Nali and the Trustees of the National Museum

About a year ago when the fourth Wolimbit *haus tambaran* was being constructed, Vic Pasco was on the 'Melanesian Discoverer' cruising the Sepik River. He and other passengers were invited to observe a rare ceremony — the singing-in of the spirits to the *haus tambaran*. He wrote this article about the experience.

After walking along a carefully tended path, through a rainforest filled with tropical birds, lush ferns, brightly coloured butterflies and flowers, we rounded the last bend and were taken by surprise at the *haus tambaran* which resembled a 'cathedral' under construction. Dozens of massive carved posts supported the grand framework. When the old roof had been removed after years of gradual deterioration, the elders believed the spirits had left. Now that the posts and roof had been renewed and the entire framework was completed, the spirits had to be re-installed again.

In front of the stairway, a semi-circle of elders was grouped, ready to begin singing-in the spirits. The other end of the *haus* was closed off with woven palm fronds. In front of the enclosure stood a group of men, armed with an assortment of musical instruments. It was their job to ensure that the spirits did not escape.

The elders began to chant to the beat of the hand drums. One by one, they called out the names of the long deceased warriors, famous for their valiant deeds. It was hoped that the warriors would intercede with the spirits to ask them to return to the *haus tambaran* and restore the village's strength.

The intensity of the chanting increased. Then, there was a sudden burst of sound from within the house: hand drums, ball roarer, blasts on bamboo horns and beating of the floor barring the spirits from escape. After the fierce blast of noise from within sent the women and children fleeing, from the farthest end of the *haus tambaran* came the deep notes of five old *garamut* drums which together with the notes from the *haus* signified the spirits were again in residence. The chanting swelled, giving thanks to the spirits for their return.

The atmosphere was spell bounding! Passengers sat in silence for some time after the ceremony. No one understood what they had felt, but for each it was a moving experience. I had goose bumps!

Although the National Museum is assisting with funds for the repairs to the *haus* and the major costs are paid by the villagers of Kanganaman, the youth of the area are working hard and for no money on the restoration. Such is their pride in this truly magnificent *haus tambaran*.

Air Niugini flies from Port Moresby to Wewak and back daily. Sepik River cruises are conducted by Melanesian Tourist Services and Trans Niugini Tours.

Cycling in New Ireland

Story and Photographs by Liz Thompson



There are many things for which Papua New Guinea is renowned but cycling is not usually one of them. However on New Ireland, one of the country's very beautiful outer islands, cycling holidays are becoming increasingly popular. A long, flat island, surrounded by white sand beaches and aquamarine oceans, New Ireland is the perfect cycling location.

On arrival, you can stay at the Malangan Lodge for a night and explore the island's main town, Kavieng. Mountain bikes are available for hire.

The main cycling route is along the east coast of the island. It is possible to do a complete circuit, returning along the west coast. Leaving Kavieng, it is an estimated five day cycle south to Namatanai.

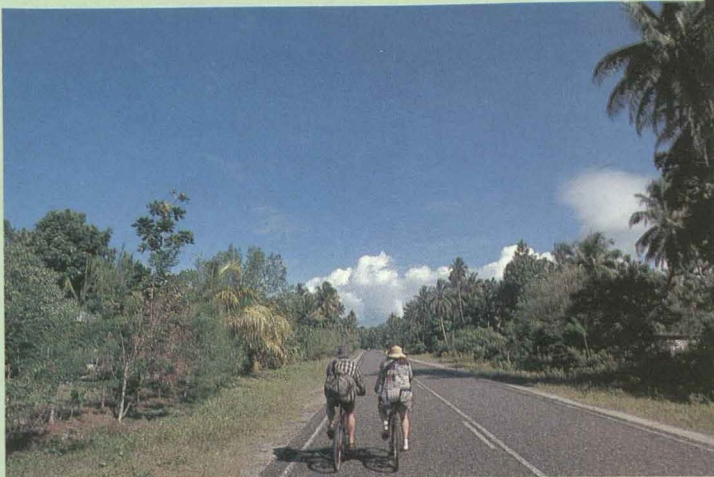
You can go alone or with guides who are trained to fix tyres and spokes. If you choose to fly out of Namatanai, rather than cycle back, it's quite possible you will be carrying large amounts of gear and the guides will help you carry some equipment.



A number of villages have been selected for cyclists to stay overnight on the way. Accommodation is in bush-material huts and food is prepared by the local people.

Rise early, because cycling in the cool hours of the day is the most enjoyable. A fresh breeze flows in across the ocean to rustle through the palm trees and villages that line the route. Early in the morning, the sound of birds fills the air and it is rare to see a car on the road. Fresh fruit and coconuts can be bought at any of the numerous small stalls on the side of the road.

Top Along the Kavieng to Namatanai Road **right** Long white beaches and ocean around New Ireland **left** Cycling along the Boluminski Highway — Kavieng to Namatanai road

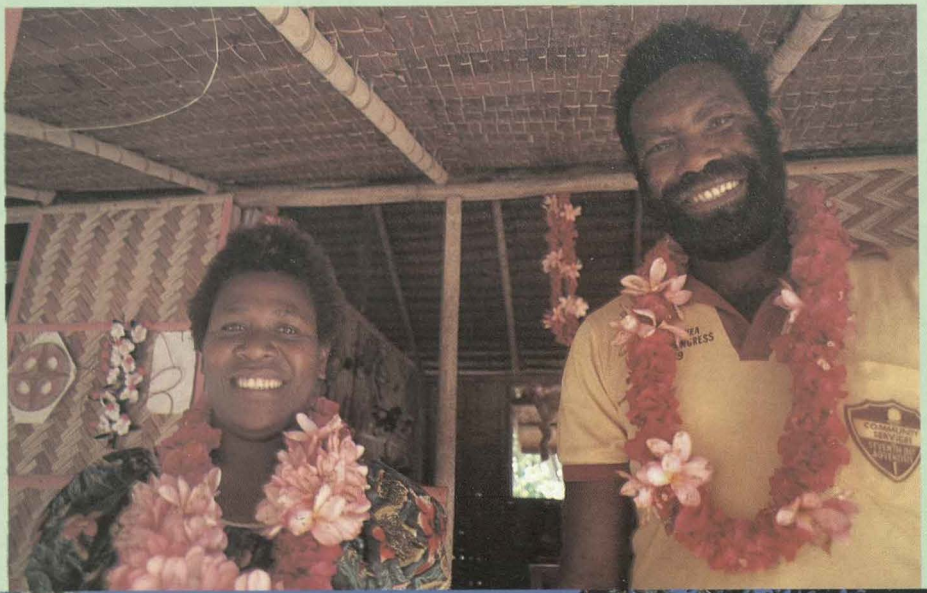


The first day's trip is approximately 54km, reaching Sali Village for an overnight stop. Your host is Mrs Tabo Meli. Dinner and breakfast are provided by the village.

The bitumen gives way to dirt on the second day. The journey of 62km can be broken by stopping at Fissoa Vocational Centre to swim in a fresh water river shaded by large trees.

The third night of the journey brings you to Dalom Guest House which is a particularly special place to stay. It is run by a delightful and most obliging couple, Kana and Milika. On arrival, we were greeted by a group of women singing harmonies. They presented us with garlands of sweet smelling frangipani flowers. The huts were decorated with palm fronds, bright bougainvillea and red hibiscus. Around the entrance grow green tree ferns that shine a vibrant lime as the sunlight hits them.

Meals consist of local food which may include taro, kaukau (sweet potato), fish, kumu (local spinach), sago or rice cooked in coconut milk. The Lelet Plateau, close to Dalom has fertile rich soil and abundant water, so there is usually a variety of fruit including sweet



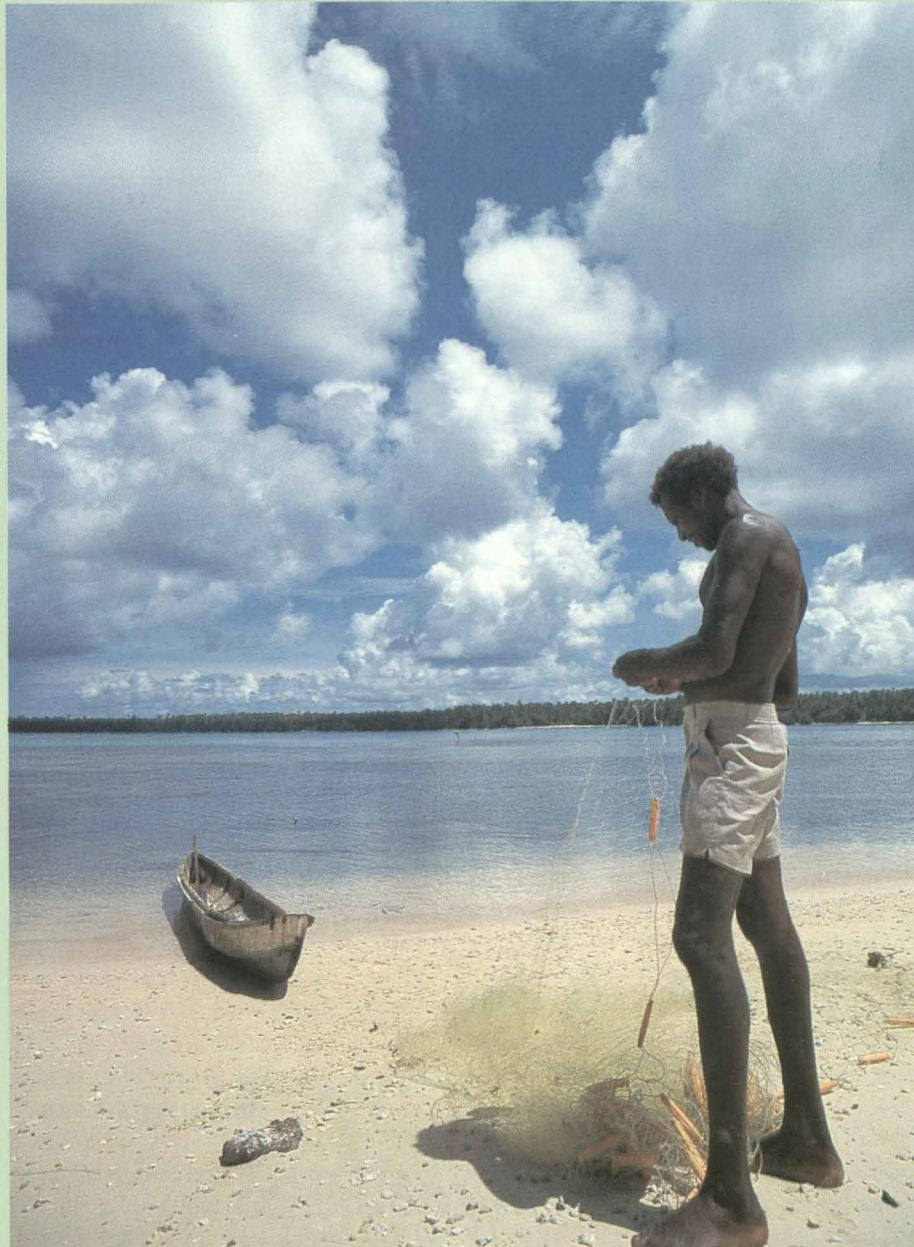
pineapples, water melons, bananas and local oranges as well as numerous nuts. English potatoes, broccoli, cabbages and carrots grow and recently orchids have also been grown for sale.

Nestled in a protected bay, the guest house is built next to a fresh water river flowing down a hillside. Where the clear water meets the ocean, there is a hot water spring at the convergence. As you swim, the water emerging from the sand warms you. Tiny birds fly across the surface of the fresh water river and the softest white flowers fall from overhanging trees to float downstream. Further up, the river is in shadow, cooled by overhanging trees and vegetation. Because a wonderful peace exists around this particular place, cyclists may choose to stay here for more than one night.

Top right Kana and Milika **middle** Dalom Guest House **left** Young girls in the boat used for fishing at Dalom

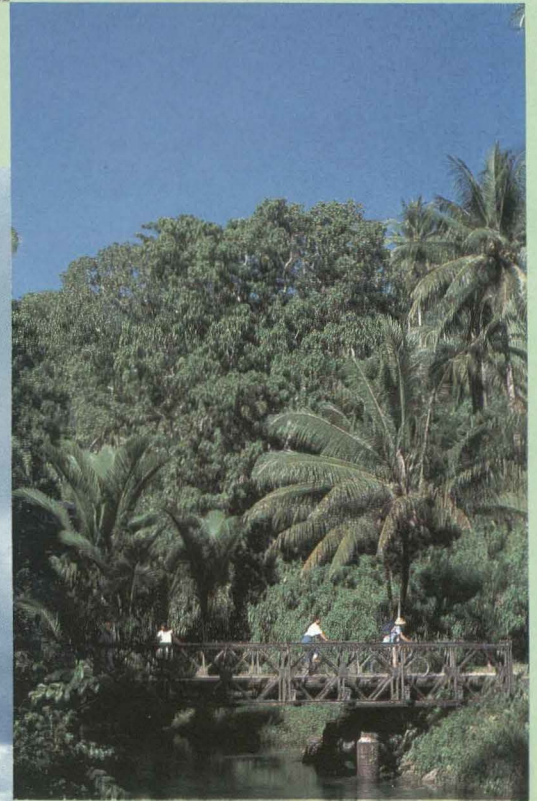


Children sit on the beach breaking sweet white galip nuts with lumps of broken coral until the ground is littered with coral and shells. Kana uses one of the three boats tied up behind the guest house to go fishing. They can also be used to take tourists along the coast.



On leaving Dalom, there is a 45km ride on undulating road. Several stops can be made during this part of the journey to look at small waterfalls and a bat cave. Along the route there is the ocean or cool, fresh water rivers in which you can bathe. The fourth stop is at Karu Station in front of which lies Mumu Island. It's possible to hire a canoe and there's particularly beautiful snorkeling if you have carried a mask with you.

From here, it's only 42km to Namatanai where there is a hotel to stay. Cycle a short distance from Namatanai to Halis Spring for a swim in another beautiful fresh water swimming hole.



You can fly out or cycle back in a comfortable seven days to Kavieng along the west coast where there are similar arrangements for cyclists to stay at local villages. The west coast trip includes an overnight stop at Kontu where a trip with the shark callers can be organised. But that's another story!

Top left Children break galip nuts with pieces of coral. *above right* Cycling over Dalom Bridge *left* Fisherman preparing his nets

Air Niugini flies to Kavieng via Rabaul every day and via Manus once a week.



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GO TO THE ROOTS MOTHER

Mary Briggitte Toliman

Weep mother weep
Weep for your land
Weep for your trees
Weep for your birds and animals
 Weep mother weep
 Weep for fresh air
 Weep for fresh water and
 Weep for a clear blue sky.
Your tears for Bougainville
Your heartache for crystal clear Fly River can
never be felt.
You have cried for far too long
But 'Papa Government' has been intentionally
deaf.

Stand up mother
Be quiet!
Pull your woollen cap over your head
And your poncho over your shoulder
Stand up and look within you
For although God gave you Adam's left rib
He forgot to tell you, 'He hid his power in
your heart'.

Weep no more mother
But go to the grass-roots
Where people think small
But clear
Go to the village, mother
Where people eat green leaves from the forests
And fruits from the trees
Where people drink pure and clean water
That flows from under the stones
Where people wash in the rivers and drink fresh
kulau juice
Where people eat fresh fish from the sea
And breathe cool fresh air.

Go to the village, mother
Where your people live and where you belong
Beat the garamut of mourning
For your people will recognise the sound of
'death'
Death of the virgin tropical forests
Death of fresh fruits
Death of fresh water from under the stones
Death of fresh fish from the sea
And death of fresh air.

For it 'Papa Government' is intentionally deaf,
Cry your heart to the roots who will hear you clearly.
Cry your heart to the villagers, who will cry
with you in chorus.

Cry to your sons on the streets

Who have always cried

- * For money
- * For food
- * For shelter
- * For love and attention
- * And for equality.

For they who cry like you will always listen.

Tell them your land is being stolen by foreigners
in broad daylight and under flood lights.

Tell them the forests are being ripped off and
unceasingly destroyed by companies.

Tell them your rivers are heavily polluted with
chemicals.

Tell them your dead brother's sacred resting
place is being dug up, his bones crushed up by
the roaring machines.

Tell them fresh fish are dying from
reddish seas.

Tell them your sisters have been turned into
prostitutes in exchange for trees.

Beat the garamut mother
Beat it louder
Call the grass-roots together
Call your sisters together
Call the villagers together
Call your street sons together
Arm them with spears, bows and arrows
Spice them with coconut oil
And blow magic charms into their faces.

Surround your grass-roots mother
Like a thousand highland warriors
And like a tight and neat fence,
Chain them together
Surrounding your forest, land, sea and air
And lock them up
Fire at thieves and intruders
Grab infertile land
Fire for half-naked forests and half-polluted rivers
For they are yours.

Fire mother!
Fire like the warriors
Hold the spear like them
Trust them
And weep no more
For you are no longer alone!

Mary Toliman wrote this poem prior to her trip with 82 Papua New Guinean women from non-government organisations to the 4th United Nations Conference on Women in Beijing in August 1995, dedicating it to the members of the Women's Section of the Melanesian Environment Foundation.

Mary says: "The poem calls for women to believe in themselves and take responsibility for monitoring and protecting the environment in a situation where men are making all the decisions and development and profit are taking priority without regard for environmental damage. It calls for unity beyond personal differences, so that women can lead the community to a vision far beyond a society in which men are blinded by bribery, beer and prostitutes."



Mary Toliman is from the Toma area of East New Britain Province. She attended primary school in her home village of Papatava before going to Our Lady of the Sacred Heart Girls High School at Vunapope. After attending the University of the South Pacific in Fiji as an

exchange student and graduating from the University of Papua New Guinea with a Bachelor of Education degree, Mary taught at national high schools until being appointed Director of the East New Britain University Centre in 1989. Since 1992, she has been the National Co-ordinator of the Melanesian Environment Foundation, a non-government organisation incorporated under the Papua New Guinea Council of Churches. The Foundation is dedicated towards educating the community on the importance of

environmental protection, conservation and environmental justice to all forms of life.

Mary who loves writing poems, short stories and plays is completing a novel. At university in Fiji she took courses on creative writing skills conducted by Albert Wendt, the famous Pacific Island writer. Mary comes from a creative family. Her younger sister, Julie Toliman Turalir is a well-known singer. Mary has written the lyrics to many of Julie's songs and is often her back-up singer.

Currently, Mary is helping Julie record an album and video to be used by the Foundation for environmental awareness programmes.

Editors's note: We plan to have a literary feature in every issue of Paradise. Anyone who has written a short story, essay or poem is welcome to submit the work to the Editor for consideration for publication.

MAMA ANDREE

Andree Millar, a well-known horticulturist and founder of the National Capital Botanical Gardens, died in December 1995 in her late seventies. A memorial service was held for her in Port Moresby. The current Curator of the Gardens, Justin Tkatchenko writes this tribute in her memory.



National Capital Botanical Gardens taken in 1995 after 2 years of redevelopment

When Andree Millar came to Papua New Guinea in 1954 as a school teacher, she was posted to Bulolo. Whilst living and working there, she established a beautiful garden in the grounds of her home. Her talent for gardening came to the notice of the colonial administration and in the 1960s she was appointed Curator of the Lae Botanical Gardens. Under her guidance, the Lae Gardens became one of the finest tropical gardens in the southern hemisphere. As Curator, Andree employed and trained a number of staff in horticulture and botany.

Her fame spread and in 1972, the Vice Chancellor of the University of Papua New Guinea, Dr John Gunther invited her to establish Botanical Gardens at the university in Waigani and to landscape and design the campus grounds. Andree had a massive task ahead of her, due to the fact that the land she was to develop for the Port Moresby Gardens was dry savannah grassland with a few scattered eucalyptus trees. To help her transform this barren area, she recruited a number of her loyal staff from the Gardens in Lae.



*Dendrobium macrophyllum —
unique to Papua New Guinea
— found throughout the country*



Andree Millar and staff of Port Moresby Botanical Gardens in early 1973. Holding the red orchid is her apprentice, Frank Ginate, who succeeded her as Curator. In the yellow shirt is Saiwa Teun, who in 1996 is still employed at the Gardens.

In Port Moresby, Andree found herself in the company of many other people interested in horticulture and particularly in the native orchids of the country. As a result, she and others founded the Orchid Society of Papua New Guinea in January 1972 to promote education, research and conservation of orchids throughout the country. The Society assisted the Botanical Gardens in its work, as did another group, the Friends of the Gardens, which helped in fund-raising and maintenance of the Gardens.

Andree Millar's efforts developed the Port Moresby Botanical Gardens into a tropical paradise, with the largest outdoor orchid garden in the world. The Gardens became well-known internationally, with representatives of scientific institutions and botanical gardens from other countries visiting frequently to learn about and from the unique flora of Papua New Guinea.

Andree travelled widely throughout the country, visiting remote areas to collect plants and orchids for the Gardens. During her travels she made many friends in the villages visited and found numerous new rare and unidentified species of plants, naming them after the areas in which she found them.

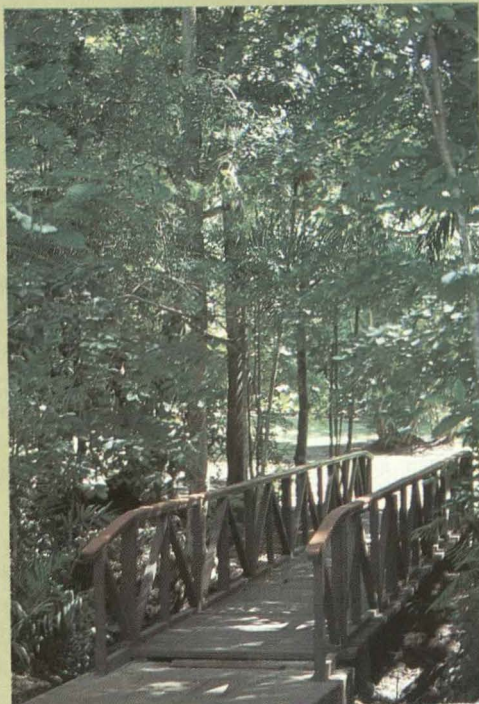
She promoted Papua New Guinea and its orchids extensively abroad. She often took employees of the Gardens with her to orchid conferences, to show them modern techniques of horticulture and orchid propagation and to help develop the Port Moresby Gardens to an international standard.

Two orchids are named after Andree Millar. A native species found in the Highlands has been named 'Dendrobium andreemillarae'. In Australia, a hybrid orchid developed by Phil Spence has also been named after her, 'Dendrobium Andree Millar'. The parents of this hybrid are both native orchids from Papua New Guinea — one from Milne Bay and the other from Finschhafen.

Andree Millar left Papua New Guinea in 1979 due to failing health. Unfortunately, the Botanical Gardens fell into a neglected state after she left. They are now being revitalised with the assistance of the National Capital District Commission.



Dendrobium bracteosum found through the lowland and island areas of Papua New Guinea



Left One of the many walkways through the National Capital Botanical Gardens
below The Botanical Gardens Function Area where people can enjoy an event in cool, quiet green surroundings



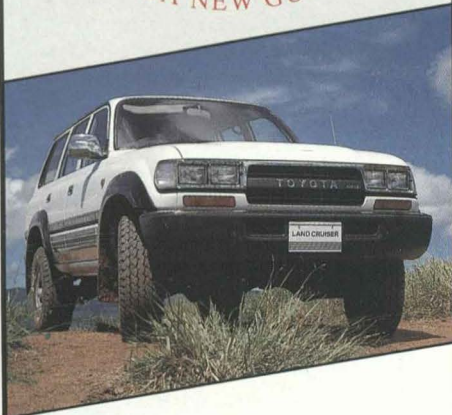
This year a new Rainforest Canopy Board Walk will be opened. The Orchid House of Papua New Guinea and Bird and Animal Enclosures will be completed. It is a fitting tribute to Andree Millar that the Gardens which she established are now being brought back to the beautiful state in which she left them in the late 1970s.

Another of her legacies, the Orchid Society of Papua New Guinea, is still a flourishing organisation. It holds monthly meetings, makes presentations on orchids to schools and distributes regular newsletters to its members both within Papua New Guinea and overseas. In 1994, the Orchid Society made a generous donation to the National Capital Botanical Gardens in the establishment of the Alexia Burns Orchid House. The Society continues to support the Botanical Gardens, donating money annually to help with their upkeep.

Orchid Society Members meet at the Galley Restaurant, Konedobu, on the first Saturday of every month. Members are encouraged to bring their orchids to the meetings, which start at 10.00am.

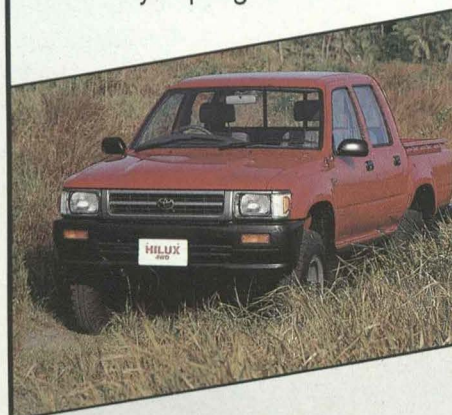
The National Capital Botanical Gardens are open from 8am to 4pm Monday to Friday and by arrangement at weekends.

Travellers' Guide



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Landform:

Papua New Guinea, over 1400 islands, atolls and coral reefs in the Bismarck, Solomon and Coral Seas, lies within the tropics, just south of the Equator. With a total land mass of 462,840km², its mainland is the eastern half of the island of New Guinea, the second largest island in the world. Mt Wilhelm (4509m), the highest mountain lies in the rugged central spine, the Owen Stanley Range. Mighty rivers, including the Sepik and the Fly, descend towards the coastline through highland valleys, dense rainforests, fertile coastal plains to mangrove swamps or broad sandy beaches.

Climate:

Mostly mild and tropical, it is colder in the highland areas and more humid in coastal and island areas. Usually there is a dry season from May to October and a wet season from December to March.

History:

First settled more than 30,000 years ago, interaction between language groups was restricted due to the topography of the land. The indigenous people are predominantly Melanesian with some Micronesian and Polynesian. European explorers, traders in bird of paradise plumes and beche-de-mer came in the 1500s. In the 19th century, the country was divided between the Germans and the British. In 1905, Australia took over the British sector, naming it 'The Territory of Papua' and then became responsible for German New Guinea after World War I.

On 16th September, 1975, Papua New Guinea, a member of the United Nations, became a fully independent country and a member of the Commonwealth. Governments are democratically elected every five years.

Time:

Papua New Guinea is 10 hours ahead of Greenwich Mean Time (GMT).

Economy:

Most people live a traditional subsistence lifestyle that has existed for hundreds of years. Many supplement their income by growing cash crops of coffee, tea, palm oil or vegetables, producing copra or fishing. Others work in the public service, mining or private enterprise. The main exports are gold, copper, oil, coffee, tea, cocoa, palm oil, copra, forest and marine products.

Languages:

Although there are approximately 800 languages throughout the country, representing a third of all the languages in the world, Tok Pisin and Hiri Motu are widely spoken and English is the language of education and commerce.

Laws:

The laws and judicial system are very similar to those in other Commonwealth countries. Valid drivers' licences issued in other countries are recognised. A new resident may drive on this licence for up to three months, then apply for a Papua New Guinea licence which is issued for three years. Vehicles travel on the left side of the road. Speed limit is 60kph in built up areas, 80kph out of town.

Safety Precautions:

Keep doors locked at all time whether in a hotel or your home. Lock your car at all times. Do not walk around the streets after dark.

Electricity:

220-240volts (50 cycles) but all plugs are three slanting pins.

Water:

In the towns, water quality is within the World Health Organisation standards. In rural areas, it is advisable to boil water at all times.

Communication:

Local calls are 20 toea from a public phone. Direct dial facilities are available throughout the country. ISD, STD, telex and facsimile services are available in most areas. The directory is in English.

Transportation:

Metered taxis, PMVs (local buses) and hire cars are available in the towns. Some major centres can only be reached by air or sea.

Airlines:

International: Air Niugini, Qantas, Solomon Airlines.

Major Domestic: Air Niugini, Airlink, Islands Nationair, MAF, Milne Bay Air, Trans Island Airways.

Diplomatic Representation:

A number of countries have full diplomatic or consular representation in Papua New Guinea. Consult the telephone directory for contact details.

Visas:

All foreigners entering the country need a valid visa. A 30-day non-extendable tourist visa is available from overseas consulates or on arrival at Port Moresby and Mt Hagen airports. The visitor must have an airline ticket with a confirmed outbound flight before the expiry date of the visa. Business people must obtain a visa prior to entry.

Customs:

Adults over 18 have a general allowance of PNGK250 and are allowed duty free:

- * 200 cigarettes or 50 cigars or 250 grams of tobacco;
- * One litre of alcohol;
- * A reasonable amount of perfume.

Departure Tax:

K15.00 is payable at the airport or tax stamps can be purchased from Post Offices.

Health:

Visitors are advised to commence anti-malarial medication before arrival and continue while in the country and for two weeks after departure. Certification showing vaccination against yellow fever or cholera is required for travellers over one year of age coming from or through infected areas. Dentists, doctors and hospitals are in all major centres. Remote areas have health centres or aid posts with medical orderlies.

Dress:

Lightweight casual clothing is acceptable in most areas. In the highlands, a sweater or jacket may be necessary in the cool evenings. Some hotels and restaurants do not allow thongs.

Recreation:

Sport includes football, cricket, netball, basketball and softball. Golf, tennis and squash are available in the towns. Fishing, diving, snorkeling and bush walking are popular.

Restaurants:

Western cuisine is available in hotels, restaurants, guest houses, lodges and village resorts. Port Moresby has many Asian restaurants. Some hotels may have a traditional 'mumu' of roast pork, chicken or fish with local vegetables such as sweet potato, taro, yam, pumpkin, banana and greens. Major hotels may have local bands.

Tipping:

No service charge or tipping is required in hotels and restaurants.

Currency:

The unit of currency is the Kina divided into 100 toea. Travellers' cheques and international credit cards are accepted in major hotels and restaurants.

Banking hours:

Monday to Thursday — 9.00am - 3.00pm; Friday — 9.00am - 5.00pm

Business Hours:

Commercial Firms: Monday to Friday — 8.00am - 4.30 or 5.00pm

Saturday — 8.00am - 12.00 noon.

Government Hours: Monday to Friday — 7.45am - 4.06pm

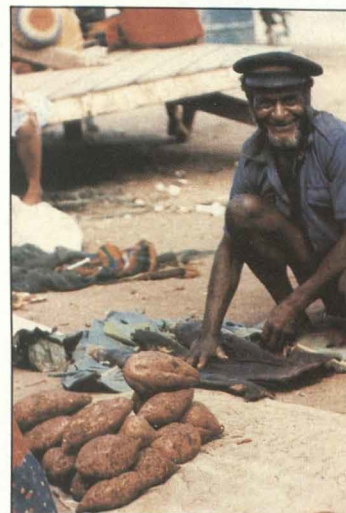
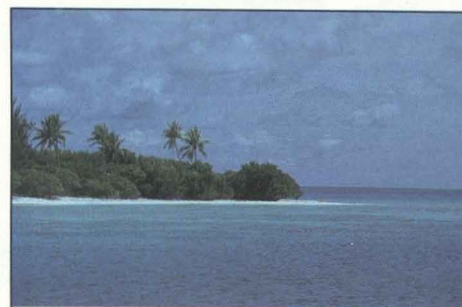
Shopping:

Large stores and artifact shops offer a variety of merchandise. Artisans sell their craft beside the roads. Saturday is a half day for most shops and virtually every shop is closed on Sunday.

Handicrafts/Souvenirs: A wide range of art forms are in diverse styles:

- * **Bilums** - string bags made from natural fibres.
- * **Masks** - woven from cane or rattan; made of wood or clay; painted or decorated with shells, hair and pigs' teeth.
- * **Carvings** - bowls, walking sticks, stools and tables fashioned from local timber.
- * **Woven items** - baskets, trays and place-mats have different patterns and styles.
- * **Drums** - garamuts are made from a hollow tree trunk and the smaller kundu, shaped like an hour glass, has snake or lizard skin stretched over one end.
- * **Story Boards** -carvings illustrate village life.
- * **Spirit Boards** - act as guardians of the village.

Items made before 1960 are restricted exports. They must be inspected by National Museum staff before an export permit can be considered. Export of Bird of Paradise plumes and stone artifacts (except stone axes) is prohibited. An export permit must be issued before any wildlife or part of wildlife, dead or alive can be exported.





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A310-324 Airbus Industrie Europe	46.67	43.90	2 Pratt & Whitney PW4152	900	10,500	209 6,000kg	7,000
F28-4000 Fokker The Netherlands	29.61	25.07	2 Rolls Royce RB183-15H	750	9,000	75 2,800kg	1,600
F28-100 Fokker The Netherlands	27.60	23.58	2 Rolls Royce RB183-15	750	9,000	60 2,700kg	1,600
DHC-7 Bombardier Canada	20.58	28.35	4 Pratt & Whitney PT6A-50	350	4,500	44 500kg	600

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DESTINATION

The Very Latest! Brisbane has a new airport.



With the opening of the new Brisbane International Terminal on 12 September 1995, passengers and visitors to Brisbane are now greeted with the most modern international and domestic terminal facilities in Australia. Located just 13km north-east of Brisbane CBD, Brisbane Airport comprises almost 2,700 hectares of land, which is more than three times the size of Australia's busiest airport, Sydney.

Brisbane city has a distinctive character with charm in tin and timber, a winding river, forest hills, a sandy bay, tree-lined streets and parklands. Capital of Queensland, Australia's Sunshine State, Brisbane is a progressive, expanding city with an outdoor leisurely lifestyle.

The legacies of the 1988 Expo have been South Bank, the growth of the entertainment and food industries and a greater appreciation of culture. Cruises exploring the Brisbane River, bus tours of the city's interesting heritage, weekend festivals, country markets and restaurants with varied cuisine are only a few of the city's attractions. The Queen Street Mall is one of Australia's most successful shopping precincts. Gateway to the Gold Coast, Sunshine Coast and the Darling Downs, Brisbane is a sprawling city of 1,220km².



Brisbane Airport with its 66,000m² four-level terminal, more than four times the size of the old international terminal, is this year expected to overtake Melbourne as Australia's second largest international passenger gateway into Australia, behind Sydney.

The new terminal with its passenger friendly environment, efficient processing technology and retailing facilities is designed to handle the ever-increasing number of international travellers to Brisbane well into the 21st century.

Initially, the new Brisbane International Terminal will have 11 aircraft parking positions, eight with aerobridges and three stand-off positions for use by the 22 international airlines which currently service Brisbane. Expansion of the terminal can be readily catered for without major building modifications, by adding interior fitout and aircraft gates and stands as demand dictates. Longer term expansion needs can be accommodated with the addition of modular extensions to the concourse, apron and main terminal building complex.

Accessibility and free-flowing public and passenger movement were prime design requirements of the new terminal. Simple, comfortable passenger processing was a major consideration, as was the positioning of attractive and inviting facilities such as restaurants and coffee shops. In terms of passenger numbers, the terminal is now capable of processing up to 1,200 passengers an hour, and is designed to cater for up to 5,000 passengers an hour in the long term.

With 27 retail outlets, the new Brisbane International Terminal offers a great variety of shopping to suit most needs. Included in the array of stores are Alders Duty Free, Collins Booksellers, Rainbow Serpent, Duncan's Pharmacy, Angus and Coote, Beach Culture, Airport Fine Foods, Australian Way, Esprit Fashion and Travelex money exchange. The stores showcase a diverse range of Australian-made goods as well as fashion from Australian international artist/fashion designer Ken Done, Red Earth products and other well-known Australian labels. Alders' Brisbane Airport stores stock international brands including Estee Lauder, Clinique, Coach and Hermes.

Surveys provided the designers with valuable input into what people wanted both inside and outside the building. As a result, the terminal is a place for people, a building with a distinctive Queensland feel, incorporating a pleasant landscaped subtropical environment with space, natural light, shopping facilities and extensive views of aircraft operations. This is complemented by refreshment areas, restful lounge-style seating, Queensland and Australian art.

Passengers and visitors are well catered for with food and beverage outlets including Aromas, Hungry Jacks and the Verandah Bar, providing a cosmopolitan choice of menus and beverages.

All food and beverage outlets as well as retail shops within the new Brisbane International Terminal are required to adhere to a 'Fair Pricing Policy' which ensures prices remain comparable to those in the city.

Air Niugini flies from Port Moresby to Brisbane and back three times a week.



A WALK IN THE BLACK FOREST

Story and photographs by Dr Eric Lindgren



Common Paradise Kingfisher at roost

The rain forest at night is **black**. Beneath the canopy, on a night without a moon, turn off the torch and search for the light. Eyes dim but soon become clear. There! A fungus emerges with its eerie green glow on the ground. Perhaps a star glimmers through a hole in the leaves above; a firefly by the stream twinkles its love to its mate.

Eyes clear again, and ghostly shapes appear as through a mist. Trees and their trunks contort in their search for the light of day. No good this, turn on the torch and see what is there.

Here the ground is open. This is a tropical forest — all plants search for the light of the sun and present their umbrella of leaves to the sky. Growth in the twilight is retarded.

Walk where you like; little impedes your progress. Care though for the odd fallen tree, great bole with roots like a wall, solid and gnarled. In the trapped earth a regular hole; inspect this. Yes! A nest, the home of the kingfisher down on the stream. Search for the bird? Who owns this nest?

By the stream, clear now for the wet season is with us. A tangle of shrubs and vines compete by day for the sky. But this is night.

White butterfly asleep



With my torch I seek and hope to find — the little kingfisher, owner of the nest-hole, inhabitant of the edge of the creek. By day I have seen her, tiny, so tiny, incredibly small, eater of fish. Fast flash of body, smaller than my little finger, pure white beneath. There! In the circle of my light a blob of blue

and white — it is she! Bill beneath wing, feathers fluffed, eyes closed. With care walk close. Ahh - she wakes. She sleeps light, ever alert.

Behind the light I set my lens, flash signals ready, closer, closer, focus, FLASH! Now, she rises, still in her place, a jewel smaller than the leaf nearby, bill up, eyes

clear, watching, watching. FLASH! Again I am blinded in the dark of the night without a moon. Once more I lighten the night, she stays on her perch. Enough, leave her be. Perhaps it was a kingfisher's dream of some unexpected sound and of the brightest of lightning.

A scent, so still in the air that

it seems like a cloud. Nose dilates on the edge of that cloud; follow the nose. Sweeter now, wander near-nearer-nearest — waxy white flowers bunched in a cluster before my eyes, the smell, so pleasing. A Hoya vine climbs, twisting its way to the stars, leaving behind balls of white surrounded by perfume.

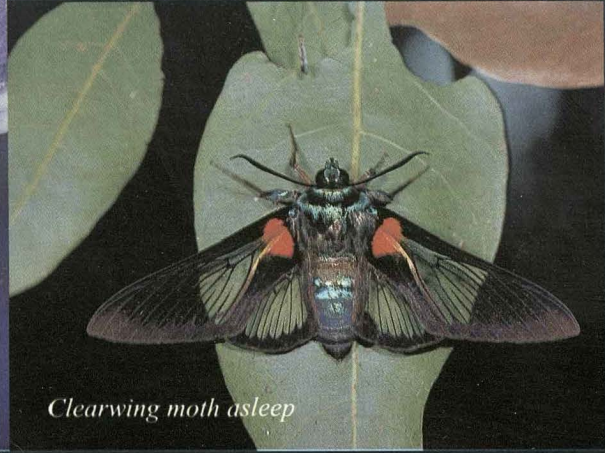


Little Kingfisher awake at night

Moths attracted by Hoya scent



Wait! Gecko close by may be searching for her. Eye bright in my light, pupil stitched tight, joined as my light hurts the eye. White lips, sharp toes, this gecko is a hunter. Runs in the night, jumps between boughs, catches its prey.

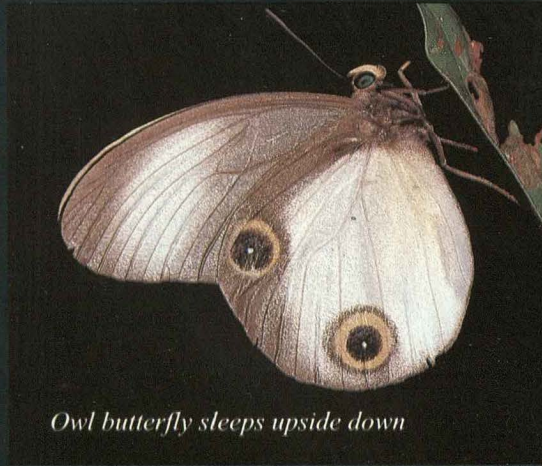


Clearwing moth asleep

Not just my nose followed that cloud. Grey moths, white moths, brown moths, all gather to sup from sweet nectar on the vine. None with the colour of the clearwing moth which sleeps nearby, but part of Nature's plan to keep the world alive. Like the white butterfly asleep on a leaf, colourful or not, they all have their place.

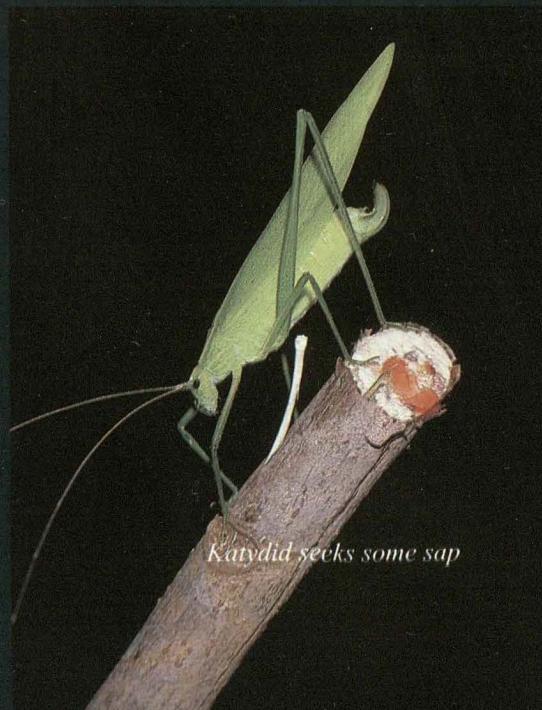
Of course the Owl, the butterfly with eyes in its wing, it can sleep beneath the leaf and pretend to be awake, eyes alert, watchful, attentive, but not aware. There below the leaf, upside down as always I see it, sleeping the sleep of the secure, not vigilant, a pretender.

A chirrup hits my ears. What noise this, so soft, so even, so calm? Katydid, green by the stem that is cut searching for sap. Someone by day has severed the vine, life blood of the tree oozes from the wound. Not wasted though. Katydid with her hook-like egg layer at the end of her body savours the sap. Prey of a night bird? Not caring she calls her small call. A call that I hear and search for the sound.



Owl butterfly sleeps upside down

Mopsus, the spider, feasts nearby. A female this, for the male has a moustache, black and white which he shows to his partner when they mate. Jumping spider, Mopsus feeds on a butterfly of the family of Blues. Wings iridescent flashing in the sun; spider waiting, waiting, pounces and bites. Butterfly-blue dies, food in the Web, Nature's Scheme of Life.



Katydid seeks some sap



Jumping spider eats butterfly



Gecko out hunting

Above death, I find the start of new life. Day-flying moths mate 'neath a leaf. Shine in the eyes, red in the night, caught in my torch. These are the sights I have seen in this night without light in the forest so black. I have seen them by day, for they fly in the light, seek water and food like butterflies do — brown day-flying moths, wings bordered with white.

On the floor sits a frog. Half hidden by leaves, it waits for its meal. Some slow moving beetle runs on the ground; snap comes a tongue and the beetle is found, in a new place inside, and the frog has a smile on its face. But smile not too soon for on the back of that frog a mosquito dines.



Eye shine gives moths away

Some blood from the frog, with a parasite mixed, and the frog faces death in its shelter of sticks. In the gloom it is clear, in the cycle of life we are here a short time; death plays its part, another will start, a new life will develop to play its small part in the game we call life. But Nature is smart, for she knows that she'll win in the end.

AUTHOR'S NOTE

Just as the ocean at night is a world so different from that of the day, so is the night world of the rainforest. Animals wary during the day are frequently found at night. True tropical rainforest has little dense growth at ground level, and so it is possible to wander unimpeded almost anywhere curiosity takes you. All that is needed is a head torch on the forehead, to catch the eyeshine of the animal inhabitants, a good backup torch for security, and a compass to take you back to your starting point. If you have trails available, well and good, use them; if not, be deterred only by your own lack of confidence.

A friend is a great help for at time you can feel despairingly lost, and to share with a friend always helps.

Do not underestimate though the blackness you will find and the feelings you will encounter. This is part of finding yourself and finding nature.

Dr Eric Lindgren is a freelance author-photographer now living in Brisbane. During his 26 years in Papua New Guinea, he developed a deep interest in the land and its history. His special interests are World War II, and wildlife.

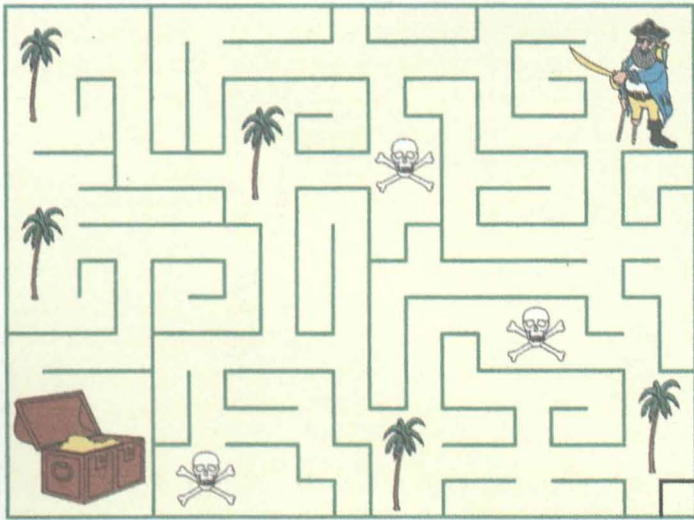


Frog carries an unwelcome visitor

Puzzles for the young at heart

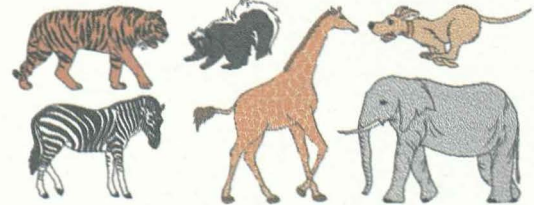
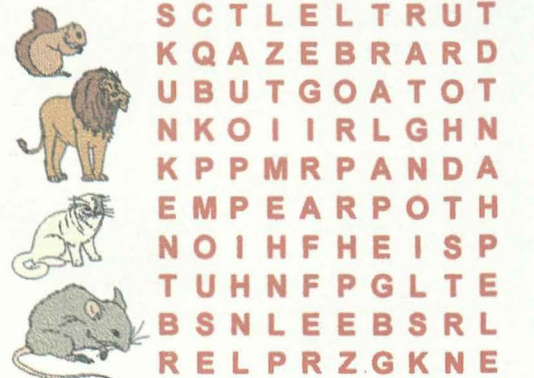
MAZE

The pirate must get to his treasure without tripping over a skull and crossbones.



ANIMAL NAMES

Find the names of the 14 animals pictured. Names can be horizontal, vertical or diagonal. They may be spelled backwards.



ANIMAL SEARCH

Look carefully at the picture below and see how many animals you can find in the rainforest.

Answers on Page 48



A little tougher!

COUNTRY REPRESENTATIVES

Can you name the country represented by each cricketer?

- Derek Underwood _____
- Greg Chappell _____
- Geoff Boycott _____
- Clive Lloyd _____
- Numa Alu _____
- Allan Border _____
- Ian Botham _____
- Imran Khan _____
- Denis Lillie _____
- Vivian Richards _____
- Sunil Gavaskar _____
- La'a Aukopi _____
- Colin Cowdrey _____
- Donald Bradman _____
- Michael Holding _____



WORDMAKER

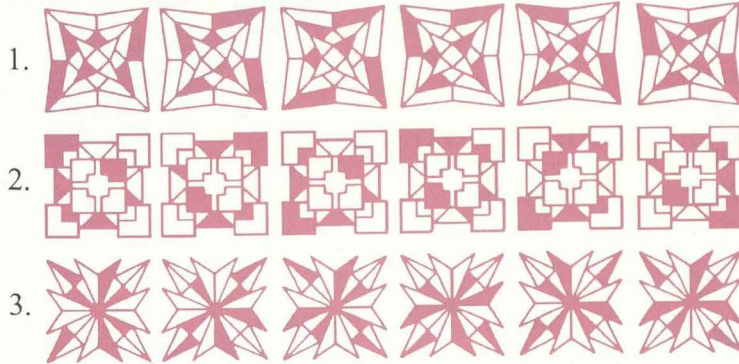
How many words of four or more letters can you find in the grid below? Each letter can only be used once in a word. Every word must contain the centre letter in the blue square. Foreign words, plurals and proper nouns are not allowed.

Try to make one nine-letter word using all the letters.

Word ratings: **0-10**, keep on trying; **11-20**, good; **21-29**, very good; **30-37**, excellent; **38 plus**, you're a wizard!

E	I	R
L	M	E
T	O	K

PATTERN SEARCH



There are two perfectly identical patterns in each column. They are probably positioned in a different way.

Which are the two identical patterns in each column?

PAPUA NEW GUINEA QUIZ

1. What is the land area of Papua New Guinea? _____
2. Name the highest mountain, its height and the range it is in? _____
3. How big is the largest outlying island and what is its name? _____
4. What species of bird of paradise is on the flag? _____
5. Name the three seas surrounding the country. _____
6. On what date did Papua New Guinea become an independent country? _____
7. How many Members of Parliament are there? _____

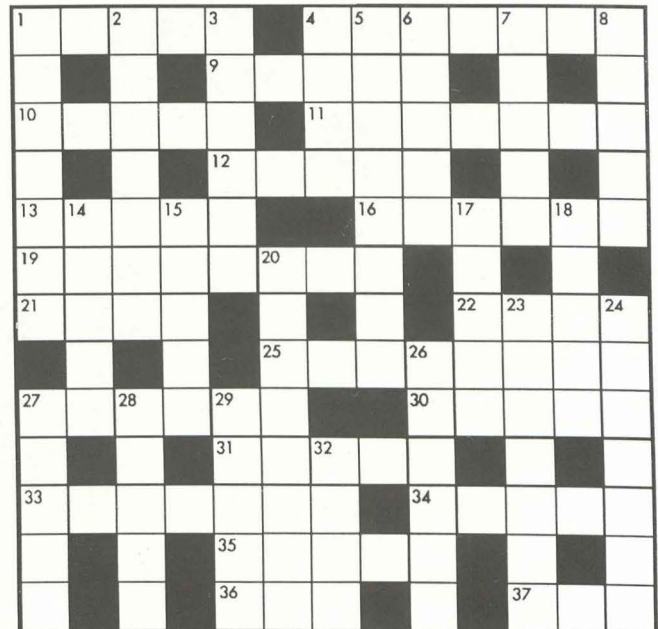
CROSSWORD

ACROSS

1. Picture-word puzzle
4. Cascading wave
9. Bend the knees
10. Long shawl
11. Pithy pointed remark
12. Fortune-telling cards
13. Scented spring shrub
16. Meal
19. Jumbo
21. Capital of Latvia
22. Precipitation
25. Atom
27. Newspaper chief
30. Modify
31. A machine for cutting grass
33. Misguide
34. Keyboard instrument
35. Greeting
36. Opposite of none
37. Aye

DOWN

1. Cattle thief
2. Transport illicit liquor
3. Quick drawing
4. Ale
5. Newspaper correspondent
6. Select section of society
7. Divided country in 1950s war
8. Pay
14. Epic by Homer
15. Separate
17. Danger
18. Step-over gateway
20. Appreciation
23. An insurance specialist
24. Fearful
26. Florida game-fish
27. Settle money on
28. To excite to action
29. Largest town in Nebraska
32. Water source





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AUDIO ENTERTAINMENT

CLASSICAL Channel: 5

Espana
(Chabrier)
Orchestre du Capitole de Toulouse
Conductor: Michel Plasson
EMI/EMI

Etude No.7
(Villa-Lobos)
Slava Grigoryan: guitar
SONY/SONY

**Symphonie No.7 in A major,
Op.92**
(Beethoven)
Berliner Philharmoniker
Conductor: Herbert Von Karajan
DGG/POLYGRAM

**Gianni Schicchi: 'O mio babbino
caro'**
(Puccini)
Montserrat Caballe: soprano
The Philharmonia Orchestra
Director: Jose Collado
RCA/BMG

Sonata in E flat major, KV282
(Mozart)
Xiang-Dong Kong: piano
WALSINGHAM/LARRIKIN

**Prince Igor - Polovtsian Dance
No.8**
(Borodin)
Chicago Symphony Orchestra
Conductor: Seiji Ozawa
EMI/EMI

Overture - 'The Silken Ladder'
(Rossini)
Polish Chamber Orchestra
Conductor: Jerzy Maksymiuk
EMI/EMI

**The Damnation of Faust -
Hungarian March**
(Berlioz)
City of Birmingham Symphony
Orchestra
Conductor: Louis Fremaux
EMI/EMI

La Valse
(Ravel)
New York Philharmonic
Conductor: Zubin Mehta
CBS/SONY

Suite No.3 - Air on the G string
(Bach)
Academy of St Martin-in-the-Fields
Conductor: Sir Neville Marriner
EMI/EMI

Ein Heldenleben - The Hero
(Strauss)
Dresden Staatskapelle
Conductor: Rudolf Kempe
EMI/EMI

POP Channel: 6

Gangsta's Paradise
Coolio featuring L.V.
MCA/MCA

Somebody Else's Body
Urge Overkill
GEFFEN/MCA

Come On
Christine Anu
WHITE/FESTIVAL

Somewhere Somehow
Wet Wet Wet
MERCURY/POLYGRAM

I Remember
Boyz II Men
MOTOWN/POLYGRAM

Let's Groove
CDB
EPIC/SONY

Take It On Faith
Joshua Kadison
EMI/EMI

Can I Touch You...There?
Michael Bolton
COLUMBIA/SONY

My Love Is For Real
Paula Abdul
VIRGIN/VIRGIN

Morning Glory
Oasis
EPIC/SONY

Queer
Garbage
WHITE/FESTIVAL

Caroline
The Badloves
MUSHROOM/FESTIVAL

Where The Wild Roses Grow
Nick Cave & The Bad Seeds with
Kylie Minogue
LIBERATION/FESTIVAL

My Friends
Red Hot Chili Peppers
WB/WARNER

Rock And Roll Is Dead
Lenny Kravitz
VIRGIN/VIRGIN

EASY LISTENING Channel: 7

When You Love Someone
Anita Baker & James Ingram
WBA/WARNER

I'll Close My Eyes
Dinah Washington
WEA/WARNER

I Thought About You
Sweet Atmosphere
LARRIKIN/LARRIKIN

Gone
Diana Ross
EMI/EMI

Moonglow (live)
Tony Bennett with K.D.Lang
COLUMBIA/SONY

A House Is Not A Home
Julie Anthony
CUE/POLYGRAM

How Wonderful We Are
Peabo Bryson & Lea Salonga
LIGHTYEAR/FESTIVAL

People
Barbara Streisand
COLUMBIA/SONY

Nice 'N' Easy
Frank Sinatra
CAPITOL/EMI

Cajun Moon
Randy Crawford
WEA/WARNER

Had To Be
Cliff Richard featuring Olivia
Newton-John
EMI/EMI

**It Shouldn't Happen To A
Dream**
Sarah Vaughan
VERVE/POLYGRAM

Hey There
Rosemary Clooney
ABC/POLYGRAM

If I Never Knew You
Jon Secada & Shanice
WALT DISNEY/BMG

Refugee
Maria Stratton
ABC/EMI

Crazy He Calls Me
Anita O'Day
VERVE/POLYGRAM

Solitude
The George Golla Orchestra
ABC/EMI

COMEDY Channel: 9

Childhood Myth
Robert Klein
RHINO/WARNER

String
Monty Python
POLYGRAM/POLYGRAM

Romeo & Juliet
Andy Griffith
CAPITOL/EMI

Scunthorpe Baths
Jasper Carrott
CHRYSALIS/EMI

Chips
Ben Elton
BBC/POLYGRAM

It's In the Book
Johnny Standley
CAPITOL/EMI

The Language of Football
The Comedy Company
CBS/SONY

Doctors Anonymous
The Two Ronnies
BBC/POLYGRAM

Critic's Choice
Kenneth Williams
DECCA/EMI

King Kong
Bob Newhart
WB/WARNER

School Master
Rowan Atkinson
LAUGHING STOCK/
LAUGHING STOCK

Father and Son
Peter Cook and
Dudley Moore
DECCA/EMI

Danny Man
Jimeoin
MUSHROOM/FESTIVAL



Air Niugini

COUNTRY
Channel: 10

Tall, Tall Trees
Alan Jackson
ARISTA/BMG

One More Repossession
Perfect Stranger
CURB/SONY

On My Own
Reba McEntire
MCA/MCA

Can't Be Really Gone
Tim McGraw
CURB/SONY

I Am Not Your TV
Fiona Kernaghan
ABC/EMI

Third Rock From The Sun
Joe Diffie
EPIC/SONY

Halfway Down
Patty Loveless
EPIC/SONY

I'm Gonna Hurt Her On the Radio
Keith Whitley
BMG/BMG

She's Every Woman
Garth Brooks
CAPITOL/EMI

One Boy, One Girl
Collin Raye
SONY/SONY

Crippled Bird
Dolly Parton
SONY/SONY

Always On My Mind
Willie Nelson
COLUMBIA/SONY

Here Comes The Rain
The Mavericks
MCA/MCA

God's Country
Shot To Pieces
ABC/EMI

Foolin' Around
Beccy Cole
ABC/EMI

When He Was My Age
Confederate Railroad
ATLANTIC/WARNER

Come On Rain
Redneck Mothers
EXILE/FESTIVAL

Cut To The Chase
Rod McCormack & Mich Albeck
ABC/EMI

CHILDREN'S
Channel: 11

The Sneetches
Dr Seuss
RCA/RCA

The Happy Prince
Bing Crosby & Orson Welles
MCA/ASTOR

Worms, Wondrous Worms
Monica Trapaga
ABC/EMI

The Princess And The Pea
Arlo Guthrie
LIGHTYEAR/FESTIVAL

The Great Big Enormous Turnip
Alistair Smart & Friends
ABC/EMI

My Garden
Alistair Smart & Friends
ABC/EMI

Gossamer Wump
Frank Morgan
CAPITOL/WMI

The Gingerbread Boy
Glen Riggs
RCA CAMDEN/BMG

Peewee The Piccolo
Rolf Harris with the Adelaide
Symphony Orchestra
ABC/EMI

Riddle-De-Dee
Rebecca and Bill with Mr Squiggle
ABC/POLYGRAM

PAPUA NEW GUINEA
Channel: 12

Kitoro 'Tauruba Agina'
Tauruba village
Central Province

Let's Minister
Believers Revival Gospel Rockband
Pacific Gold Studios Recording

Ambai Giglang
Bongugl village
Chimbu Province

Opa Tivu Tari
Banditz Rockband of Gulf Province
Pacific Gold Studios Recording

Leuna Bale
Inolo village
Duke of York Island
East New Britain Province

Swit Finch
Reks Rockband of Finch
Pacific Gold Studios Recording

Kulali
Pukago village
East Sepik Province

Ara Isapea
Young Aios Stringband of Gulf
Province
Walter Bay Trading Co Recording

Nama
Goroka Area - Gahuku - Asaro
Eastern Highlands Province

Sauga Mei
Saugas Rockband of Oro Province
CHM Recording

Mali
Yuyane village

PAPUA NEW GUINEA
Channel: 12

Enga Province
Sio Sio
Tarbar Rockband
Pacific Gold Studios Recording

Iko
Larihairi village (Orokolo)
Gulf Province

Liaga Ni Gure
Voremata Stringband of Bali Island
Pacific Gold Studios Recording

Deik
Bibilil village
Madang Province

Iehova Mose Mao Rao
Koupa Kwalina Alukuni Choir
Group
Walter Bay Trading Co Recording

Kamwemuya
Yalungwa village (Kilivila)
Milne Bay Province

Tipura Pure
Hornetts Stringband of Oro Province
Kalang Studios Recording

Enrilang
M'Bunai village (Titan)
Manus Province

World of Fool
Rockband by Henry Kuskus
CHM Recording

Kanae
Balabu village (Kovai)
Morobe Province

Tuturoda
Rockband by Alopops
CHM Recording

Channel 12 recordings compiled by
Cultural Studies Division
National Research Institute.

PUZZLE ANSWERS
from Page 44

ANIMAL NAMES

S S T L E L T R U T
K Q A Z E B R A R D
U B U T G O A T O T
N K O I R L G H N
K P P M R P A N D A
E M P E A R P O T H
N O H F H E S P
T U H N F P G I T E
B S N L E E B S R L
R E L P R Z G K N E

ANIMAL SEARCH

There are 15 animals,
2 magic people, 1 robot and
1 aircraft.

PUZZLE ANSWERS
from Page 45

COUNTRY REPRESENTATIVES

England, Australia, England, West Indies, Papua New Guinea, Australia, England, Pakistan,
Australia, West Indies, India, Papua New Guinea, England, Australia, West Indies.

PATTERN SEARCH

2nd & 4th; 1st & 6th; 3rd & 5th

CROSSWORD

R	E	B	U	S	B	R	E	A	K	E	R
U	O	K	N	E	E	L	O	E			
S	T	O	L	E	E	P	I	G	R	A	M
T	T	T	A	R	O	T	E	I			
L	I	L	A	C	R	E	P	A	S	T	
E	L	E	P	H	A	N	T	E	T		
R	I	G	A	P	E	R	A	I	N		
A	R	P	A	R	T	I	C	L	E		
E	D	I	T	O	R	A	L	T	E	R	
N	M	M	O	W	E	R	U	V			
D	E	P	R	A	V	E	P	I	A	N	O
O	E	H	A	L	L	O	R	U			
W	L	A	L	L	N	Y	E	S			

WORDMAKER

emir, emit, emote, item, lime, meek,
meet, melt, mere, merit, mete, meteor,
meter, metier, metre, metro, mike, mile,
milk, milker, milt, mire, mite, mitre,
moire, mole, more, mote, motel, motile,
omit, remit, remote, rime, team, term,
time, timer, tome, trim — kilometre

PAPUA NEW GUINEA QUIZ

462,840km²;
Mt Wilhelm, 4509m, Bismarck;
36,520km², New Britain;
Raggiana;
Bismarck, Coral, Solomon;
16th September, 1975;
109

FEATURE FILMS

International flights:
to Port Moresby

from Port Moresby

MARCH

Powder

Goldeneye



Genre: Drama

From: Buena Vista 111 Minutes

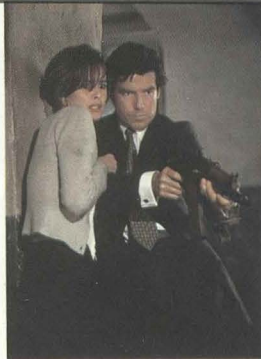
Rated: PG-13

A powerful, unusual drama, POWDER is the story of a community forced to confront its fears and prejudices when a strange, enigmatic young man is discovered living in the cellar of a remote farmhouse. Alarmed by his startlingly white skin, astoundingly high IQ and extraordinary abilities, the community is at first tentative and uncertain in its dealings with the teen. Soon, a dedicated social worker and an enthusiastic science teacher befriend him, and before long he proves to have a profound effect on all those who come in contact with him.

Featuring: Mary Steenburgen, Sean Patrick Flanery, Lance Henriksen, Jeff Goldblum

Director: Victor Salva

Producer: Roger Birnbaum
Daniel Grodnik



Genre: Action/Adventure

From: MGM/UA 129 Minutes

Rated: PG-13

Ian Fleming's James Bond is back once again exploding on to the big screen. GOLDENEYE is set against the backdrop of today's shifting world, with swiftly changing political patterns turning old opponents into new friends... and old allies into deadly enemies.

Featuring: Pierce Brosnan, Sean Bean, Izabella Scorupco, Famke Janssen, Joe Don Baker

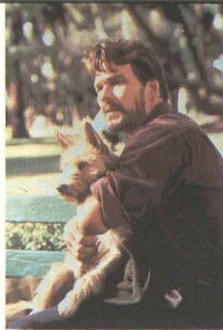
Director: Martin Campbell

Producer: Michael G. Wilson
Barbara Broccoli

APRIL

Three Wishes

The American President



Genre: Fantasy

From: Savoy
(Domestic)
EIM
(International)

Rated: PG
107 Minutes

THREE WISHES is a magical family tale of hope and promise. The ordinary life of a young mother struggling to raise two kids on her own is turned inside out when her car accidentally swerves into a drifter, Jack. Overcome by guilt and intrigued by this mysterious stranger, the young family invites Jack and his dog to recuperate in their home. The new additions have profound effects on everyone, and the family learns that magic — like happiness — is where you find it.

Featuring: Patrick Swayze, Mary Elizabeth Mastrantonio, Joey Mazzello

Director: Martha Coolidge

Producer: Gary Lucchesi
Cliff & Ellen Green



Genre: Drama

From: Columbia (Domestic) 116 Minutes
Universal (International)

Rated: PG-13

A widowed U.S. President tries to balance the affairs of the nation with his personal life in this romantic drama. An environmental lobbyist, who is weary of the political scene, is emotionally drawn to the Chief-of-State. It is her love that ultimately rekindles his sense of decency and passion.

Featuring: Michael Douglas, Annette Bening, Michael J.Fox, Richard Dreyfuss, Martin Sheen

Director: Rob Reiner

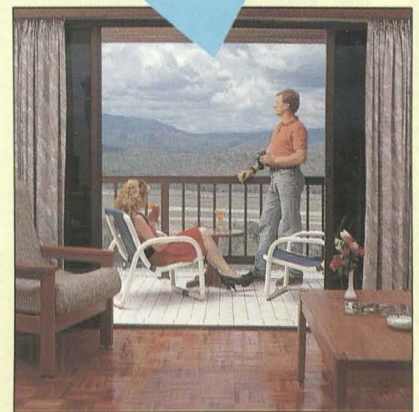
Producer: Robert Redford
Rob Reiner

 **Air Niugini**

Channels 1 and 2

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Spectacular Views



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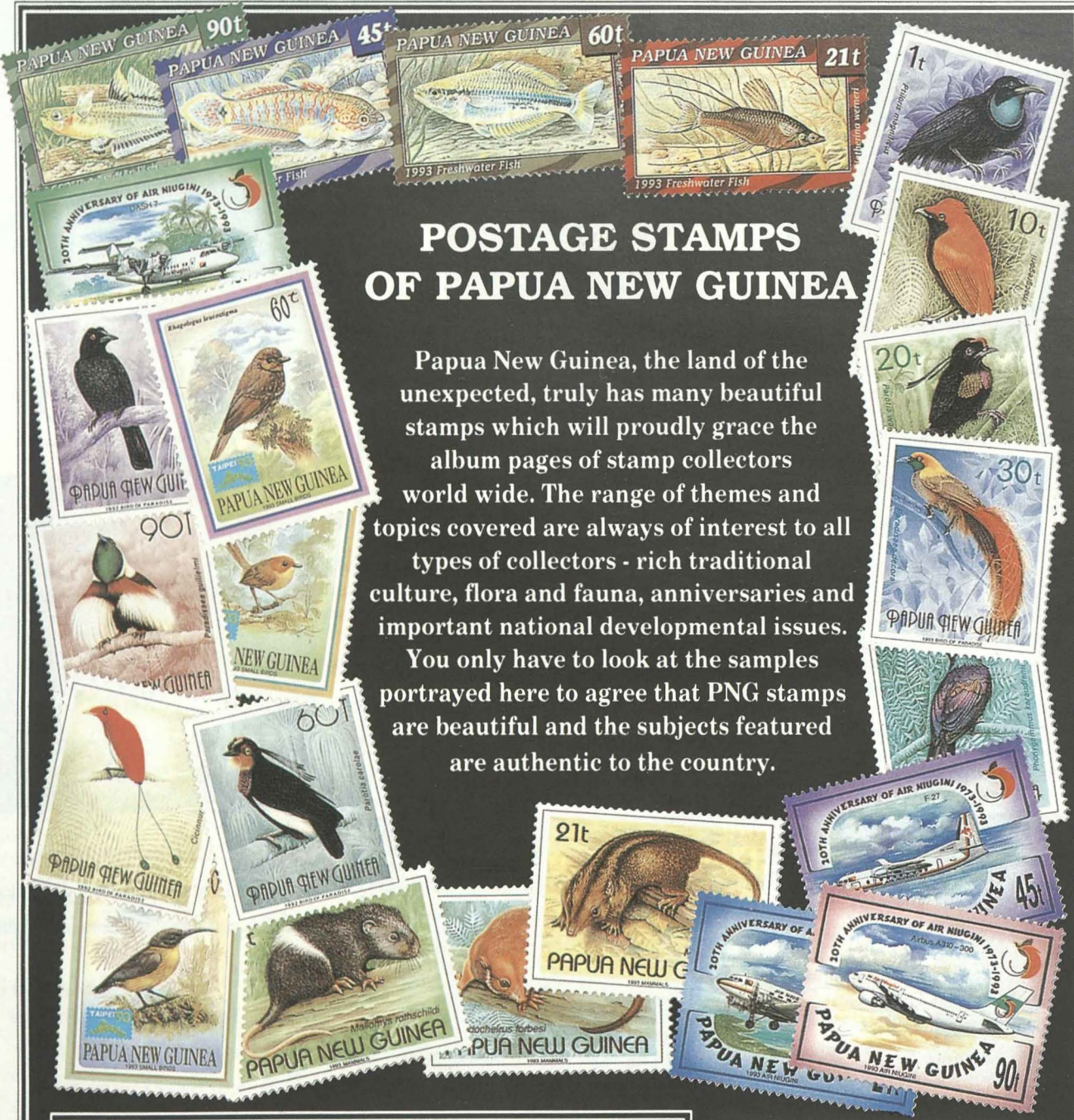
The Airways

Jacksons Parade

Jacksons International Airport

Port Moresby, Papua New Guinea

Phone: (675) 325 7033 Fax: (675) 325 0759



POSTAGE STAMPS OF PAPUA NEW GUINEA

Papua New Guinea, the land of the unexpected, truly has many beautiful stamps which will proudly grace the album pages of stamp collectors world wide. The range of themes and topics covered are always of interest to all types of collectors - rich traditional culture, flora and fauna, anniversaries and important national developmental issues. You only have to look at the samples portrayed here to agree that PNG stamps are beautiful and the subjects featured are authentic to the country.

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BEETLES OF PAPUA NEW GUINEA

New stamp issue - 20th March 1996

Papua New Guinea has an extremely rich and varied insect fauna with over 25,000 different species of beetles (Coleoptera) currently known to science. This total is being constantly added to as entomologists, professional and amateur, resident and abroad, continue to make collections, classify and identify more and more species.

Beetles live in virtually every habitat available to animal life except the open sea, though there are several species that are only found in crevices in rocks or under

stones that are regularly covered by high tides. In the alpine highlands, the number of species tends to be less, but each is represented by more individuals. In the lowland forest, a vast number of species can be found, but usually each is present in lower numbers. World-wide, the diversity of species is greater in humid tropical zones. Many species are adapted to a particular mode of life. The long-legged 'tiger beetles' are active predators capable of rapid running and easy flight to outpace their prey. The

'bark beetles' burrow into hard wood or make tunnels under the bark. Bark beetles are elongate head to tail and circular in cross-section with short stubby legs, suited for propelling them through their tunnels slowly and purposefully.

Many species of beetles, as adults, but more particularly as larvae, are serious pests—they may attack stored food products in warehouses, ships holds and the domestic environment; others are agricultural or horticultural pests and cause significant

economic damage to certain crops; others attack structural timber, furniture, wood products or growing timber.

For many years, the Philatelic Bureau of Post PNG has produced attractively-designed stamps depicting the flora, fauna and historical events of the country. The designer of the *Beetles* stamp series is John Cooter, Keeper of National History at the Hereford City Museum, England. John Cooter also designed the *Mushrooms* issue of stamps released in June 1995.



PAPUA NEW GUINEA

25t LAGRIOMORPHA INDIGACEA

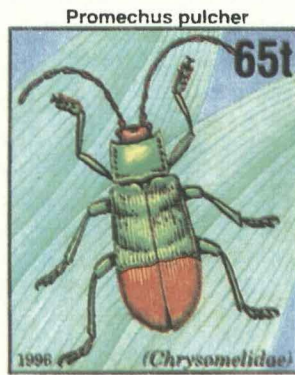
Young (Anthicidae family)
The Anthicidae, commonly known as the 'ant-like flower beetles', have world-wide distribution. Although *Lagriomorpha Indigacea* is one of the more colourful species in this family, many are small and drably coloured. Most species are probably scavengers, found in decaying leaf-litter and plant roots.



PAPUA NEW GUINEA

50t EUPHOLUS GEOFFROYI

Guerin (Curculionidae family, Leptopiinae sub-family)
The Leptopiinae sub-family includes some of Papua New Guinea's largest weevils. They are among the world's most colourful beetle. The weevils, which are plant feeders, are possibly the largest beetle family in the world as regards the number of different species. Many agricultural and horticultural pests, including the related *Eupholus Browni* that is a cacao pest on New Britain Island, are members of this family.



PAPUA NEW GUINEA

65t PROMECHUS PULCHER

Gressitt & Hart (Chrysoimelidae family, Chrysomelinae sub-family)
The Chrysomelidae family in Papua New Guinea is represented by more than 5,000 species, of which only a fraction have been described and given names by entomologists. *Promechus pulcher*, measuring 30mm in length (excluding the antennae), is one of Papua New Guinea's largest 'leaf beetles', and its larva is among the largest of any beetle that feeds on leaves.



PAPUA NEW GUINEA

K1.00 CALLISTOLA PULCHRA

Gressitt (Chrosomelidae family, Hispiinae sub-family)
The Hispiinae sub-family is mostly a tropical family, though one species occurs in temperate Europe. Many species are found in Papua New Guinea including *Callistola*, that feeds on palms and prefers sites at the leaf base or in the unfolding fronds, and the *Promechotheca Papuana*, a coconut pest.

Information supplied
by Philatelic Bureau
of Post PNG

BANANA PROJECT

Ever heard of people going bananas over a proposal to start up a banana project? The Investment Promotion Authority was faced with this rather unusual reaction when a North Queensland company presented a feasibility study report on the proposal to the Authority last October.

When the story made headlines in the local dailies, the Investment Authority's switchboard was jammed with calls from would-be banana growers from all corners of Papua New Guinea.

Bananas grow well in most areas of Papua New Guinea as in other tropical countries in the Caribbean, South America and Africa. Selected spots in volcanic rich East New Britain, parts of Morobe, particularly the plains of the Markham valley, coastal areas of the Mamose region and certain parts of the Central Province are all fertile banana growing areas.

Up until now, banana cultivation in Papua New Guinea has mostly been done on a subsistence level for the domestic market. Widespread commercial banana production has great potential but may not have been contemplated due to the absence of information on its viability for both national and overseas markets.

The Investment Promotion Authority (IPA) saw the potential of Bestlan Bananas of North Queensland, Australia and co-sponsored a feasibility study on the viability of a project to grow and process bananas and other tropical fruits for export. The project will commence in early 1996 and is expected to attract an investment of K20 million. It will offer significant employment opportunities for rural people in several provinces, enhance foreign exchange earnings and achieve some import substitution. Also, innovative technology in the growing and processing of fruit will be introduced to Papua New Guinea.

The project is an achievement for the Investment Promotion Authority and for the country's banana industry and

demonstrates success in IPA's efforts to encourage investment in the non-mining sectors of the economy.

The IPA was established by an Act of Parliament in 1992 to promote both foreign and domestic investment and to facilitate such investment in the most effective and efficient manner. When it was first established, however, the IPA could not effectively carry out its promotional activities due to lack of vital promotional tools, data and information on the country and on investment opportunities. A recent and major initiative of the IPA has been developing an industry databank through research, data collection and compilation. As a result, the IPA now maintains a substantial investor database and information on potential projects by sector. By early 1997, the databank will be fully upgraded through the generous support of AUSAid funding which will also see the computerisation of the entire organisation.

In 1995, the IPA embarked on a target marketing strategy through international donor support programmes. The strategy is concerned with targeted promotion of investment projects through formation of joint ventures, at the same time encouraging more favourable publicity of Papua New Guinea and greater access to market information by investors. Through the support of the Australian Government under the Trade Investment Promotion Services (TIPS) Programme, the IPA has produced several

project profiles in various sectors including agricultural production and processing in tropical fruits and other commodities; manufacturing of a variety of products; tourism, both small and medium scale and forestry, particularly timber processing. In 1996, the IPA will continue to prepare similar project proposals.

Under the TIPS programme, a 10-minute promotional video titled *Riches Run Deep* was also produced. Copies of the colourful presentation have been distributed to Papua New

Guinea's missions abroad and to other private sector organisations promoting investment.

The Investor and Promotion Services Division of the Authority is responsible for the promotion of joint ventures. Its services include:

- * monthly newsletter;
- * business introductions to help locate prospective joint venture partners;
- * project profiles to assist investors with the production of marketing and business plans;
- * marketing and promotions to help investors locate a financier, joint venture partner or other identified requirements;
- * publications and information about business conditions and opportunities in Papua New Guinea;
- * government, business and industry contacts.



You have heard and read stories about Papua New Guinea. Why not contact the Investment Promotion Authority and hear the facts about the business opportunities.

There is immense potential and opportunity for investment in Papua New Guinea. The Investment Promotion Authority is well placed to help you make the decision that could help your business grow. Through the Investor and Promotion Services Division, the IPA endeavours to assist investors in identifying potential business partners.

*For further information please contact the IPA on:
telephone: (675) 3217311; facsimile: (675) 321 2819
or write to:*

*The Investor and Promotion Services Division,
PO Box 5053, Boroko, 111
National Capital District, Papua New Guinea*

Local Gourmet Food - Bananas



of its juice." *Paradisiaca* was another reference to the Arabs, who claimed that the banana was the Tree of Paradise, i.e., the Tree of the Knowledge of Good and of Evil.

Whatever the origins of bananas, they are today the second most important food crop in Papua New Guinea, after sweet potato, and rank first among all fruits both in area and volume of production. Approximately 1500 tonnes are sold through informal markets each year and just less than 200 tonnes through the formal market, in supermarkets or to institutions

The banana is thought to have originated in Malaysia, tens of thousands of years ago, and was one of the first plants to be domesticated. Bananas came through Indonesia to New Britain and Papua New Guinea has become one of the most important centres of wild banana distribution in the world. They are grown widely throughout the country, being found up to altitudes of 2150m.

Papua New Guinea has hundreds of different varieties, but they basically come down to two main types: cooking bananas and eating bananas. Two banana collections are maintained, one at the University of Technology campus in Lae and the other at Laloki in the Central Province. The Lae collection was established in the early 1970s by the Papua New Guinea Biological Foundation and has 800 accessions collected from many parts of the country. Even this number is not exhaustive, but the collection includes most of the wild *Musa* species. The Laloki collection, established by the Department of Agriculture and Livestock, has approximately 400 accessions and is a centre for research on agronomic characters of bananas as well as on disease and pest resistance.

The botanical Latin names for bananas (*Musa sapientum* and *Musa paradisiaca*) reveal interesting myths and stories. The names were coined by a botanist called Linnaeus in the 18th century. *Musa* he took from the Arabic *mouz*, banana, the derivation of *mouz* being either from the Sanskrit *moka* or the coffee town in southern Arabia. In case purists complained that he

had strayed from the classics, Linnaeus observed that the word *musa* honoured the Muses and, though he did not explain why, a Roman doctor of the first century BC called Antonius Musa. *Sapientum* he took from Pliny, who knew about Alexander and bananas though he had never seen one. He wrote that the wise men of India - *sapientus Indorum* - live on banana: "the leaf is like birds' wings ... The fruit grows straight from the bark, and is delightful for the sweetness

such as mines and schools.

Bananas both green and ripe are used a great deal in Papua New Guinean cooking. They are used as a starchy vegetable, eaten fresh as a fruit or in desserts. Banana leaves which can be up to 4 metres long and sixty centimetres wide, are used for wrapping foods to be roasted in a pit or over a fire. Aluminium foil makes an adequate substitute but does not add the delicate flavour that banana leaves give.



Top left The variety of bananas at Koki market above Mekere's favourite bananas. All are cooking bananas apart from the green bananas on the left, half on the basket and the mat, which are eating bananas.

There are only a few types of eating banana, the main being the Giant Cavendish, Dwarf Cavendish, Lady's Finger and Grand Nain. However, there are countless types of cooking bananas to be found in the market, which can be confusing to the unwary. Cooking bananas, green and almost ripe, are boiled plain or in coconut milk in almost every Papua New Guinean household as an everyday staple. For special occasions, more elaborate dishes are prepared.

A favourite dish for people along the coast of Papua combines thick coconut cream with mashed cooking banana and other flavourings. Lady Gima Kalo, a family friend who comes from Hula in the Central Province, often makes such a dish for my husband because she knows how much he likes it. Even though Lady Kalo makes it according to the tradition of her area, where it is known as *Mera Kao Kao*, because we are a Kerema household we always call it by the Toaripi name, *Likiliki*. It is very easy to make and absolutely delicious as an entree, dessert, or as a meal on its own.

Lady Kalo's Likiliki

1 bunch (10-12) ripe cooking bananas (the short fat variety which are yellow when ripe are best)

½ cup sago

thick coconut cream

Peel bananas, wash them well and place in a large saucepan. Cover the bananas with water. (The water should be about 2cm above the bananas.) Bring to the boil and cook bananas until soft, stirring occasionally so that they do not stick to the bottom of the pan. When cooked, drain the bananas, reserving the cooking liquid. Mash the bananas, adding a little of the cooking liquid so they are a soft consistency.

Mix sago with a little (fresh) water until it is well mixed but not too runny.

Place mashed bananas back on stove and bring to the boil again over medium heat. Stir in the sago a little at a time until it is well mixed into the banana mixture.

Cook for 5-10 minutes, stirring frequently.

Serve with thick coconut cream.

Coconut cream: Scrape the flesh of 2 coconuts and mix with 1 cup of water. Squeeze well to make thick cream, straining through a very clean tea towel, muslin or a fine-meshed strainer.

In the Gulf, a little more sago is used and the coconut cream is not served separately. The cream is added to the mixture when the sago is cooked and lightly simmered to allow the coconut to mix well with the other ingredients. Often a little steamed fresh or smoked fish, crab meat or clams, cut into small pieces, is added to the mixture before the coconut cream.

For Curry Lovers:

In India, cooking bananas are sliced or made into balls and cooked in a spicy sauce, while eating bananas are often an accompaniment to meat, seafood or vegetable curries. I have a favourite chutney based on banana which uses the sweet-sour pulp from the tamarind pod. Tamarind is readily available in Port Moresby in supermarkets which sell Asian foods, such as Taurama Self-Service. It is also grown locally; there are a number of beautiful shady tamarind trees in the airport area and along the road to Sogeri before 14 Mile. If you have access to fresh tamarind, take the seeds out of the pod and derive the pulp from them. The prepared version available in stores is however not expensive and is easy to use. The packet should be stored in a sealed plastic bag in the refrigerator after opening.

Tamarind Chutney with Bananas

A piece of tamarind, the size of a lime
1 tablespoon sugar (preferably brown)
1 teaspoon salt
1 teaspoon roasted ground cumin seeds
¼ teaspoon cayenne or chilli pepper
1 ripe but firm banana

Soak the tamarind in 1 cup of hot water in a glass or china bowl (not metal) for at least 1 hour. Mash the tamarind and strain through a wire strainer into serving dish, pushing through the pulp with the back of a spoon.

Mix sugar, salt, cumin and cayenne into tamarind water.

Peel and slice the banana and mix with the tamarind when ready to serve.

Another tasty accompaniment to curry is banana with yoghurt.

Banana with Yoghurt (Gujerati style)

6 fl oz plain yoghurt
½ teaspoon salt
freshly ground black pepper
1 fresh hot green chilli, chopped
1 teaspoon lightly ground black mustard seeds
1 teaspoon sugar
1 ripe but firm banana, sliced

Put yoghurt in a bowl and beat gently with a fork until creamy. Add the other ingredients and mix. Refrigerate until ready to serve. (Do not leave too long as the banana will discolour.)



Top left The best bananas for Likiliki are the yellow ones. The green bananas to the front of the mat are the sweetest eating bananas. Although the skin is green, they are ripe. **bottom** Likiliki - Hula style, with coconut served separately.

Banana Leaves:

Banana leaves have many traditional uses. They are used as tablecloths on which to lay food or to cover food to protect it from flies. They are used as umbrellas, as protection from the sun or rain. The leaves are used to wrap bunches of bananas during their growth to protect them from birds and insects and to help them ripen well. They are also a vital cooking utensil in villages, where they are used as the covering for food cooked in a *mu*, over the fire, steamed or boiled.

Fish Cooked in Banana Leaves

There are numerous ways to cook fish in banana leaves. If one is not very keen on spicy food, the fish can simply be seasoned with salt, pepper and butter or coconut cream or, for a Mediterranean flavour, with onion, tomato and lemon (all thinly sliced), chopped garlic, a little olive oil and oregano. Wrap the whole fish or fillets and other ingredients well in banana leaves and bake or barbecue the parcels for about 20 minutes, depending on the thickness of the fish.

A delicious spicy version comes from Thailand, where the fish is steamed in the banana leaves.

Thai Steamed Fish

White fish fillets (any fish available in the market but not mackerel, tuna or mullet)
turmeric powder
1 teaspoon salt
3 cloves garlic, finely chopped
2 teaspoons fresh green ginger, grated
2 shallots, chopped
chopped chilli, to taste
1 tablespoon sesame oil (or vegetable oil)
3 tablespoons thick coconut cream
4 shallots, thinly sliced (or equivalent amount of onion)
16 lettuce leaves
banana leaves

Cut fillets into individual portions and rub with turmeric and salt. Pound garlic, ginger, chopped shallots and chilli with sesame oil. Mix with coconut cream and toss in sliced shallots.

Spread out 8 lettuce leaves and place a teaspoonful of paste on each one. Lay a piece of fish on each lettuce leaf. Spoon remaining paste on to fish pieces and cover with the other 8 lettuce leaves.

Wrap the parcels in banana leaves and cook in bamboo steamer over boiling water for 30 minutes. Serve still wrapped so that your guests enjoy the aroma when untying the parcels.

Baking with Bananas:

Eating bananas can be used fresh; they can be cooked or used in baking. A great tradition in Papuan families, especially those influenced by the London Missionary Society, is baking. Any woman who was brought up on or near Kwato, for example, is likely to be famous for her bread, cakes and scones. Make the following simple recipes and impress your friends and family.

Banana Scones

1 cup self-raising flour
1 cup wholemeal self-raising flour
½ teaspoon salt
1 oz butter or margarine
2 ripe bananas, mashed
2 tablespoons honey
½ cup milk

Sift flours and salt into a basin. Rub in the butter or margarine with your fingers until the mixture resembles breadcrumbs.

Combine the mashed bananas, milk and honey. Add to the dry ingredients and work into a soft dough. Turn the mixture on to a floured surface and knead lightly. Pat out to ¾" thickness and cut into scone size. Place on a greased tin and glaze the top of the scones with a little milk. Bake in a very hot oven 12-15 minutes. (Makes 12 scones)

Banana Cake

This makes two round cakes. Eat one when freshly baked and freeze the other for later, or sandwich the two together and decorate with whipped cream and sliced bananas.

⅔ cup milk soured by 2 teaspoons lemon juice or a little vinegar
2 and ⅓ cups self-raising flour
1 and ⅔ cup sugar
1 teaspoon bicarbonate of soda
1 teaspoon salt
185g (6 oz) butter, softened (or margarine)
⅔ cup mashed ripe bananas (the flesh of 2 or 3 bananas)
2 eggs
⅔ cup chopped walnuts or pecan nuts

Grease 2 sandwich tins and set the oven at moderate (180°C or 350°F).

Sift the flour into a large bowl and add the sugar, bicarbonate and salt. Add the softened butter, bananas and milk. Mix well with an electric mixer on low speed, or by hand with a wooden spoon. Add

the eggs and beat for two more minutes. Stir in the nuts and bake until cooked when tested with a skewer, about 35 minutes. Cool in the tins for 5 minutes and then turn out on to a wire rack. Allow to cool well if you wish to make a sandwich cake with whipped cream.

Dessert:

Bananas make an excellent and quick, easy-to-prepare dessert. When we have guests for dinner, we often bake bananas when no-one has had time to make a cake or more elaborate dessert.

Baked Bananas

6 ripe but firm bananas, peeled
1 teaspoon cinnamon, or a large stick of cinnamon broken into 3 pieces
2 tablespoons sugar (preferably brown)
½-1 cup rum

Cut the bananas in half and slice lengthways. Place in open baking dish and sprinkle cinnamon and sugar over the bananas. Pour rum over to almost cover and bake in hot oven 15-20 minutes.

Serve hot or warm with cream and/or ice cream.

Note: If you do not wish to use rum, substitute with orange juice, or do not use cinnamon and use 1 cup of thick coconut cream as the cooking liquid.

Freshly grated coconut or dried coconut can be sprinkled over the bananas before serving if desired.

Story and recipes by Roslyn Morauta. Photographs by Mekere Morauta. Technical information on bananas supplied by Mr Alfred Bala of the Food Crops Section, Department of Agriculture.

"Local Gourmet Food" will be a regular feature in Paradise. Readers are invited to contribute stories and recipes, with photographs, to the Editor.



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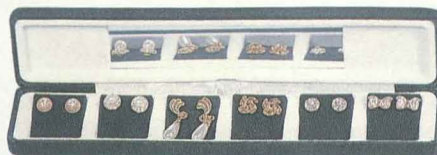


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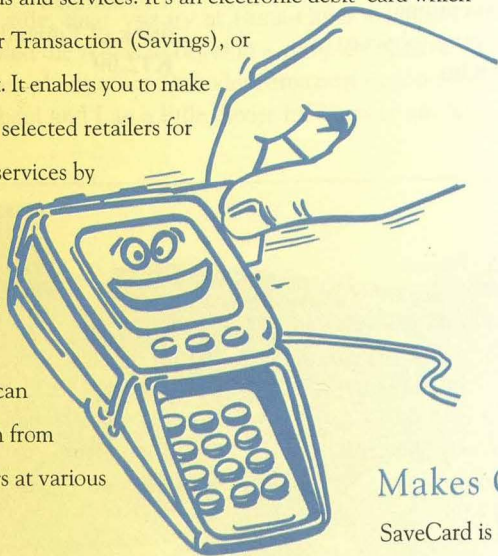
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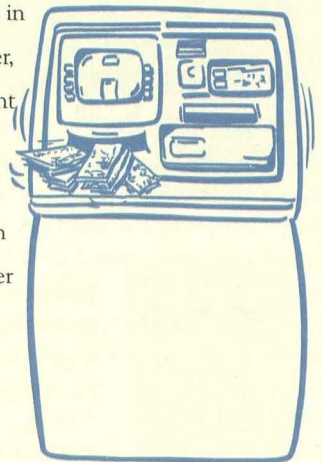
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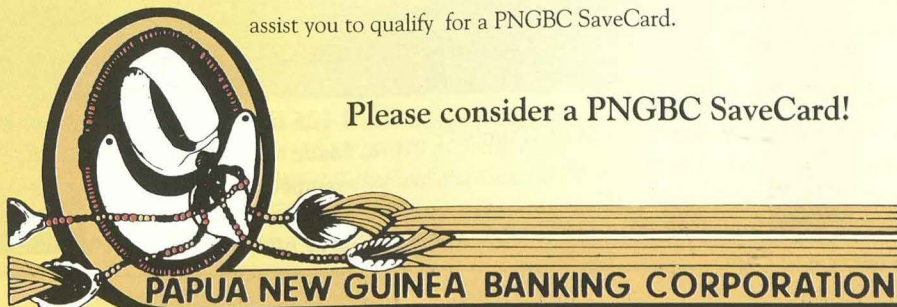
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The great Australian
Overproof Rum
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Gilbey's London Dry
1.125 litre
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The RECAPTURE OF LAE

Story by Bruce Hoy

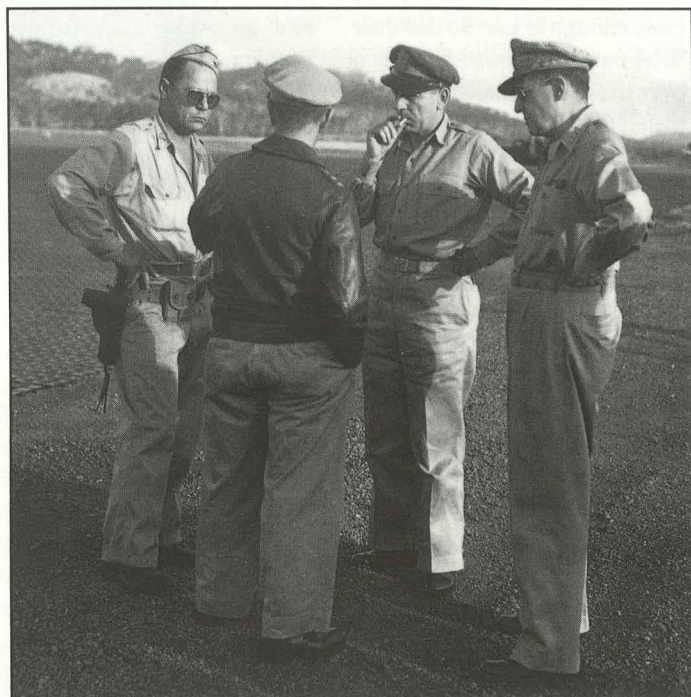
1995 saw the 50th anniversary of the end of World War II and many ceremonies befitting such an historical event were held in Papua New Guinea, a major theatre of action in the Pacific. In 1945, the world looked forward to the arrival of peace, but the path to reach that goal had been turbulent and devastating. Two years previously in 1943, the Japanese forces were still deeply entrenched in Papua New Guinea. The story below recounts vividly the Allied recapture of Lae.

Despite the material and personnel losses experienced by the Japanese during the Battle of the Bismarck Sea in March 1943, they continued to reinforce their garrisons at Lae and Salamaua by utilising small barges that hugged the coastline during the night and hid in bays and inlets during the day. The Japanese were also building up their forces at Hollandia (the capital of what was then Dutch New Guinea), Wewak, Hansa Bay and Madang. All were strategic bases that were not affected by the destruction of the March convoy to Lae. Shipping to these bases was still beyond the close reach of the Allied air forces.

On the Allied side, their victory at Buna-Gona in Papua in January 1943 enabled the Allies to develop a complex of airfields in the extensive grass plains of the Dobodura area near Popondetta, which brought Rabaul and Lae a little closer for bomber aircraft.

The existence of the Dobodura airfield with servicing and refuelling facilities had become a vital factor. This had commenced with the fighter cover that had been provided during the Battle of the Bismarck Sea. To solve the problem of communicating with Port Moresby, a telephone line was strung tree to tree across the Owen Stanley Mountains by American and Australian troops, supported by 250 Papua New Guineans whose task was to clear the jungle growth ahead of the wire laying.

With the Buna-Gona-Dobodura area firmly in Allied control, the advance up the New Guinea coast commenced. By 6 April 1943, a small American force, having landed at the mouth of the Waria River, had occupied Morobe Harbour and the airstrip at Dona. Meanwhile, Australian forces in the Wau Valley, after the epic battles on the outskirts of Wau in late January, had begun the task of driving the Japanese back towards Salamaua, and also to prevent them from withdrawing troops of sufficient strength to oppose the Americans in the Morobe area.



Throughout April, May and June, the Japanese continued to bomb the Allied bases at Port Moresby, Milne Bay, Wau and Dobodura. Port Moresby received its 106th and heaviest aerial attack since 1942 on 12 April when 45 bombers, protected by 60 fighters bombed 14 Mile Drome near Mt Lawes and a fuel dump. From the Eastern Highlands, Australian forces had begun to patrol into the Ramu Valley. The airfields at Kainantu, Aiyura, Bena Bena and Goroka came under Japanese aerial attack for the first time on 12 June 1943, the first of 14 air raids, the last occurring on 7 November 1943. During the same period, Allied aerial attacks continued against the Japanese bases at Lae, Salamaua, Finschhafen, Madang, Rabaul, Hansa Bay, Kavieng and other smaller, but strategic targets. Wewak was still beyond the range of fighter aircraft, needed to escort bombers during daylight attacks, such attacks being essential if accuracy was to bring about the greatest destruction of aircraft and material.

By July, plans were well advanced for the recapture of Lae and the rest of the Huon Peninsula. To achieve this, it was planned that a force was to be landed at Nassau Bay, south of Salamaua, an airborne landing at Nadzab west of Lae and, to complete the encirclement of Lae, troops were to make an amphibious landing east of Lae. The airborne landing was the first use of paratroops by the Allies in the Pacific War.



Above Papua New Guineans assisting in unloading supplies at Nadzab, 11 September 1943 Photo credit - USAF (67079 AC) top right Colonel Prentis, L/General Kenny, M/General Sutherland and General Douglas MacArthur conferring at Jackson's Dome, just before the departure of the paratroop force, 5 September 1943 Photo credit - USAF (7980-78909AC)

The first stage of this operation was implemented when American troops landed on the shore of Nassau Bay south of Salamaua on 30 June. With much difficulty and confusion, they secured the beach-head and soon came in contact with Japanese forces. From Wau, Australian troops were slowly pushing the Japanese defenders across the range towards Salamaua.

To provide aerial fighter cover to protect the Allied operations to recapture Lae and Salamaua, it was essential to locate and construct an airfield close enough to Lae, so that their short-range fighters could remain over the operational area longer than if they had to fly from bases at Dobodura or Port Moresby. To the west of Wau, in a small village called Marilinan, a prewar landing strip was found. Amid great secrecy, this airstrip was reopened. The construction of a major airfield complex commenced at nearby Tsili Tsili, which was to become a critical part of the Allied pincer movement towards Lae and of offensive aerial operations against the Japanese forces at Madang and Wewak.

In the meantime, to disguise the development of these two vital airfields, orders were issued for troops stationed at Bena Bena to have the local villagers raise large volumes of dust and to build a number of bush material huts,

to give the Japanese the impression that Bena Bena was the site of a major airfield construction. This subterfuge succeeded, as neither Marilinan or Tsili Tsili were attacked by Japanese aircraft during their construction phase, whereas there were five air raids on Bena Bena in June and July.

The first aircraft landed at Tsili Tsili on 10 July and by the 26th it was fully operational. By 1 August, Tsili Tsili had become a base of great activity, and the first fighter aircraft had arrived to defend it, together with ground-based anti-aircraft units and an Australian infantry battalion.

The Japanese did not discover what was going on at Tsili Tsili until the 14th, and the next day they launched their first air raid, flying from their bases in the Wewak area. A formation of C-47 transport aircraft coming from Port Moresby unexpectedly met the Japanese attacking aircraft and two transports were shot down, one of which is still listed as missing. Another Japanese attacking force on the 16th met with stiff Allied fighter opposition, and ten Japanese fighters and bombers were shot down. It became essential for the Allies to attack the airfields at Wewak, Dagua and But to eliminate the danger of the planned re-capture of Lae being impeded or stopped entirely by the Japanese Army Air Force.

On August 17th, Allied bombers flying from Port Moresby and Dobodura reached the Wewak area just as the Japanese aircraft were warming up to take off on their own bombing attack against Tsili Tsili. After the last bomb had detonated, over 100 aircraft were destroyed at the four major airfields in Wewak area. An attack against the same airfields the next day destroyed more aircraft. During the two days of operations, the Allied air forces destroyed 175 Japanese aircraft, burned thousands of litres of gasoline and oil, and virtually eliminated Wewak in the short-term from interfering with the planned recapture of Lae.

With the completion of the build-up of Allied troops at Tsili Tsili and the temporary reduction in Japanese air strength in the Wewak area, the next stage of the operation could now be implemented.

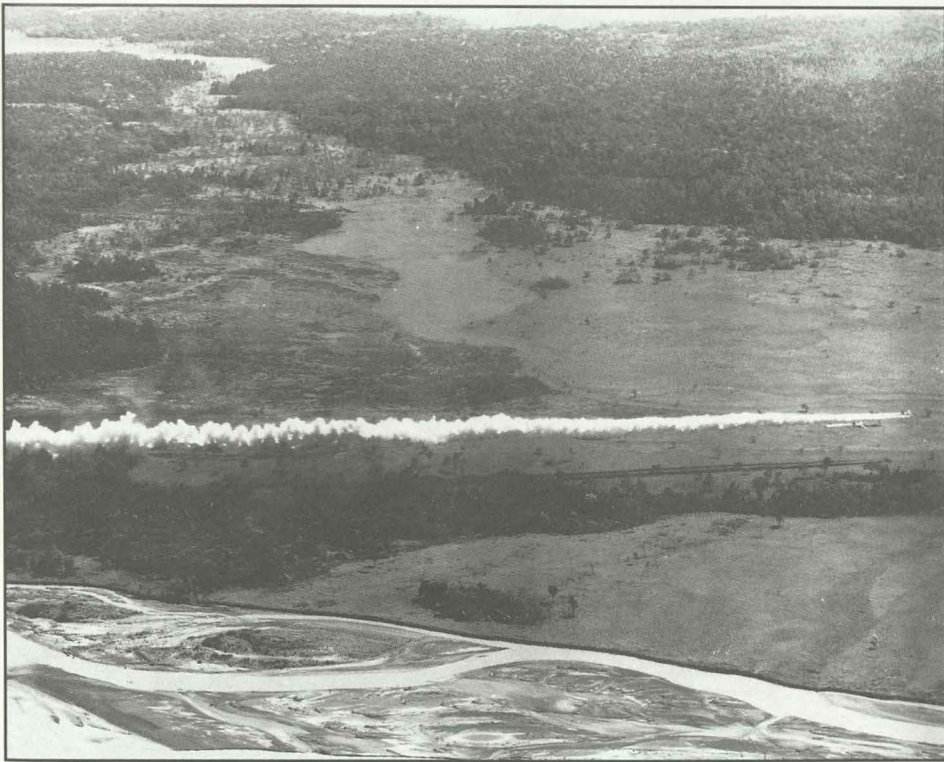
The Australian 9th Division landed unopposed at dawn, 4 September 1943 from American ships and landing craft near Hopoi, about 35kms east of Lae. From their bases near Rabaul, twenty-seven Japanese bombers attacked the invasion force an hour later, although the Allied casualties were light and there was no effect on the landing operations. Further Japanese attacks during the day on the invasion convoy and the troops and supplies on the beach caused further Allied casualties.

To complete the pincer movement on Lae, American and Australian airborne troops were scheduled to capture Nadzab, 42kms northwest of Lae in the Markham Valley. Already, Australian troops with some members of the Papuan Infantry Battalion had advanced from Wau and Tsili Tsili and were lying in wait on the southern banks of the Markham River, opposite Nadzab awaiting the arrival of the paratroops. Other Australian troops had reached Markham Point, their task being to reach the mouth of the Markham River to stop any Japanese troop movements between Salamaua and Lae.

At 8.26am, 5 September 1943, the first of 96 C-47 transport aircraft carrying the American 503rd Paratroop Regiment and the gunners of the Australian 2/4th Field Regiment, with their new short 25-pounder artillery guns, lifted off from Wards and Jacksons Dromes in Port Moresby. Three hundred and two aircraft, taking off from eight different airfields in the Port Moresby and Dobodura area, rendezvoused over Marilinan exactly on time, not one squadron having to circle. The formation flew down the Watut Valley. Leading were six squadrons of B-25 Mitchells, whose task was to strafe and bomb the Nadzab drop-zone area. Following were six A-20 Havocs designated to lay a smoke screen. Then came the 96 C-47s, flying at 2,000 feet in three columns of three plane elements, each column carrying a battalion as a unit. It took one minute and ten seconds for the 1,700 paratroopers to parachute into the Nadzab area. Flying along the side of each column and about 1,000 feet above were close support fighters. Above these to 20,000 feet were more fighters, P-38 Lightnings and P-47 Thunderbolts. Five B-17s remained over the drop zone practically all day, dropping 15 tons of supplies to the troops when need was indicated by panel signals laid out on the ground. Throughout the day, additional troops parachuted into Nadzab, including engineer troops, whose task was to prepare the first landing field. Two days later, the first C-47 transport aircraft landed and within a week, the engineers had completed two parallel runways and a dispersal area capable of handling 36 transports simultaneously on the site of the pre-war landing strip. To facilitate this construction phase, small bulldozers and graders were flown into the first airstrip together with trucks that had been cut in half in Port Moresby and then welded together on their arrival.

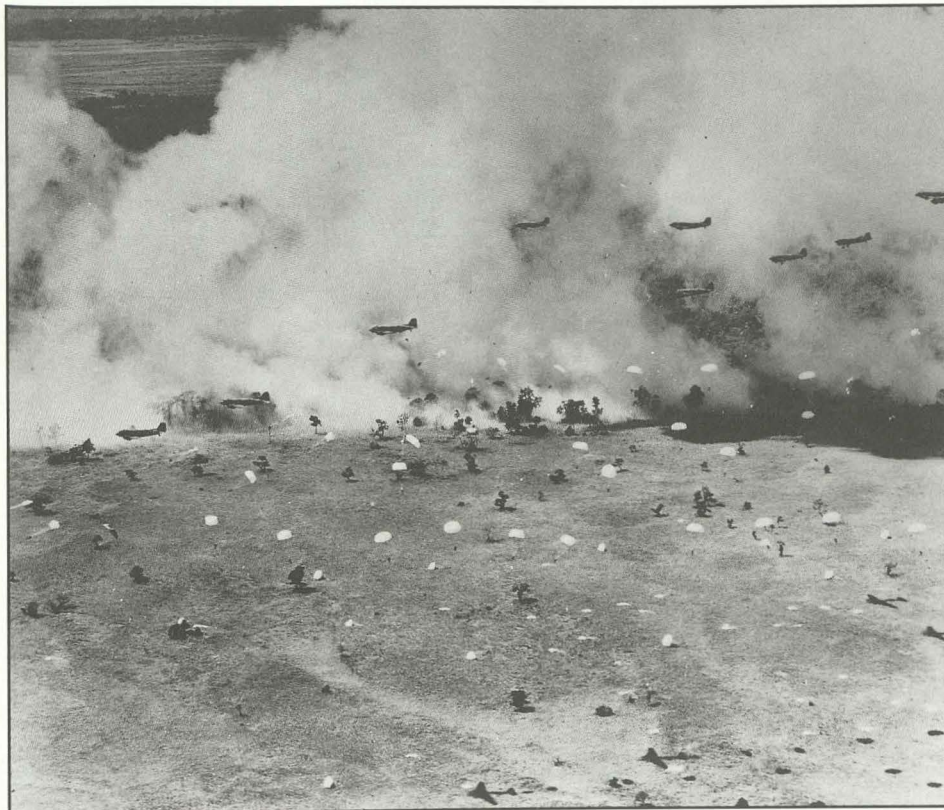


As engineers are working on the construction of Nadzab Airstrip, a Douglas C-47 has landed on the strip and another circles overhead - 11 September 1943. Photo credit - USAF (67092 AC)



Above Two Douglas A-20 medium bombers laying a smoke screen in the Nadzab area prior to the arrival of the C-47s carrying paratroopers. Photo credit - USAF (25185 AC)

below The first use of paratroopers in the Pacific. American paratroopers jumping from a lower altitude than ever before attempted in battle, descended on the Markham Valley, west of Lae, to block the escape of 20,000 Japanese troops from Australians who landed east of Lae. Photo credit - USAF (E-25418AC)



Meanwhile, the advance on Lae continued. From the east, the 9th Division was on the move. The overgrown Hopoi airfield was reached on the 6th and the wide and fast flowing Busu River was crossed on the 9th. From the West, the Australian 7th Division, the main unit of

which had been flown into Nadzab from Tsili Tsili and Port Moresby on the 7th and 8th were advancing towards Lae. By the 10th they had reached Jensen's Plantation. Across the Markham River, another Australian force had encountered Japanese resistance at Markham Point. In

the southern area, Australian and American forces had almost reached Salamaua. On all four fronts the advance for the next few days was slow. The Japanese were bitterly resisting the advancing Allied forces, and the weather made the many rivers treacherous to cross. Heavy rain closed Nadzab airfield for two separate days. Salamaua fell into Allied hands on 11 September, with many Japanese defenders retreating to Lae.

On the advance towards Lae from the east, the Australians had crossed the overgrown Malahang Aerodrome and had reached the Butibum River on the outskirts of the township by 14 September. Several days earlier, the Japanese had begun to withdraw their forces, although the Australians and Americans to the west were encountering stiff resistance. On the 15th, Lae township, its port area and aerodrome were subjected to intense aerial bombardment by Allied bombers. One attacking B-17 Flying Fortress disappeared on the return flight to Port Moresby and was not located until 1992.

Just before noon, 16 September 1943, the first patrol from the 7th Division reached Lae and by the late afternoon, with the 9th Division shelling Lae, both Australian Army Divisions linked up. There were very few pre-war buildings left standing in the town of Lae and 57 aircraft wrecks littered the airfield.

Huge quantities of equipment and stores had been captured, but the majority of the Japanese defenders had escaped the encircling Australian and American troops and were retreating over the mountains towards Saidor and Madang. Had the flooded Busu River not delayed the Australians, the Japanese defenders would have been unable to retreat. Nature had favoured a valiant defender despite the equally valiant efforts of the attackers.

Bruce Hoy was the first Curator of Modern History at the National Museum from 1978 to 1988 when he returned to Australia after 21 years working in Papua New Guinea.

The War Museum at Ahuai St, Gordon is open Monday-Friday 8.30am-3.30pm, Sunday 1.30-5.30pm and is closed on Saturday.

Air Niugini flies daily from Port Moresby to Lae and back. There are daily flights from Lae to other centres, including Madang and Goroka.



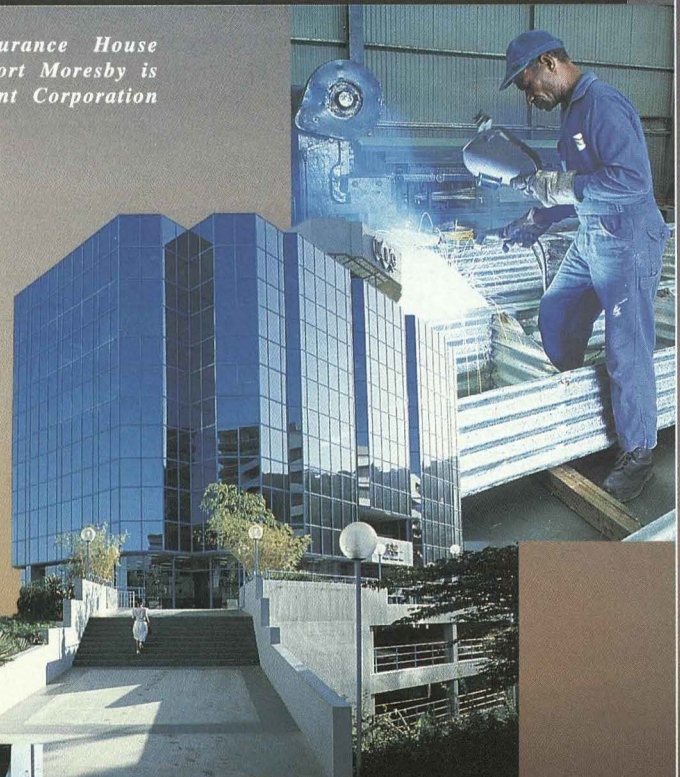
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Sight sea-ing in Manus

The event: The 1997 World Sea Kayaking Championships

The place: Manus Island

Hosts: Manus people

Story and photographs by
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Public Relations Officer
Tourism Promotion Authority

Not since the South Pacific Games of 1969 and 1991 has Papua New Guinea drawn the sporting world's attention to our shores...but in two years there will be another opportunity if the dreams and hopes of the people of Manus come to fruition.



Top Tropical coastline of Manus Island above Chauka Tapas trains 5 days a week in Manus to realise his life long sporting ambition: 'To represent Papua New Guinea'.

Manus Island and 183 other islands with their white beaches make up Manus Province. Manus is surrounded by water, rich with diverse marine life and colourful coral reefs.

The sea is the main thoroughfare. There are more fibreglass dinghies than cars, trucks and buses combined, more outboard motors and paddles than car keys. Scattered among the dinghies and canoes are the sea kayaks. Sleek and streamlined, sea kayaks were recently introduced as part of a new tourism undertaking in the province.

Manager of the Lorengau Harbourside Hotel, Bernard Luck, who believes in the future of the sport, has invested heavily in the concept. 'We've found that since introducing kayaking as

part of the activities at the hotel, the local people have found it extremely easy to adapt to the new craft. Two local men have trained in the skill, knowledge and techniques of the sport in Cairns. They arrange and conduct various tours around our beautiful coastline which is there to be enjoyed. Kayaking is an excellent way to get around.'

When it comes to tourism, the best advice anyone can give to a potential player in the industry is to start small.

Tourism in Manus has not had the same success as Papua New Guinean's other rural areas - Walindi, Kavieng, Tari and Goroka. While these and some other provinces are starting to reap the benefits of ten to fifteen years of hard work and campaigning, Manus is

virtually only beginning to crawl. In its own unique way, this does not represent a negative point for the province. In fact, being new and fresh are the Manus lure to tourists, nature lovers and sporting enthusiasts.

By being Papua New Guinea's best kept secret, Manus has the destiny to get on its feet with a loud bang - the Sea-Kayaking World Championships.

The Manus people are facing the reality that the risks are big and the time available is small. It's a win-win situation for Manus, if it gets off the ground and works.

The event is planned for the last few calendar months of 1997. The Chairman of the Sea-Kayaking World Championships Committee, Bernard Luck, is adamant that the project will shine through.



Members of the Sea Kayaking World Championships Steering Committee

Bernard said, 'The people of Manus realise the benefits of staging an event of this magnitude and that's why we are going to involve everybody with some aspect of the championships'.

With the help of the Tourism Promotion Authority, the top destinations of the country have kept up their momentum by continuous vigorous media advertising campaigns at home and internationally. Slowly, but surely, many visitors are realising that the sun, sandy beaches, surf and friendly people in Hawaii, the Bahamas and Australia can be found in Papua New Guinea.

Manus, through sea-kayaking, is all set to become the newest jewel to be added to Papua New Guinea's tourism crown.

Leading tourists to sea in fleets of kayaks, in and amongst the many islands and waterways around the Manus capital of Lorengau, is the friendly guide, Chauka Tapas. Born in the seaside village of Mouk on Baluan Island, Chauka is one of the two fortunate men who has undergone professional training in the sport of kayaking. However, he was quick to admit that there were a few surprises. 'I expected it to be purely hard fitness work and a lot of sweat. Instead we were also taught the valuable skills of catering in our natural environment, first aid, the technique of setting-up camp and handling tourists, expert kayakers and first timers.'

The Harbourside Hotel has purchased six double and two single kayaks, fully equipped with life vests and modern accessories. The kayaking crew drive a four-

wheel-drive vehicle to transport equipment to various locations around the island.

Sea-kayaking tours can range from day trips to seven-day tours, giving visitors and enthusiastic adventure travellers a unique opportunity to enjoy the marvellous scenery, marine life and waterways of Manus in the best possible way — close up.

Imagine relaxing tropical days, cool nights under the stars, meals of fresh fish, lobsters, crabs and local vegetables.

Be honest with yourself! If you've been wishing what I'm wishing, then Manus awaits you, your family, friends and anyone you can tell the good news.

Tired of dreaming or reading about it? Maybe you should see for yourself if this sort of paradise really exists in Papua New Guinea.

If your idea of Manus is based around an energetic dance routine led by the powerful garamut drums, and you haven't seen it yet, go. Meet the friendly people with welcoming smiles, appearing from dense rainforests that come down to the sand at the edge of frothy water leading out to a reef in crystal clear water twelve metres down.

The war relics and memorial plaques at Momote Airport and more hauntingly Loniu Passage will remind you of bravery long ago.

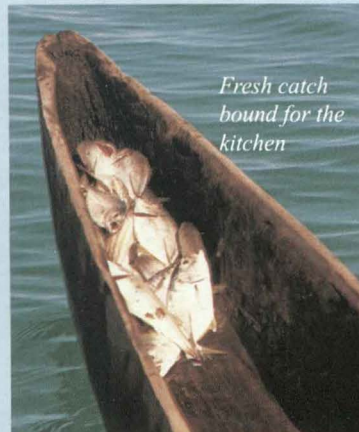
Loniu Passage, a salt water passage that narrowly dissects Manus Island into two sections, boasts the country's only drive-through dinghy service station to efficiently cater to the seaside community, like a drive-through-fast-food outlet, only this is for fuel and supplies.

Other areas of interest include Ron Knight's Crocodile Farm, Lombrum Naval Base and old World War II Air Strip roads.

If you're lucky, you may spot a kapul (furry white cuscus), although these cuddly forest dwellers are primarily nocturnal creatures.

But whatever you come to see, one of the most unusual organised adventure activities are the sea-kayaking expeditions. Chauka Tapas has turned this simple leisure into a small tourism business. In the future, he has hopes that he can wear the red, black and yellow colours of a Papua New Guinean international sporting representative, competing in the kayak.

The dreams of Chauka Tapas and the people of Manus may well come true in the 1997 Sea-Kayaking World Championships.



Fresh catch bound for the kitchen



Life continues as usual despite the naval presence in Manus waters.

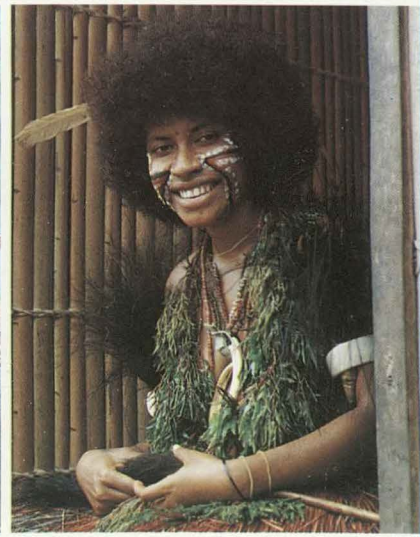
You're guaranteed a welcoming smile at Ron Knight's small crocodile farm.

Air Niugini flies to Manus from Madang Rabaul, Kavieng and Wewak.

This is Papua New Guinea.



If you think our scenery is impressive
wait until you meet our people.



PRIMITIVE cultures? Think again. Some of our ancestors were tending irrigated market gardens thirty thousand years ago. ♦ Others devised giant multi-hulled sailing vessels to increase cargo volume on trading voyages. These Lakatois are still built each year in celebration of those epic voyages. ♦ You may also marvel at the skills needed to construct massive Haus Tambarans - buildings soaring to heights that would shame many a modern architect. ♦ Yet the most impressive fact for the jaded traveller is that so many fascinating cultures and traditions are still a part of everyday life; not something turned on for the benefit of tourists. ♦ And with over 800 languages in PNG, we probably have more ways of saying "welcome" than any other people on earth. ♦ So come to PNG for the natural, breathtaking scenery and you will quickly discover that it's our people that make PNG a truly unique destination.

must
see
PNG!

For more many fascinating facts about Papua New Guinea holidays, contact your travel agent or the Papua New Guinea Tourism Promotion Authority.
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