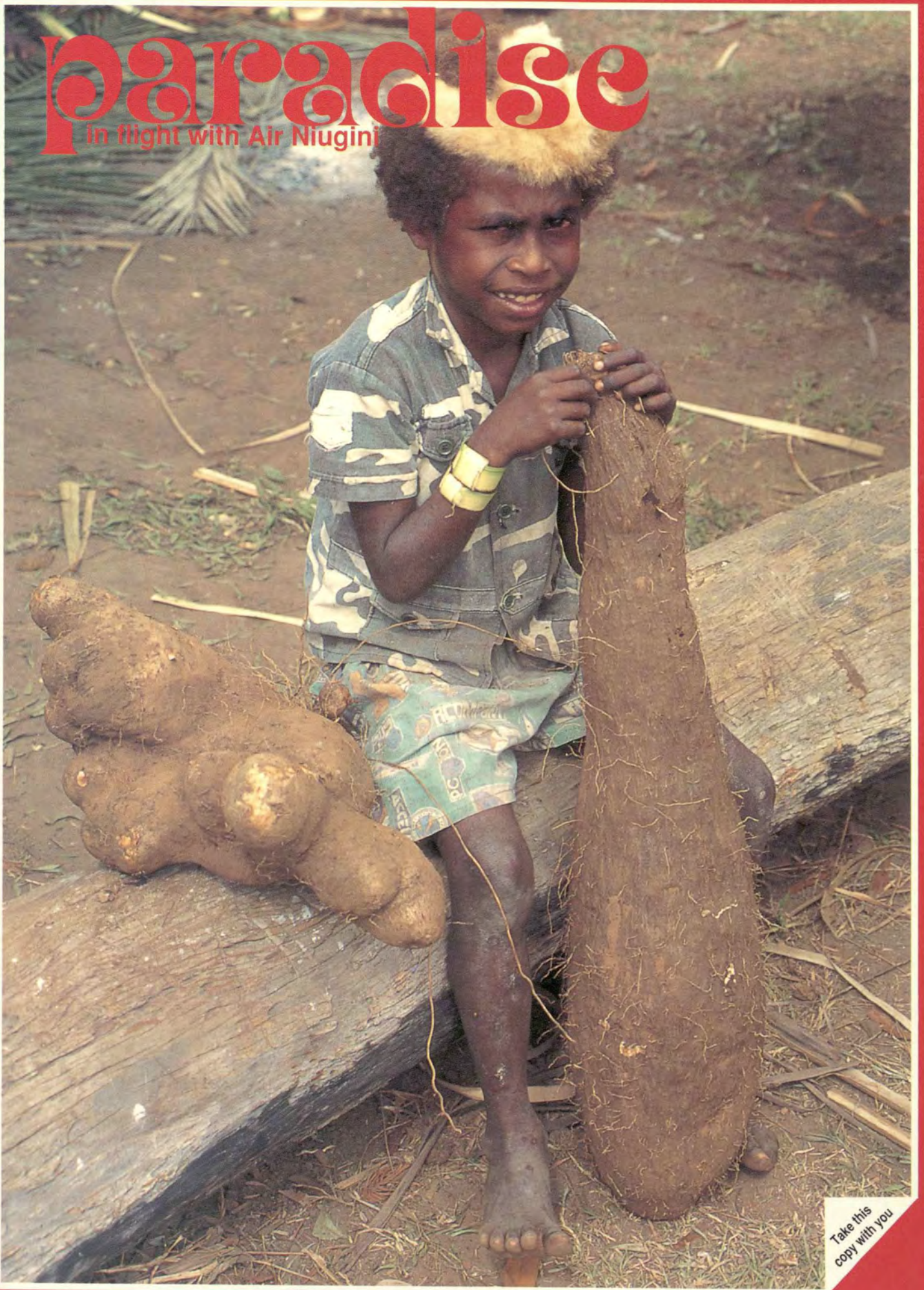


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# paradise

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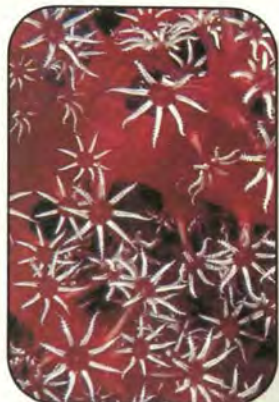
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Cover: Fine specimens of yams  
Photograph by Keith Briggs





# Welcome Aboard!

The National Government in recent years has favoured a more liberalised international aviation policy. The Government's direction for international services to and from Papua New Guinea is moving closer towards that of its domestic aviation policy which has permitted competition on domestic routes for many years.

Despite these policy changes, Air Niugini will remain the flag carrier of Papua New Guinea. Management remains committed to Air Niugini being the primary carrier to, from and within Papua New Guinea.

To meet the challenges resulting from a more competitive international aviation environment, Air Niugini has over the last 12 months consolidated its activities so as to create a solid foundation from which to progress.

From an international perspective, Air Niugini is preparing to commence weekly scheduled services between Port Moresby and Kansai in Japan from June 1997. The scheduled services to Japan replace the successful charter services currently operated to Japan.

From a domestic perspective Air Niugini plans to replace its two Dash 7 aircraft with two new Dash 8-200B aircraft in March and April 1997.

The Dash 8-200B aircraft together with the recent purchase of a further Fokker F28-4000 aircraft will permit us to provide you with better reliability, better connections and additional services this year.

I welcome you aboard our Bird of Paradise service and assure you of our commitment to serve you better now and in the future.

On behalf of everyone at Air Niugini I thank you for choosing to fly with us and wish you a prosperous 1997.

A handwritten signature in black ink, appearing to be 'M. Maladina'.

Moses Maladina  
Chief Executive



# No Refrigeration Required



The food which becomes the staple diet of a people is dictated by the latitude of their locality, altitude, rainfall, topography and soil types. Throughout most of Papua New Guinea's lowlands, up to about one thousand metres elevation, sago is the staple. Above that, right to the highest inhabited regions, sweet potato (kaukau) is the basic sustainer of life. Where the two regions overlap both are grown and eaten. Other garden produce always supplements them.

In some localities yams form the main diet of the people. They grow in a wide variety of types, shapes, sizes and flesh colours. Maybe because of this yams have assumed more of a 'personality' and many festivals surround the harvest, which is a special annual event. Making sago and harvesting kaukau, on the other hand, are everyday activities to which no special honour is given.

South of the Fly River in the large, drier triangle loosely known as the Morehead area, yams are the staple. During the few months between the time the last yams are eaten and the new crop is harvested, sago provides sustenance.

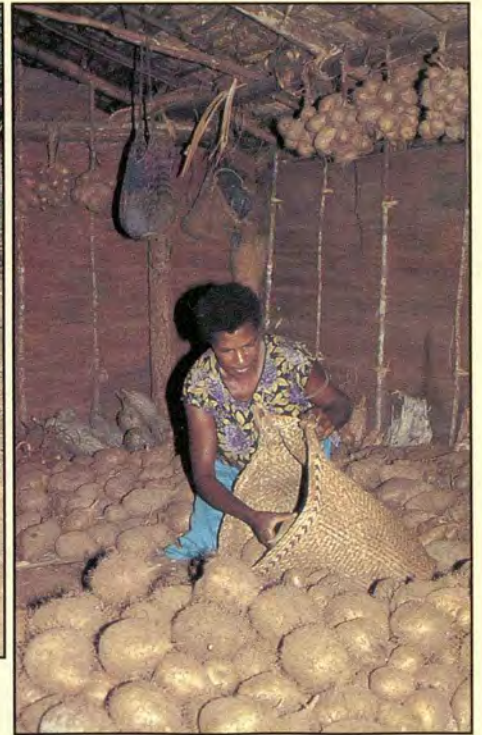
When yams are harvested the finest specimens are noted and put aside as planting stock. As they load them into their conical baskets the women tie vine ribbons around the ends of the ones selected. Back in the village the ends of marked yams are cut off, wrapped in leaves and stored in the darkness of the yam houses ready for planting in March of the next year. These fist sized cuttings do not rot or die, but grow shoots ready for their reproductive role. Normal specimens are also set aside in the yam house as planting stock.

Story and photographs by Keith Briggs



Top: Women among yam vines

Right: Woman digging for yams



Above: Barricading door of yam house after harvest. Right: Stacking harvested yams in yam house. Below: Sago rib fence. Bottom: Yam exchange ceremony



Yam growing areas have sandy, friable soil which permits the tubers to swell to their great size during growth. Yams grow on flat ground rather than on the sides of ridges. The soil is not mounded but good sized holes are made with a digging stick and the sprouting slices are planted quite deep.

Saplings cut from the bush are set into the ground alongside each plant providing trellises for the climbing, leafy vines, which grow to a height of three or four metres. The new growth is a favourite of deer which are plentiful in the Trans Fly region so the men have to erect fences around all yam gardens. Although deer will jump lower fences they do not force a barricade as do pigs or cattle, so the fences do not have to be strongly built. Even so, village people



regularly check the fences during the growing season. At times they deliberately make a gap in the fence with a wing leading into it and shoot the deer that enter.

August-September is the time of harvest indicated by the colouring of the leaves as the vines wither and die. A sharpened digging stick is used to loosen the soil from around each vegetable without damaging the skin. Some varieties yield one large yam per vine while others produce a number of smaller ones.

Women in the Suki, Malam and Kapal districts load the heavy produce into conical baskets and help each other hoist them onto their backs, suspended by bands around their foreheads.

Each household has a yam house in which the crop is stored. The houses are quite dark but well ventilated. The yams are put straight onto the hard packed, dry earthen floor in groups according to type and ownership, as a number of people may share storage space in a yam house.

Surprisingly, rats seldom eat the stored tubers. In the rare event when they may nibble a few, the owners pick special leaves with a strong odour the rats don't like, and spread them over the yams.

Yams were traditionally cooked in mumu style, but as there are no stones in the lowlands of the Western Province lumps of hard clay or chunks of ant bed were used. This method is still employed but the most common way is to boil them in large pots. Some are roasted in their skins on a bed of coals and buried in hot ash to cook slowly right through.

Yams as a staple are supplemented by other garden vegetables or greens from the bush. Nowadays deer are so plentiful throughout the area that many villagers enjoy venison two or three times a day. Their strong and sturdy physiques show the value of a varied and balanced diet, the basis of which are the yams — carefully grown, tended, harvested and housed to maintain the honoured and valued place they hold in that society.

*Keith Briggs was born on Kwato Island. He and his wife Norma have served as missionaries for the Evangelical Church of Papua New Guinea since 1965, in the Southern Highlands and Western Provinces.*

Above right: Ends chopped from selected yams for planting next season  
Right: Woman leaving garden with loaded basket  
Below left: Preparing yams for cooking in a pot  
Below right: Yams being cooked in hot embers





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# Unexpected Rivers

Story and photographs by  
Marcus Bailie, member of  
1994 Kayak Expedition

If it had been a normal dry season, we never would have discovered the enormous potential that Papua New Guinea has for white water kayaking and rafting. We arrived in August to paddle the length of the Waghi-Tua-Purari river system which rises in the Western Highlands and flows into the southern Gulf of Papua. The river had been attempted before but had not been successfully completed.

By the time I flew in to Papua New Guinea the rest of the seven member team had already travelled up to the Highlands and were set up in Mt Hagen. I suppose I should have realised that there was a problem when I looked out of the aircraft and from 7000m was able to identify waves on the river below. As we drove from the airport, my naiveté about dry seasons in tropical climates combined with blind optimism about the whole trip caused me to ignore the knee-deep mud and rutted roads.

The team had been using Haus Poroman as a base. This village-style guest house squats attractively on the side of a ridge and as I arrived it was glittering with recent rain. As we gathered around the open fire in the centre of the straw-roofed reception hut, I was told the bad news that the river was too high, far too high, to paddle. A couple of days earlier two of the team had overflowed the river by helicopter and filmed the awesome rapids. Running at an enormously high level even the simple rapids were hazardous, while the harder rapids looked like a hurricane-torn sea tearing through the jungle. We were reluctantly unanimous, paddling the Waghi-Tua-Purari at that level was out of the question.

At this time of the year, the occasional shower or even a heavy outburst is common, but this had been the wettest dry season since 1973, bringing our intended river up 7m on its normal level. It had also brought into paddling condition other rivers which at that time of the year would normally be low.

It was these rivers we now intended to explore.

Not much was known about the rafting or kayaking potential of rivers in Papua New Guinea. A few eccentric ex-patriots had explored a couple of the more accessible rivers around Port Moresby and an international commercial rafting company had tried and failed to make a filmed descent of the Waghi. In addition, one very enterprising company had been rafting tourists down short sections of rivers around Mendi and another was doing something similar around Minj.

Because we knew a rafting guide in Minj, this was a good place to start. Tribal Tops was another village-style tourist hotel near the confluence of the Waghi and Minj rivers. Tribal Tops offered rafting as an additional attraction for guests, and the proprietors were keen to extend their range of rivers. An agreement was quickly reached: they would provide us with accommodation and in return we would explore the highland rivers for them, reporting back on anything which had rafting potential.

According to Samir, the hotel's sole rafting guide, the lower section of the Minj River seemed feasible, and most importantly there was a road leading up the valley. We hired a 4-wheel drive, loaded our kayaks and climbed aboard.

Smiling faces, bright clothes, coffee beans spread out to dry were some of the sights as we bounced through tiny villages. There seemed an idyllic blend of simplicity, prosperity and happiness. The valley fell away steeply from the dirt road to the river far below. In more than one place, the road had fallen away and bright orange scars showed where landslides had recently blocked or demolished it.

We got our kayaks on the river where a rickety bridge crossed over a narrow gorge which subsequently proved to be the first of five: Entry Gorge, False Gorge, Choked



(or Portage) Gorge, Dog-Leg Gorge and Exit Gorge. Unlike the Waghi, the Minj was narrow, fast and steep with numerous rapids and small waterfalls.

Where the valley was less steep, the river would widen a little and there were places to stop, allowing us to check what lay ahead. Where the banks were cultivated it was relatively easy, but where the river narrowed into a vertical sided gorge, problems arose. In such places we looked for eddies (quiet pools) where we could stop and hopefully see around the corner. Would there be another waterfall, possible one which was too big to paddle, or would the river sweep into a tangle of fallen trees?

At times it was necessary to scramble up the bank and cut our way through thick jungle which came right down to the water. In another gorge, trees blocked the river so completely that we had to creep along narrow ledges high above the water to a point where we could use ropes to get ourselves and our kayaks back down to the river. The river, which in places had been 30 metres wide, here narrowed down to 4 or 5m and the sides were so steep that they overhung the river.

We emerged from the final gorge and stopped where another suspect wooden bridge crossed the river — our take-out point. Our 4-wheel drive pick-up was there to meet us and we returned to Tribal Tops tired and relieved. The lower Minj was an excellent kayaking river, but probably too narrow and technically difficult for commercial rafts.

This observation was even more true of the Upper Minj. Our first attempt on it failed because we could not get up the road. More rain had made it impassable. When finally we got to the top we found that the river was even narrower, steeper and faster than the lower section. Moreover, the river was now in full flood and running bright orange. Huge boulders were strewn across the river making the water twist and swirl, and making us dance to the same tune! For hundreds of metres at a time it was impossible to stop as we avoided boulders and negotiated rapids, hoping that we would not encounter any vertical sided gorges which were common in the lower section.

Although the Waghi remained too high for us to attempt the trip through the lower gorges, we did spend a couple of days on the Upper Gorge Section. For several

kilometres, the river eased its way through shallow marshes, wide, powerful and menacing. Gradually the whole Waghi Valley narrowed. Foothills and ridges encroached on the path of the mighty river, setting up rapids which grew in severity. Finally it was gorge-like — the 100m side giant confined to 20m and the gradient steepening all the time. This is the section which Samir commercially rafts for Tribal Tops, but not generally at this level!

The deeper water meant that if we capsized we were less likely to bang our heads on rocks at the bottom of the river bed — a hazard which had been a continuous threat on the Minj. The ability to right our kayaks after a capsize using a manoeuvre called an Eskimo Roll was an essential requirement. We bounced through enormous waves and dodged giant boulders, played in the more benign of the rapids and rolled up jovially when the rapid contemptuously spat us out.

Volume and gradient are the two main factors influencing the difficulty of a river. Increased gradient will generally cause more rapids, or bigger rapids, or both. Bigger volume will generally mean that where you get a rapid the waves will be bigger and more powerful. To volume and gradient we must add a third factor and one which is difficult to quantify, even harder to avoid or even anticipate. Fallen trees can block all or part of a river so successfully that they act as giant strainers, sifting out anything which the strong current flings into it and holding it there. It is the hazard that white water kayakers fear most. On Papua New Guinean rivers the threat of trees was never far from our minds.

Evening after evening we poured over maps, measuring gradients and estimating the likely flow from the size of the catchment area. Our principal requirement was that there should be road access to the top of the river. Unfortunately roads are few in the highlands and our options limited. When we found a possibility, it did not always result in a good river. Days were lost inspecting rivers which for one reason or another were of no value to us.

The lower section of the Koorngal River was fairly straightforward but difficult enough to be exciting. At last we thought we had found an ideal river for commercial rafting. To test our prediction, we ran the section again the next day, but this time brought Samir





*These two fearless children try it the easy way.*

and his raft along. Time and again, the raft was flung from side to side as the rapids tried to capsize it but it came through unscathed, and Samir had a new river to offer his clients.

The upper Kooringal was much more difficult. The gradient was not only steep, it was excessive. When we calculated the gradient, we discovered that the upper Kooringal was the steepest river any of us had ever paddled, with the rapids of grade 5 difficulty on a scale of 6.

These difficult waters were not the place to have to bale out of the kayak and swim for the bank, but for Rob that is exactly what happened. On these harder rapids we always tried to have someone on the bank ready to throw a floating rope to anyone who got into difficulties. On this occasion, the rope eventually found its mark and Rob was dragged gasping ashore while the others set off in pursuit of his kayak and paddles.

Our ultimate discovery was the Chimbu River. Here all the factors which we had encountered separately on other rivers came together. It was almost as steep as the Kooringal, as continuous as the upper Minj and almost as powerful as the Waghi. Moreover it was longer than could be attempted in a single day, so we were paddling the river with kayaks loaded with food and basic camping equipment. This made our kayaks much heavier and considerably less manoeuvrable.

On the first day we survived a continuous bombardment from rapids but fortunately each capsize was followed by a successful roll. The first hour seemed like a lifetime, but after a further half hour the river began to relent a little. It was then that I found my tree. By the time I realised that it covered the full width of the river it was too late to get to the bank. One

small gap on the extreme edge of the river might yield a way through, but a paddle sticking out of the water revealed that at least one other person in front of me had failed to make it through. Suddenly I was spun sideways, flipped upside-down and pinned against the tree. With some difficulty and much relief I was able to get out of the boat, get a hand to a branch and haul myself onto the tree and to safety.

That evening we had expected to spend the night on the river bank but we were offered hospitality by the Methodist Mission at Gembogl. As we sat around the fire we reflected that things could have turned out very differently on the river that day. With at least one more day to go, we wondered if the Chimbu would prove too much for us?

The next morning started with hard uncompromising rapids in an otherwise inaccessible area and ended with our facing what we later called the Gates of Hell. Here the entire river ran through a narrow collapsed archway. Beyond, the river plunged into a limestone gorge where it percolated into a honeycomb of holes before disappearing totally underground. Phil and Loel had already paddled through the Gates before it was realised what was beyond. They were left perched on a tiny shingle bank between vertical walls. A roped recovery was the only way of getting them to safety.

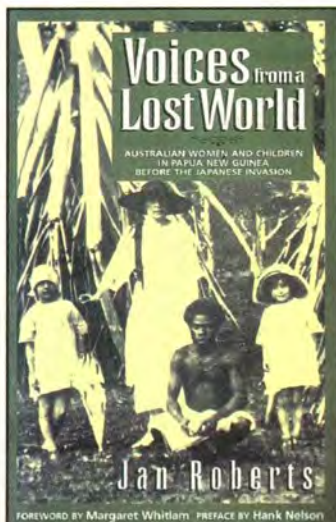
To carry on was not possible because the river had disappeared. To cut our way through to where it re-emerged would take days. The only option was a near vertical climb out of the gorge. Local villagers arrived from nowhere and transformed the impossible into the merely very difficult.

Because we had completed as much as we could in the Highlands and the other rivers around Mendi which were commercially rafted were still flooded, we returned to Port Moresby. We arranged a two-day run on the lower Angabanga River. Here again we found the elements of Papua New Guinea which we had grown to love — the harmony, beauty and surprise of nature, the resourcefulness and helpfulness of its people and the power of its climate. The river proved to be a much needed warm-down, mentally and physically, after the adrenalin and anxiety of the highland rivers.

As I flew home I had no sense of disappointment because the weather had frustrated our Waghi kayaking. After all, we had just completed the most successful unsuccessful expedition I had ever been on. At least three of the rivers had been first descents, and each of the others was a river-runner's gem. Most encouragingly, we realised there are many, many more gems there just waiting to be enjoyed. If it had been a normal season, none of this would have happened.



# BOOK REVIEW - by Roslyn Morauta



***Voices From a Lost World* was published in 1996 by Millennium Books.**

The book is an engrossing account of experiences of Australian women and children who lived in Papua New Guinea before the Japanese invasion of 1941-42. The author is historian Jan Roberts, whose parents lived in Rabaul in the 1930s.

The genesis of the book was Roberts' PhD thesis in oral history at the University of New South Wales. Whilst it is meticulously researched, it is in no way a 'heavy academic tome'. The book is engagingly written and enriched by some outstanding 1900s to 1940s sepia photographs from family albums. The glowing Foreword by the distinguished Margaret Whitlam and erudite Preface by Professor Hank Nelson impel the reader to embark on an adventurous experience with the 31 women and two men whose personal accounts form the basis of the book.

Detailing a wide range of experiences from a diversity of women including nurses, goldminers, missionaries, planters, company and government wives, writers, adventurers, nuns and business women, *Voices*

*From a Lost World* is sometimes funny, sometimes tragic but always fascinating.

As Hank Nelson points out, Jan Roberts has filled an important gap in colonial history by providing *a record of those Australians who lived ordinary lives in the Territories. ... Or sometimes it was an attempt to lead ordinary lives but extraordinary settings and circumstances made extraordinary experiences.* Nelson says we owe a debt to Roberts in focussing on the stories of women and children, *those neglected because they were not seen to be major actors in dramatic roles on Australia's island frontier, they were not the keepers of public records. ... Our second debt is to the way that she has enabled those voices to be eloquent.*

The names of many of the book's subjects are familiar to people who have lived in Port Moresby, Goroka, Madang,

Rabaul, Kieta or Lae in recent years — Champion, Blackley, Middleton and Fenn, for example. Everyone today knows of the extended Leahy family and of Zenag chickens, but to read this book gives a real insight into the everyday lives of people like Mick and Jeanette Leahy and the way their lives have mirrored developments in Papua New Guinea over the last 50 years.

The book achieves far more than the aim stated by Jan Roberts, *an attempt to record the brief flicker of time when Australian women were 'sinabada' and 'missus'.*

It is easy to understand and agree with Jeanette Leahy's comment: *This is the book we have been waiting for. It revives memories which have lain dormant for half a century.* Apart from being a wonderful read, it is a significant contribution to Australian-Papua New Guinean history.

A Touch of Paradise

## Tropical Oasis

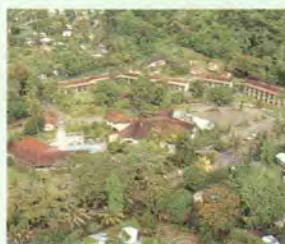
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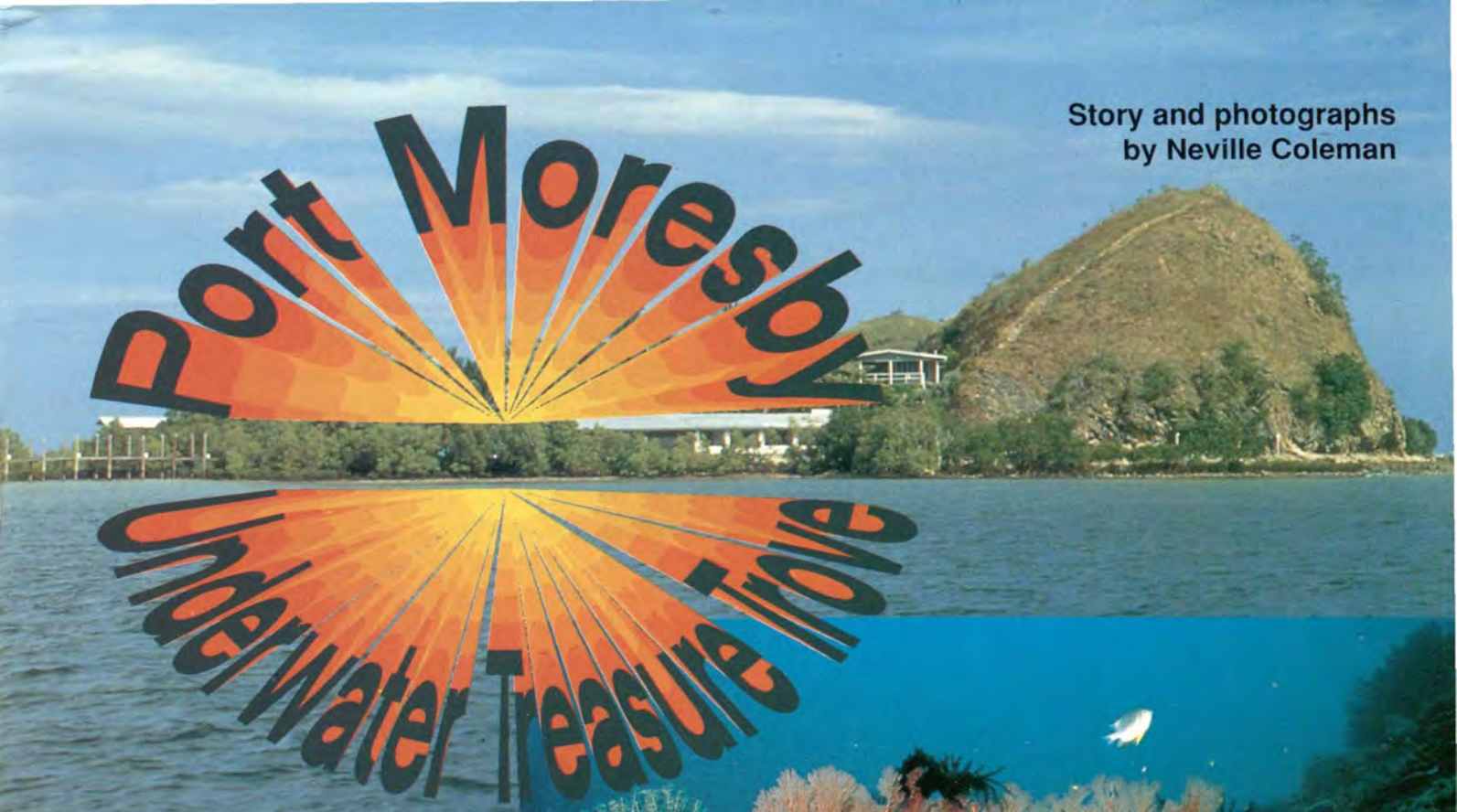
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# Port Moresby Underwater Paradise


To the uninitiated, the mangrove-fringed shorelines of Bootless Bay (a little to the east of Port Moresby) may hardly warrant a second glance, yet to those few adventurers who know its secrets, the awesome magnitude of nature's underwater wilderness never ceases to amaze. Just a few metres below the shimmering surface lies a visual extravaganza so magnificent that at times it defies description.

Blessed with some of the richest coral reefs in the world, Papua New Guinea's waters contain a large number of tropical life forms. New species are discovered on every dive and hundreds still await scientific description.

Much of the early history of diving in Papua New Guinea was due to salvaging the many wrecks left over from the Second World War. Since the late 1970s, adventure diving pioneers such as Bob and Dinah Halstead and Dik Knight have provided the means by which like-minded people from around the globe could experience the wondrous underwater wildlife of Papua New Guinea. World renowned dive areas such as Milne Bay, Madang, Hoskins, Rabaul and Kavieng have



Top: Nestled among the coconut palms, Loloata Island Resort is sheltered from the prevailing winds and surrounded by fringing reefs, rocky shorelines, sandy bottom and sea grass meadows, making it ideal for swimming and snorkelling.



Below: A typical scene at 25 metres in the saddle at End Bommie. Almost every large gorgonian sea fan is a fish cleaner station, with big fish lining up to have the little cleaner wrasses pick off their parasites. Here a many-spotted sweetlip (*Plectorhinchus chaetodontoides*) waits its turn.

been visited by thousands of underwater adventurers, photographers and scientists over the last two decades. Due to its lower profile image, the location of Bootless Bay has resided in the obscurity of world tourism.

Most divers coming from overseas have long flights and jet lag to overcome, so Loloata Island Resort provides the perfect place — a stopover between flights to higher

profile dive resorts or 'liveaboards' in other parts of Papua New Guinea.

### Marine scene

From a natural science point of view, Bootless Bay is a paradise. An ecosystem which contains nearly every major habitat — mangroves, seagrass meadows, sand banks, slopes and soft bottom. There are rocky reefs, rubble banks, coral reefs, slopes and drop-offs,



*One of the most brightly coloured hydrocorals is the yellow hydrozoan Distichophora sp. This species generally lives in caves or beneath ledges around the 10 metre depth mark. Still undescribed, it is quite common at Quale's Reef.*

shallow water, deep water, oceanic water. Within these major habitats and a thousand micro habitats live an amazing array of the most beautiful, bizarre and bewitching marine creatures.

Spectacular shapes, incredible patterns and designs, intricately emblazoned and embroidered colours that are every bit as extraordinary as the birds reminiscent of Air Niugini's trade mark — the bird of paradise — and what's more, there are thousands of species to see.

The rainforests of Papua New Guinea support a virtual extravaganza of beautiful creatures — birds, insects, flowers and frogs that have stunned millions, just as the traditional displays, dances and handicrafts of the people have. However, what can be seen by a person walking in these rainforests compared to what a person can see floating across, swimming, snorkelling or diving on a Papua New Guinean coral reef is hardly comparable. The coral reef viewer will see a thousand times more wildlife than the rainforest walker because even though the coral reef may only be the second richest



*Certainly the most famous fish on the Bootless Bay reefs is Merlet's scorpionfish (Rhinopias aphanes) which was discovered in Papua New Guinea for the first time on these reefs by Dinah Halstead in 1980. For many years, this was the only place where a diver might see and photograph this rare species. The pink form is particularly rare.*

*Common to the waters of Papua New Guinea, the blue-girdled angelfish (Pomacanthus navarchus) is one of the most brilliantly coloured species in the Indo-Pacific area.*



*All photographs on this page were taken 10m below the surface in Bootless Bay.*

eco-system on the earth, what can be seen is close-up, not high up in the canopy or hidden by the forest growth.

Divers or snorkellers have a problem: there is such a visual extravaganza that unless they have been educated to recognise the many different animals their vision blurs into a mass of pretty 'stuff'.

In order to increase the potential attraction, produce visual knowledge regarding the marine creatures of Bootless Bay and to provide a world focus on the wonderful eco-tourism adventures Papua New Guinea has to offer, Dik Knight of Loloata Island Resort, John Rewald of Motupore Research Station and John Miller of

The Dive Centre organised a fauna survey of the area.

#### **Bootless Bay Marine Fauna Survey**

My first experience of Bootless Bay was as the subject of an English television company (ITV) nature documentary *Nature Watch* in 1980. During my time there, I was amazed at the richness of the marine life and during the filming managed to begin a list of species from the area. This list was updated and increased

in 1981 when I went back and carried out the first marine biology courses held for divers in Papua New Guinea by courtesy of Bob and Dinah Halstead of Tropical Diving Adventures.

Although only a few animals were photographed at the time, we did manage to collect and list many hundreds of species. This work was done in collaboration with the government Wildlife Division. At the time, it was hoped to establish Papua New Guinea's first marine park, Tahira Marine Park. However, due to lack of funds or commitment by officials and the difficulty of gaining the confidence of traditional users, this did not come about and through the years, the idea slipped away.

Since then, my time has been consumed by the passion of producing the magazine *Underwater Geographic* for 14 years, writing 30 natural history books, completing over 100 further expeditions and trying to catalogue some 75,000 slides.

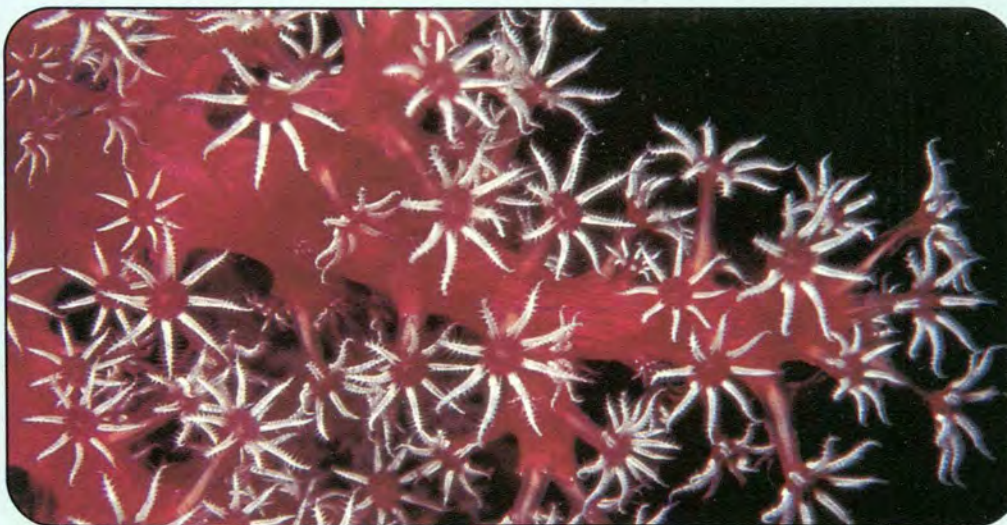
My return to Bootless Bay at the request of Dik Knight in May/June 1996 allowed me to carry on the programme begun all those years ago.

Even as my experience and knowledge have increased a thousand-fold and I have dived in many parts of the world, taken many more photographs and discovered hundreds of new species, I was just as enthralled on my 1996 dives at sites like End Bommie and Lion Island Wreck as I had been in the pioneering days of the 1980s.

The diving was magnificent. Although the weather at that time of the year was a little less than perfect, I dived at least twice a day and, shooting with three cameras per dive, was able to begin the visual identification survey of the sites.



*Growing to 30mm the dimidiata flatworm (Pseudoceros dimidiatus) glides along the reef face 15 metres down the slope at End Bommie in Bootless Bay. So far the fauna survey has discovered a number of flatworms, most of which remain unidentified.*



*A close-up showing the delicate fringed polyps of one of the many species of soft corals which grow in profusion in the waters below 20 metres all around the ocean reefs off Bootless Bay. Some of the deeper water species grow to over one metre in height.*



*Related to the land slugs and snails in gardens, the nudibranchs are shell-less molluscs. The reef in and around Bootless Bay has many species of these incredibly coloured and patterned little slugs. Many new species were originally discovered during the earlier fauna survey in 1980. The decorated reticulidia (Reticulidia halgerda) is a rare species found in deeper water below 20 metres.*



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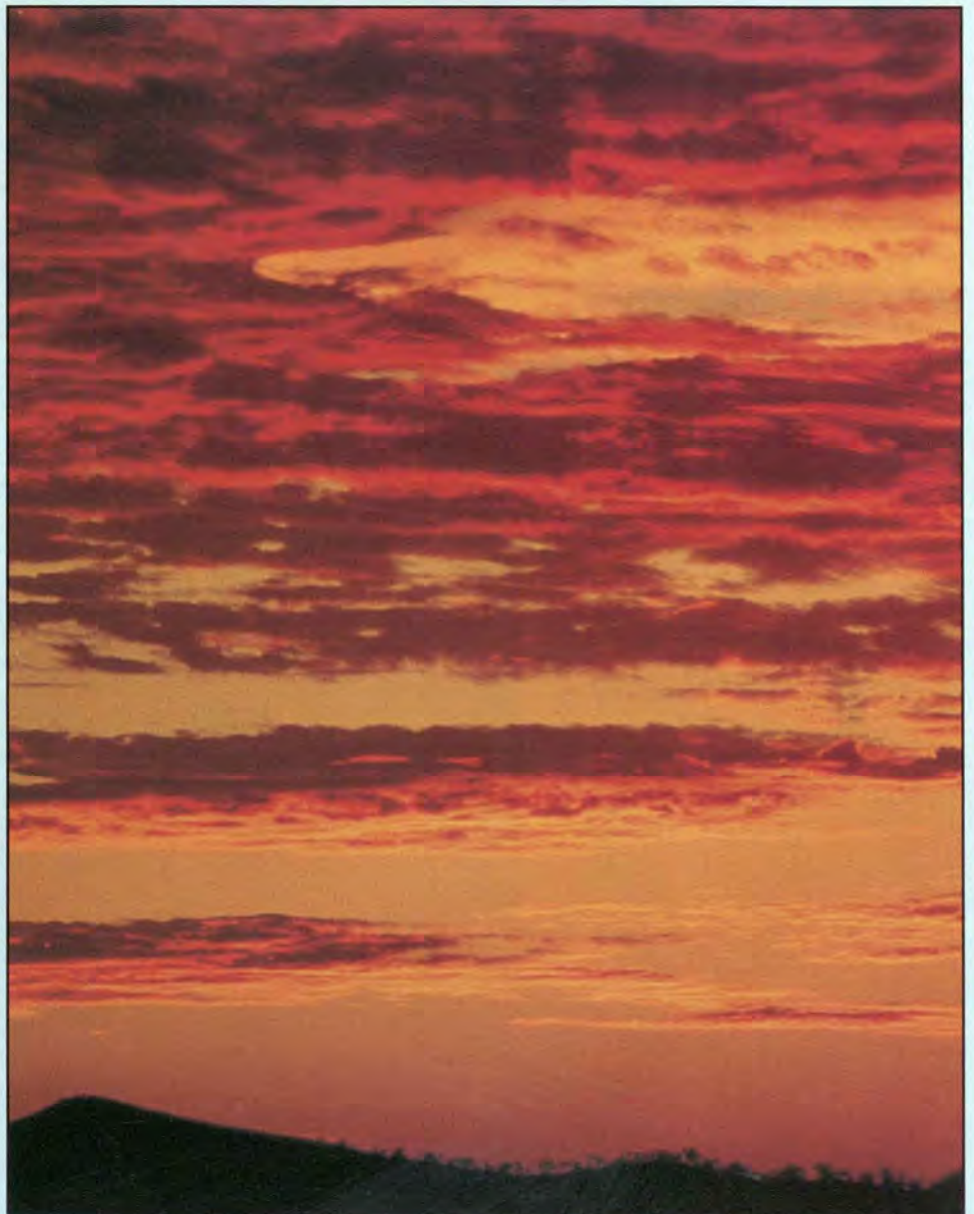
Providing each diver with a small plastic bag to bring up things they would like to have identified increased everybody's interest and some divers found quite rare nudibranchs and sea stars. Visual identifications were also made. By going through Dik's videos, we added another 28 species to the listings.

So far, we have managed to establish some 580 species and hopefully there will be enough incentive for the programme to continue for at least one expedition per year. The eco-tourism potential for both international and local divers' participation is exciting. The new renovations at Motupore Research Station are certain to attract visiting scientists whose results will add to the database.

So everybody can see what has been done, Loloata Island Resort will have on the leisure area wall an identified photo collection showing many of the species that have been found. Everybody who visits will be aware of the treasures of Bootless Bay and share in the magnificence of nature's wonderful benevolence and Papua New Guinea's natural heritage.

Samples of this photo collection, shot on Kodak Elite 100 film, are shown on pages 11, 12 and 13. Below is a beautiful Bootless Bay sunset.

*Neville Coleman is a multi-award winning photographic naturalist and author of 43 books on marine natural history and diving.*







## Tree Kangaroo Conservation

Story and photographs  
by Dr Frank Bonaccorso  
Chief Curator of Natural History

Papua New Guinea is home to six species of tree kangaroo. This is more than Indonesia or Australia, the only other countries with native tree kangaroos. These tree climbing marsupials, among the largest native mammals on the New Guinea Island, weigh up to 18kgs. While large size makes adults invulnerable to most predators, it represents a prized amount of protein to hunters. Where human populations are high, tree kangaroos have disappeared from surrounding forests. The introduction of dogs into the country has taken toll on tree kangaroos. A pack of dogs is capable of killing a tree kangaroo on the ground. Eagles, monitor lizards and pythons may kill young tree roos, but probably account for little predation.

Several tree kangaroo species have small geographic distributions. Matchiei's tree kangaroo is limited to mountains above 1000 metres on the Huon Peninsula. Logging and other forest destruction along with hunting are depleting the Matchiei's population.

Scott's tree kangaroo, also known as *tenkile*, is limited to a small portion of the Torricelli Mountains. *Tenkile* was nearly extinct before being described by scientists in 1989. There is concern for all tree kangaroo species in Papua New Guinea: all seem to be losing the places where they live — mature forest remote from human populations.

The Department of Natural History at the National Museum & Art Gallery is working with international agencies to protect tree kangaroos. The Museum is collaborating with zoos from the United States through the Species Survival Plan to distribute an educational poster to schools near tree kangaroo habitats. The poster identifies all tree kangaroo species and will be used with a questionnaire to assess the status of tree roos, particularly on the Huon Peninsula.



Also, the Museum is organising a workshop in conjunction with the Australasian Regional Association of Zoological Parks and Aquaria and the American Zoo and Aquarium Association. The workshop will evaluate the status of tree kangaroos in Papua New Guinea, use computer modelling of population dynamics to assess trends and plan a conservation strategy. Following expansion of facilities, the National Museum hopes to become active in captive breeding and husbandry of species targeted for intervention.

Above: *Dendrolegus Goodfellow* or *Redpela Kapul longpela tel*  
Right: Lisa Dabek of the American Association of Zoos with Steve Hamilton of National Museum's National History Department display tree kangaroo specimens and poster during an educational visit to Wards Strip Community School National Capital District.



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



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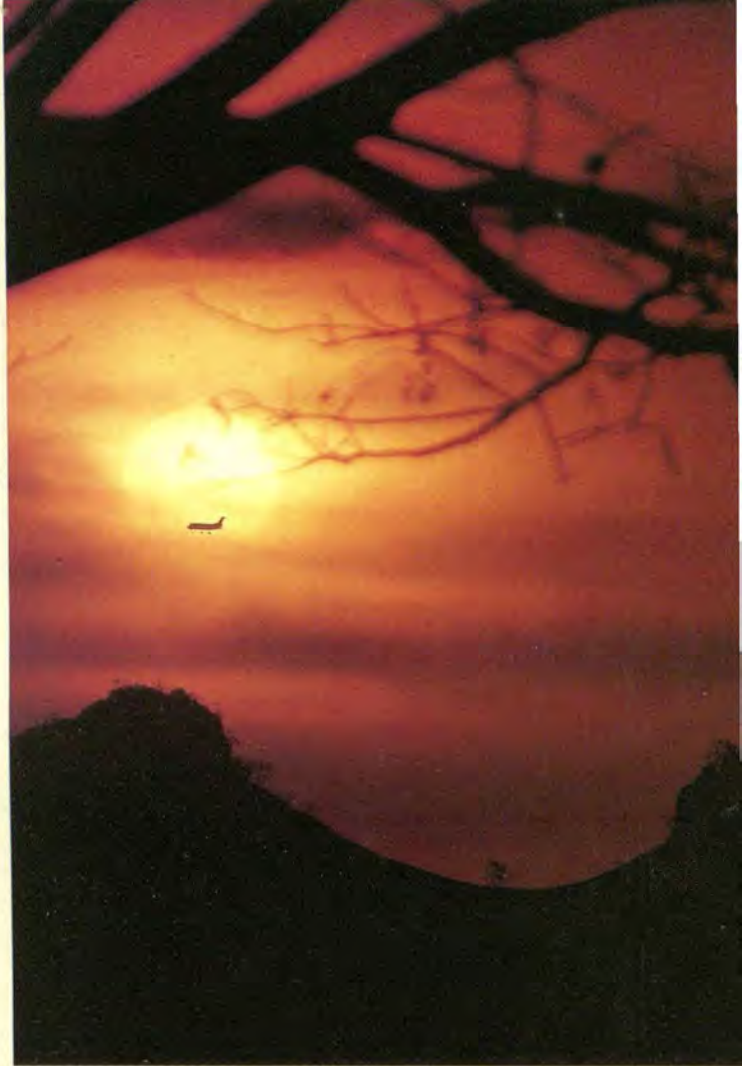
# The Hills of Port Moresby

Story and photographs  
by Dr Eric Lindgren

*Come with me, I am the wind; I am LAHARA, wind from the north, Giver of Life, bearing that with which you cannot do without. I bring rain to the parched lands of the southern coast of this Tropic Isle. I bring the Wet to the rain shadow which surrounds your town of Port Moresby. In my annual cycle I here fight the death bringer LAURABADA, whose big winds from the southeast are unkind to the Lands of the Motu, yet kind to the rest of my Isle of Paradise.*

The green hills of Lahara signal the time of plenty for the gardens of the Motu. Come the doldrums, in the shift between the seasons, the people get ready to plant their crops; in go the tapioca sticks, in go the yams and their trellis, in go the sweet kaukau; all to be harvested after Lahara has worked its magic and given rebirth to the parched land.

In these hills around Port Moresby the natural world gets ready for its rebirth. These hills are young hills, not long since part of the ocean floor. Inland, if you know where to look, you will see the fossils of the coral reef, round and carrying patterns like the spokes of a cartwheel. These rocks were laid down at the bottom of the sea in the recent past and the forces of Nature have slowly raised the southern coast of New Guinea to expose its origins. Slowly the continent of Australia has migrated to the north, away from its beginnings in the super continent of Gondwana. In its journey it has come up against the huge Pacific Plate in the deeps of the Pacific Ocean. The weaker of the two has succumbed to the relentless pressure of geologic time — the Australian Plate has been forced beneath that of the



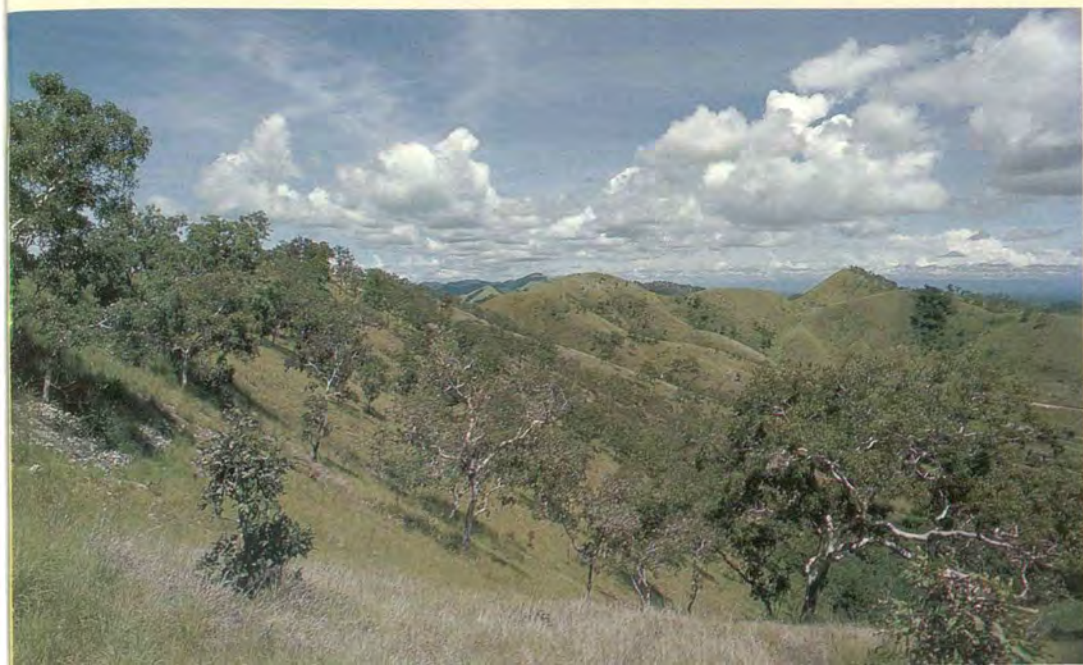
Above: An Air Niugini F-28 wheels down over Mt Nebiri (159m) to make its final approach to Jackson's Strip.

Below: The hills of Port Moresby take on the green hues of the season of Lahara, bringer of the north-west monsoon.

Pacific, and in doing so has spawned the string of mountains now known as the New Guinea Cordillera. Atop these mountains lie grand beds of the stone of the sea — limestone — laid down over time by the never ending action of the small coral polyps.

But I digress, for the hills of Moresby were born in but a blink in the eye of Nature. They carry with them remnants of the time when Australia and New Guinea Island were joined as one, a time only 7000 years ago when the oceans were low and the flora and fauna of the two lands could intermingle at will.

Witness the gums which adorn the hills of Lahara, gums which may die in the parched days of Laurabada. One gum with clean white bark is the same as that of the lands of the centre of Australia, the Ghost Gum. These gums, selected by the combined interactions of burning by the Motu and the dry air of Laurabada over one or two millennia are all that remain of a richer vegetation spanning the two continents.





Their fire-resistant bark and their ability to sprout forth new shoots from almost any part of their trunk have given them the advantage over the softer more luxuriant vegetation of the jungle species. Year upon year the fires have destroyed the seedling forest plants; year after year the eucalypts have survived to grow again. Finally all that remains of the richer diversity of forest plant species lies hidden away in the smaller gullies and damp places which trap the rare rains of Laurabada.

Here in these remnant patches you will find evidence of the richness of the past. From one comes the sharp shurring of a bower-bird. Each season this brown bird with a fawn breast seeks to impress his mate with a display at a bower. Unadorned himself, he compensates by building an elaborate structure of twigs — a structure with two walls and a welcoming mat out the front. On the mat you will find those good things which captivate any female, green berries and pretty flowers, while on the walls he will paint a masterpiece of black, derived from

plant juices mixed in his mouth and applied with mobile tongue and a critical eye. Once he has mesmerised his mate with his display and his brilliant dance accompanied with song he will seduce her between those very same walls, mating in a flurry of excitement. And away, away she goes to build the nest, deposit her eggs and raise her young — no help from the male. For he is too busy convincing another female to believe that he is the best in the land. Beware though the jealous rival who aspires to usurp his place. Leave the bower untended too long and return to discover it has been dismantled, torn apart by the young upstart, walls flung into the air with abandon, berries stolen and perhaps decorating the rudimentary bower of the rival.

In the dense thickets a pair of butterflies lies joined in their mating embrace. Chequered Swallowtails these, temporary dwellers in the land of Lahara, flying when times are good, dying when times are bad but leaving behind eggs to survive for the next wet season. Joined at

their tails, revealing the reason for the pattern of eyespots on their wings; overlapped and the butterflies take on the apparition of the snake — eyes apart, scaled head and a fearsome sight to that predator searching for food. Stay away they say, stay away I am big, I am strong, I am snake, I am lizard, I will eat you!

On the ground beneath these swallowtails a snake slowly glides by. Brown, yellow and black mix in a pattern which give this snake its name, Carpet Python. Tasting the air with its tongue, searching for food on the ground, this snake can sense the heat of warm-blooded animals with special pits in its jaws. Twisting this way and that, it homes in on the nest of a ground-living Red-backed Quail. Small bird this, with a new downy chick no bigger than the top joint of a man's finger. Hidden in the dense grass of the Moresby hills, the tiny scrape in the ground is lined with soft rootlets and fibre, snug site for camouflaged eggs. But no match for the snake which has used senses other than sight to uncover its prey.

Above left: A male Fawn-breasted Bowerbird displays to a female sitting behind the bower. Above right: The pattern on the wings of a mating pair of Chequered Swallowtails mimics the head of a snake or lizard. Below left: Tongue tests the air as a Carpet Python seeks food in a Red-backed Quail's nest. Below right: Tiny eggs of a Red-backed Quail, successfully hatched in the ground nest in grassland.





*A Hairstreak Butterfly feeds on the red fruit of a remnant-forest shrub.*

Early in the season of Lahara the blue butterflies emerge to fly their dainty flights in the remnant forest. Bright fruits give promise of sweet nectar. Red fruits are not favoured by the bower-bird. A Hairstreak Butterfly of the Blue family sups from the fruit, with eyespot on its tail and the fine hairstreak looking forever like the feelers of an insect. Which way does it face, this tiny flighty creature?



*Above: Fire! The dry air of Laurabada brings an annual cycle of fire, destroying the habitat. Right: Tragedy follows fire. The nest of a Brown Quail and its cooked eggs lie exposed.*



*Left: Close to the Hairstreak Butterfly, a Graceful Honeyeater tends its nest containing two chicks.*

*Below: Fruits of a wild Passion Vine, small and yellow, yet providing a pleasant flavour for the thirsty.*



Which way will it fly if predator chances to pounce? It has an eye and a feeler at each end, disguising the truth, giving it just that extra something needed to survive in the wild. And survive it must for nearby a Graceful Honeyeater tends its young.

In a tangle of Passion Vines the hanging nest, decorated with spider egg sacs, contains two chicks. Newly hatched these need animal food to build their tiny bodies. Later, when feathers sprout and body is near full size a change to nectar will supplement their diet. The Passion Vine bears witness to Christ's Passion — a story of great interest but too long to elaborate here.



*I am LAURABADA, Great Wind from the south and east. I follow LAHARA, breaking the doldrums after the monsoon with my strength from the sun. I bear rain but I am unable to release it on the Lands of the Motu. I flee up the coast parallel to the mountains seeking a cooling slope which will help me drop my moisture on the flat lands, the twisting rivers and the gardens so needed by the people. I am LAURABADA, bringing the big dry, contrasting with the wet of LAHARA.*

The green hills of the wet slowly give way to the brown and bare hills of the dry. Gone are the winds softly caressing the seeding heads of the grasses, creating swirling patterns of motion like the currents of the sea. In their place the harshness of nature.

The nest of a Brown Quail lies exposed, eggs cooked by the heat of a wildfire, yet perfect in their form and colour belying the death that dwells within. Too late had the quail deposited her eggs in the grasses, too late in the wet, giving chance for fire to destroy the next generation, part of the struggle for life. A scant few weeks before, at the same site, the delicate whites of the flowers of a *Habenaria* orchid had graced the grassland. This orchid is one of the seemingly small group of orchids which inhabit the ground in Papua New Guinea, most being epiphytes, growing in and on the branches of trees. Furthermore, this orchid is almost unique in that it grows in the dry grasslands surrounding Port Moresby.



Above: An uncommon find, this *Habenaria* orchid occurs in the grasslands surrounding Port Moresby. Below: *Bufo marinus*, unwelcome invader, is consumed by scavenging beetles.

Nearby the invader to these lands, *Bufo* the Cane Toad has dehydrated, died and supplies a meal for a host of scavenging beetles. In the dry season of Laurabada the toads seek shelter in the cracks and crevices in the Boroko dry cracking clays typical of the area.

As the dry progresses and the soils dry out so the cracks become larger and deeper, but in their depths can be found a cool and moist environment to which many of the animals retreat. Toad shares shelter with Carpet Python, Blue-tongue Lizard, snail and assorted creatures seeking solace from Laurabada.



Above: A night bird, the Frogmouth's 'oom oom oom oom' call is distinctive and penetrating. Below: Ororokia, 139m, now the site of a quarry for road material, is slowly disappearing as its rocks are removed.

Even in this season of shortage of food some birds still take leave to breed. The short sharp rains of August provide a stimulus for a Papuan Frogmouth to build its flimsy nest and raise its two chicks. Red of eye, colours like a dry branch, this bird chooses a site in a eucalypt and assumes the shape of a dead stub should danger pass by. It feeds from a perch, eyes checking the ground for a morsel of food — beetle, cricket, lizard, mouse.

Sky deepening to orange the sun sets over the peak of Ororokia, the doldrums have come again and the cycle repeats, soon to welcome Lahara, bringer of rain, giver of life.

*Dr Eric Lindgren is an author-photographer who lived in Papua New Guinea for 26 years.*



*we tread very lightly*



*Thousands of people and tonnes of equipment have been flown into the Kikori River basin to develop Papua New Guinea's oil industry. Yet today, Lake Kutubu, the river and the rainforest remain as beautiful as ever.*

*That's because the Kutubu and Gobe projects care as much about protecting the environment as they do about finding and developing Papua New Guinea's oil and gas. We leave a very small footprint on the forest floor.*

*In fact...*

*you'd hardly know we were there.*

# Joseph Singavi

Story and photographs  
by Irvin Rockman, CBE



I met Joseph Singavi on the *Sepik Spirit*. This luxurious houseboat with all mod-cons (including air-conditioning) travels the reaches of the Sepik River and allows tourists to see areas normally impenetrable by any other method of transport because of the dense jungle canopy that covers the whole river basin.

On board the *Sepik Spirit*, Joseph is a tour leader. He was born 39 years ago at Mameri, a small village with a population of about 200 on the banks of the upper Sepik. He went up to Grade 6 at school at Karawari in the same area, becoming an easy, fluent and educated speaker. When he was growing up Joe became both conscious of his religion and his people. He became a prayer leader at the local Catholic church and in 1985 a Councillor representing Mameri in the Karawari district. This was a full-time job with pay. He was on an executive committee bringing local government to his people. It was obvious when talking to Joseph that he takes great pride in the Sepik area and his people's traditions.

His aim is to keep alive the customs of the Sepik. As he said, *Being Catholic is not inconsistent with maintaining the spiritual traditions of my people. This is important. I really like to work and tell people from the outside world about our lifestyle, environment and customs.* It was obvious that with his outgoing personality Joseph would gravitate to something like tourism.

He told us how important the tourist economy is to Sepik as in many ways it is the only real means of income for his people that does not interfere with the environment. He exhibited a great sense of conservation and said that in future he may become a *green politician*, as it is his dream to ensure that the forests of the Sepik, the rivers and wildlife are preserved for the future.



Top: *Sepik river* Above: *Joseph Singavi at the helm of the Sepik Spirit's jet boat ferrying passengers to villages along the river.* Below: *Blue skies and mighty river dwarf the Sepik Spirit houseboat as it moves slowly along the green edge of the river.*



Joseph said that the Sepik people are basically happy with their existing way of life although the sale of artifacts and crocodile skins helped to buy medicines and other necessities. He felt people in the lowlands were different from the highland Sepik people who grow cash crops and where the mining and logging companies operate. He believes that traditions will last longer in the lowlands where culture was deep-rooted and there was much less chance of economic development and the consequent evils of modernisation.





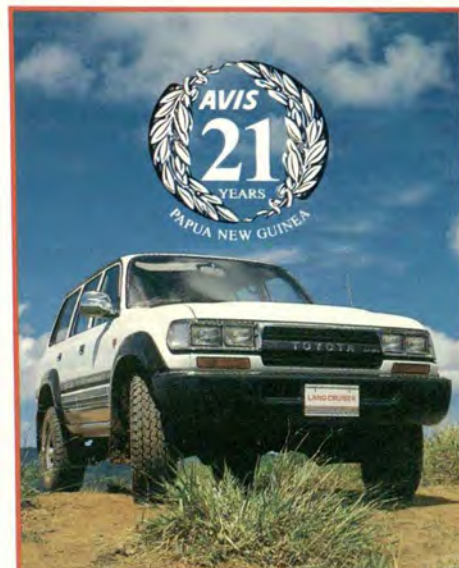
Joseph kept reiterating how he believes tourism is the most beneficial industry for his people. To me, this indicated a deep and highly intelligent thought process for a man straddling both his ancient culture and the prerogatives of Papua New Guinea's aims for development.

Joseph wants to be in tourism for many years to come — that is if he doesn't become a green politician to represent his people and save the rainforests of the Sepik.

Top: Sepik village on stilts reminded the writer of Venice in another century. Above: Man in traditional garb chewing betel nut. Right: Welcome at Yembi Yembi village.



Irvin Rockman is a keen photographer who has visited Papua New Guinea many times.



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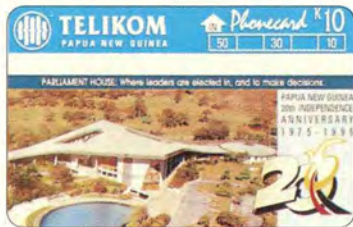


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# Postal and Banking Services

## come to Pililo Island

Story and photographs by Karo Gimana, PTC

In early August last year, two senior public employees made a mark in the history of banking, postal and telecommunications services in the country by opening a new Postal and Banking Office in a remote island of West New Britain — Pililo Island in the East and West Arawe Solong Constituency.

Gerea Aopi, Managing Director of Post and Telikom and Brown Bai, Managing Director of Papua New Guinea Banking Corporation, led a party of seven including the Member for Kandrian Gloucester, David Sui, for the opening. On arrival from Port Moresby at Hoskins airport, the party flew first to Kandrian and then on to Meselia. From there the group travelled for one hour by road in vehicles provided by a logging company operating in the area to the wharf nearest to Pililo Island.

Near the wharf were long stretches of white sandy beaches, a long line of fibreglass dinghies with 40 horsepower outboard motors and a *singsing* group on standby to sail to the island with the distinguished visitors.

The Pililo community turned up *en masse* to witness the occasion. The party was greeted with expensive and colourful necklaces made from the local kina shell and cowries and locally woven coconut leaf baskets filled with *buai*, *daka* and lime. Five different *singsing* groups took turns to lead the party to the Pililo School grounds for the ceremony.

The local community could not wait to get the feel of real service — before the formalities were over, a facsimile came through the system for a *Salim Moni Kwik!*

After a sumptuous local feast, the dignitaries were escorted back to the beach to be farewelled in their well-decorated fibreglass dinghies.

The Postal and Banking Office will serve a population of over 10,000 people in the areas surrounding Pililo, including the 25 islands in the Arawe group. Now people can enjoy the benefit of postal and banking services without having to make the long and expensive plane journey to Kimbe, the provincial capital.



*Dignitaries are welcomed on Pililo Island.*



*Above: The opening ceremony*

*Below: At the end of a happy day the guests leave the island.*





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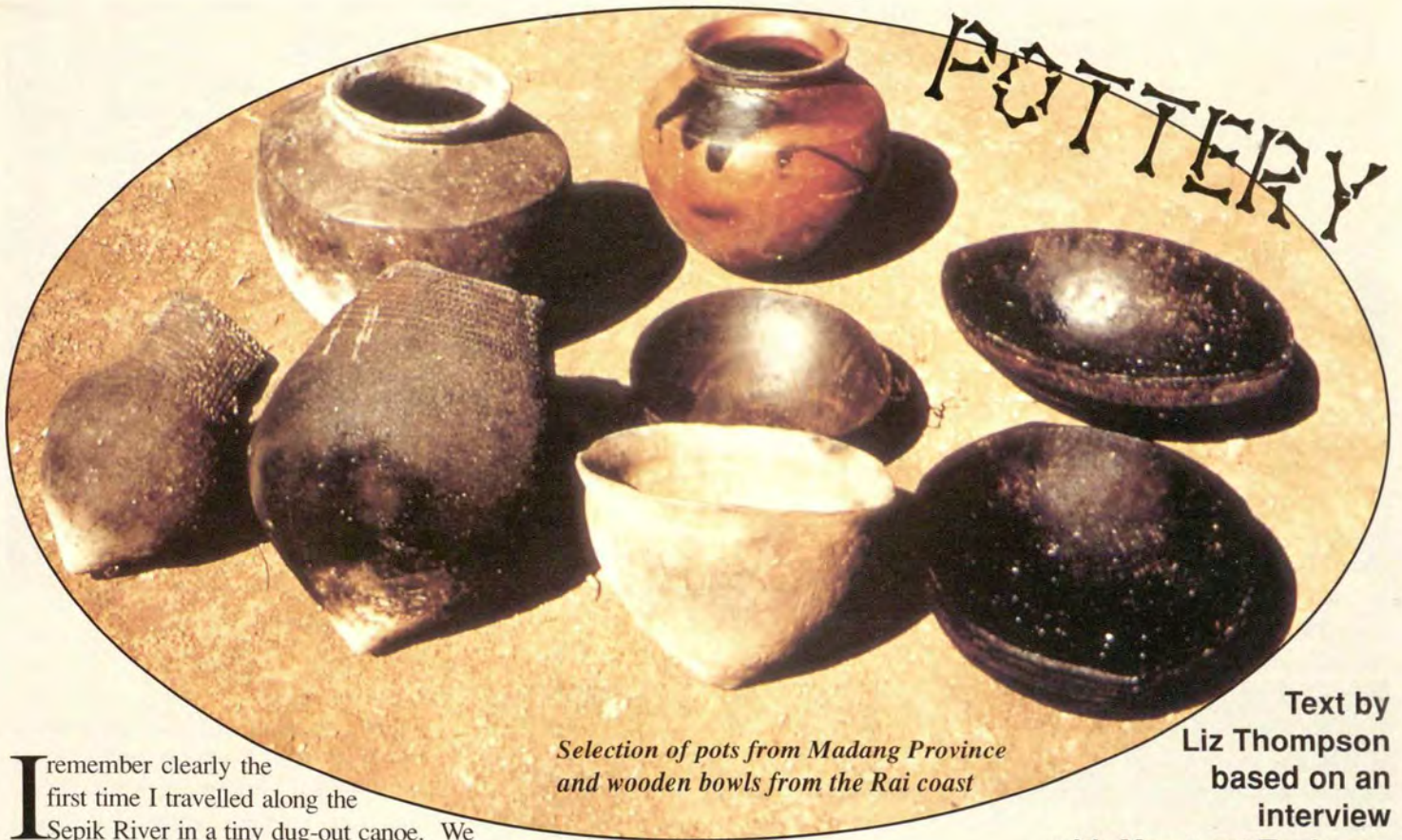
Smoking is not permitted on any Air Niugini flight.

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# POTTERY



*Selection of pots from Madang Province  
and wooden bowls from the Rai coast*

**Text by  
Liz Thompson  
based on an  
interview**

**with Margaret Tuckson.**

**Photographs by Liz Thompson  
and Margaret Tuckson**

**I**remember clearly the first time I travelled along the Sepik River in a tiny dug-out canoe. We had turned off the main river and into a beautiful channel surrounded by long grasses. Every now and again, white egrets would take you by surprise as they broke from the banks and soared across the lead-grey sky, growing heavy before a storm. Finally, we pulled the boat onto the muddy banks at Chambri village and within minutes were surrounded by people. Walking among the houses, all built on stilts, hundreds of animals' faces sculpted of clay stared from platforms which were built beneath them. Huge pots used for storing sago, small water pots, clay fire places, all were adorned with faces. Some wore pigs' tusks, others were birds, a few looked almost human. Chambri is famous for its pots which have become a

huge tourist attraction. Mostly made by the coiling method they are baked in open fires and have been used and traded by Chambri villagers for centuries.

Throughout Papua New Guinea, a rich pottery tradition exists. Until recently, little was known about it. The first comprehensive study was conducted by two women, Patricia May and Margaret Tuckson, who spent eight years travelling around the country photographing and recording various pot-making techniques and talking to the villagers about the uses of pots, the symbolism of certain markings and the different ways in which they are made. While travelling, wherever possible Tuckson collected three of each type of pot — one for the Papua New Guinea Museum, one for the Australian Museum and one for herself. Their research formed the basis of a superb book, *The Traditional Pottery of Papua New Guinea*, which is the most thorough analysis of pot-making in Papua New Guinea.

Almost every area has its own legend or myth which describes how pots and the art of pot-making came to the people.



One particularly interesting story recounted by May and Tuckson is to do with the people of Silosilo Bay in Milne Bay Province —

*At Gedigedi village lived a witch who was the only woman who possessed clay pots and fire to cook with. Every day the witch prepared the food for the hunters by placing it in the sun. She also prepared her own food by putting it in a clay pot and cooking the pot with fire which she took from her anus. In order that the men would not learn her secret, when she finished eating she would put the pot and fire back into her anus. One day the men discovered some cooked food the witch had mistakenly left out. They wanted to know how she made it taste different, so one man hid in the corner of her house. When the man saw what she did he rushed out and grabbed the fire and took it to the other villages. In this way fire was given to all the villages of Sisosilo Bay.*

*The women went to the witch and threatened to kill her if she didn't show them her pot and how to make it. Then the women went back to their villages, made pots and taught other women. That is why today the people use fire and clay pots for cooking instead of drying their food in the sun as they used to do long ago.*

Most people still use open flames to fire their pots. At one stage a project funded by UNESCO attempted to teach people how to make bricks and build kilns in which they could fire their pots to a higher temperature. In actual fact this higher temperature made the pots slightly more brittle so that when they were used for cooking on an open fire, they would often crack. Several years after the project had been established Tuckson could only find one potter who continues to use a kiln on occasions.



*Leather-hard cooking pots (magob) made in Yabob*

Basically two techniques used for making traditional pots — coiling and paddle-and-anvil — continue to be used today. The potters' wheel did not exist though today a few urban potters have learned to use them.

The paddle-and-anvil technique is used exclusively by certain coastal communities and small island groups. Most of these pots are made by women and are usually a rounded shape at the base. The technique involves beating out a lump of clay using a smooth river stone and wooden paddle beater with which they build up the sides.

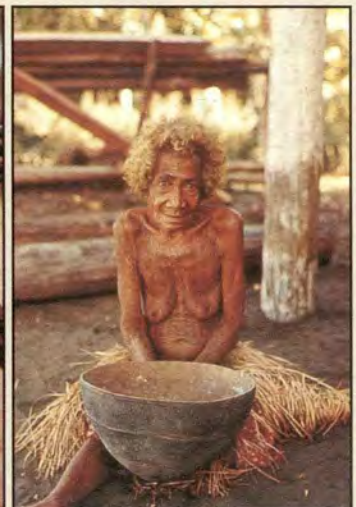
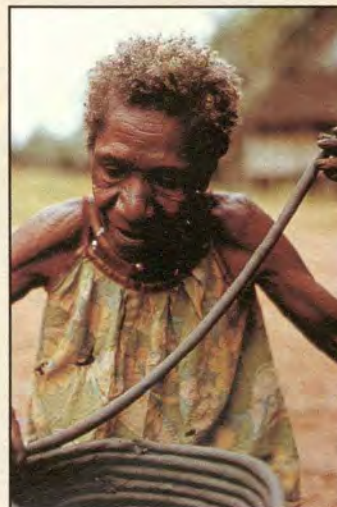
The other most common technique is the coil pot. In most instances these pots are made by men and in some areas by women. There are a number of variations — some are made of one continuous coil and others by pinching individual coils and building them up.

This coil method has been adopted by one of Papua New Guinea's most successful contemporary potters — Mary Gole. Often cylindrical in shape, round and full-bellied, her pots are decorated with faces or incised shapes and patterns. As the demand for commercial pottery has increased various courses have been conducted at arts and cultural centres, for example at Waigani and Kainantu in the Eastern Highlands. Some beautiful utilitarian pottery has been produced: mugs, plates, goblets and whole dinner sets decorated with traditional and contemporary designs. Traditionally pots were decorated with earth colours, yellow ochres, red ochres, white clay and charcoal. A bright red sticky substance from tree seed pods, usually used for body decoration, is used to paint pots. Today, a few contemporary potters are glazing their pots and produce ceramic pottery.

*Below: Finishing the decoration on a sago storage pot in Aibom*



Far right:  
*The potter Bonio from Suabili village*  
Right:  
*Nodabu using the coiling method to make a large pot.*



Traditional designs were usually inspired by nature or the spirit world — animal faces, coiled shapes inspired by baby ferns, patterns of plants, animals, butterfly wings, insects, the faces of water and tree spirits.

While many traditional clay objects were created for everyday use or for trading, certain pots were produced solely for ritual or ceremonial use. Initiation bowls were used strictly for serving food to boys during initiation ceremonies. Tuckson tells of ceremonial objects with hollows in the bottom being placed on sticks which had been dug into the ground. On occasions you see pots balanced on the top of spirit houses. An account given by May and Tuckson in their book tells of a pot used in the performance of magic by a sorcerer before setting off on a sea voyage.

*He carried three things, a broken clay pot, a string bag full of fearsome relics and some banana leaves. The babalau prepared his magic. He placed the broken pot at one end of the lakatoi and put his string bag beside it. He took out pieces of cassowary claw, the snouts of several garfish and some dry pieces of root and bark of a secret tree. He stirred the mixture well and lit it. A thick black smoke arose. Mumbling charms all the time, the sorcerer smoked the outsides of the lakatoi all over...*

Inevitably traditional pot-making practices are dying out. As aluminium saucepans and Hong Kong enamel dishes have become more popular and people buy rice from trade stores instead of needing to make trade pots to exchange for food, the traditional pot-making practices have diminished. Potters have adapted their styles to suit a commercial market, sculpting decorative vases or putting legs on traditionally round based pots, so that they are more convenient to display. I bought a clay dog with an eagle standing on its back, something I'm sure would never have been produced traditionally. However, Tuckson tells me that, even in the face of change, Papua New Guinean villagers told her recently that they are starting to make pots again — *because our food does not taste as good when we have cooked it in aluminium.*

*Liz Thompson, a photographic writer living in Sydney, travels regularly to Papua New Guinea.*



*Strange clay heads made in Dimiri village*



*Aibom ceremonial bowl*

*Pots drying over smoking fire in Gonoa village*



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# Let's Talk Rice



## Rice in the world

A versatile grain crop, rice is grown around the world in a wide range of climates and soils, either under rainfall or with irrigation. Rice is not just a tropical crop, in fact the highest yields are grown outside the tropics in Korea, Japan, Australia and California. A productive crop, rice stores and transports well, providing more than half the daily food for one in every three people on earth. The average Asian consumes more than 100kg of rice each year, but most Asian countries are self-sufficient, producing their own requirements.

Although Papua New Guinea is a small rice producer, it is a moderately large consumer. The average person in Papua New Guinea consumes 38kg of rice annually, but very little is produced locally. In the last twenty years, rice imports have doubled due to the increasing population and the increasing popularity of this food. Rice is becoming a staple food in Papua New Guinea as consumers recognise the value compared to the high cost of traditional root crops, sago or banana.

In some industrialised countries like Japan and Taiwan, rice farmers are paid well above world market prices to provide them with a decent living standard. But most tropical rice farmers earn only a basic income from rice and spend many hours in the fields to produce the crop with little mechanisation. Most self-sufficient rice-producing countries use buffalo or bullocks to plough the land and then transplant the crop by hand. Very efficient producers like Thailand export up to 5 million tonnes annually despite the population of 65 million inhabitants eating at least two rice meals per day.

## Papua New Guinea's rice growing history

Rice was first introduced to Papua New Guinea at the turn of this century. The grain has been grown in a number of provinces at some time. Generally this farming has been supported by Church missions or the Government. In the early years, rice was almost always consumed as brown rice with the bran

still attached to the grain. Brown rice contains the protein, vitamins and minerals in its bran covering, so is more nutritious, but has a different taste from white rice which absorbs the flavours and colours of those foods with which it is cooked or served. Because brown rice is slower to cook, more fuel is used.

After the market converted to white rice in the 1970s, the addition of vitamins to replace those lost in processing became law. Papua New Guinea's rice production peaked early in that decade but has slowly faded since. The reasons are many and varied.

Insects and birds have caused serious damage in some areas. In the Mekeo area, frequent droughts, lack of loan finance and insufficient capital to replace worn-out machinery have reduced grower interest in the crop.

Many of the rice varieties grown initially were selected for yield alone with little or no regard for the tastes of the consumer. In the East Sepik area, local rice was slow to sell and had to be heavily discounted to reduce stocks;

some growers are still awaiting payment. The rice-consuming customers were reluctant to buy the different tasting rice and this contributed to poor sales. This 'taste-bud' problem is being overcome as the consumers' preferences receive more recognition from rice growers.



Left: Removing the inner husk in the whitener, producing white rice from brown rice  
Right: Adding the vitamin enrichment, bagging and tagging the rice for distribution



Other causes of declining rice production include poor infrastructure support, poor roads, the inability to keep mills operating and the emergence of more profitable crops.

For many years in the Finschhafen area rain-fed rice has been grown in a slash and burn bush fallow system. The crop is hand cultivated, harvested, threshed and either hand-hulled or passed through a small engine-powered rice mill. In this area, the rice is selected and grown for home consumption, unlike the Bereina and Maprik areas where it is purchased by a central agency and then re-sold after milling.

### **Rice growing today**

Although commercial rice growing has declined in recent years, there are a number of organisations actively researching, promoting and demonstrating rice growing.

The company, Trukai Industries, is assisting Papua New Guinean farmers to grow rice and have tested different varieties and production methods at three sites in Morobe Province. Two sites are at schools with a strong interest in agriculture. Trukai gives technical advice and funding to schools at Bugandi and Bumayong. Three of Trukai's employees, all of whom are Unitech agriculture graduates, work with the schools' agricultural departments on the projects. Currently, the technical assistants are agronomist Stanis Malangen and site managers Ononami Toggo and Saki Yambung. The 'hands-on' educational approach, using specially designed equipment that will eventually be manufactured in Papua New Guinea, enables the skills and knowledge acquired to be put to practical use by the students. Trukai envisages that in the future the students will extend this information to others in their home areas. These rice growing activities are now entering the third year and a good understanding of the production problems is emerging.

In many parts of the country Trukai Industries buys and mills rice from local growers. The company has a rice education centre to organise farmer schools, conduct cooking demonstrations and the facility is available to assist other agencies with training programs. The new premises have a laboratory for doing soil tests. The quality control equipment tests rice before and after processing to ensure the high standards are maintained. A video on rice-growing and milling being produced by Trukai Industries will be distributed throughout the country in 1997.

In 1990 an Agricultural Mission was established by the Republic of China at Bubia. Here, irrigated rice and a range of vegetables and fruit crops have been produced. Extension farms have been developed by the Mission to assist local farmers in mixed cropping. The project managers recognise that farmers are reluctant to grow rice alone and have made rice-growing a prerequisite to qualify for assistance with high value vegetables.

*Rice paddies*





Above: *Tilling the land in preparation for planting*  
 First below: *Teacher explaining the problems of pests and bugs in rice farming*

Second below: *Threshing the harvested rice to remove the outer husk*



*Students transplanting the rice seedlings*



### **Rice growing in the future**

The future of rice growing seems to depend on solving some technical problems as well as a change in the economics of producing, processing and marketing the crop from a number of small, isolated and largely disadvantaged areas. Local rice production will only be sustained if it can be produced economically relative to rice imports and relative to competing crops such as coffee, cocoa, betel nut, oil palm and copra.

Most of the traditional staple foods have no need for machinery to produce and process the crops before the market stage. Rice is a low value crop that needs machinery for the production and processing stages to avoid the extremely labour intensive work involved.

The technical problems are threefold:

- \* selecting varieties that grow successfully, but also have the necessary taste and texture when cooked;
- \* selecting varieties that have the necessary pest and disease resistance; and
- \* developing appropriate local machinery to produce the crop efficiently.

But the economic comparison between different enterprises can only be determined by the farmers with the assistance of informed extension officers.

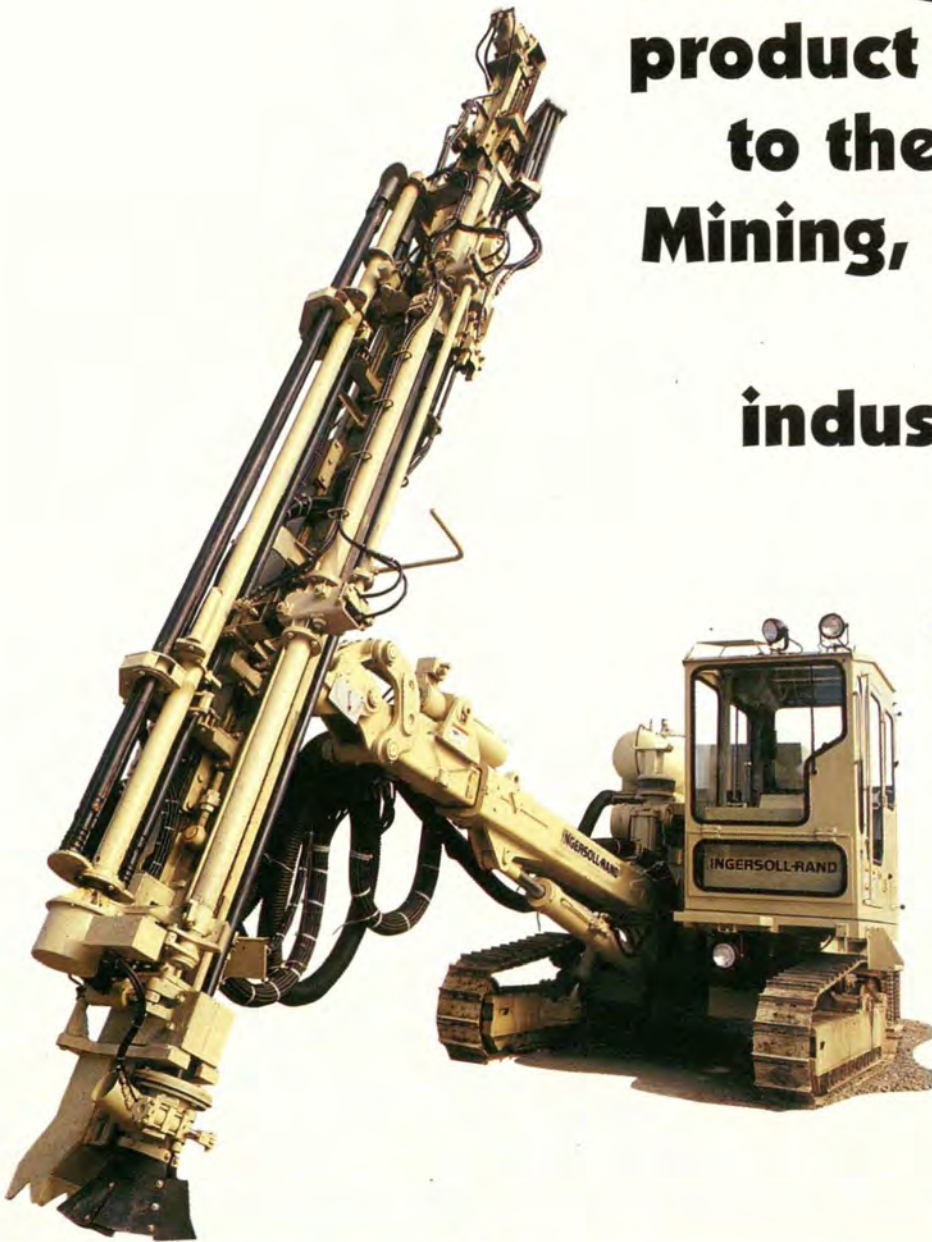
While organisations such as Trukai continue to develop and test production methods and varieties of rice, there is hope that rice-growing will improve, increase and produce. Trukai Industries recognises the importance of acquiring knowledge and information from experts, so have made a major financial commitment for the next three years to a PNG project at the International Rice Research Institute in the Philippines. As a result of this rice research and training programme, Papua New Guinea will benefit from its own rice specialists, who will be able to exchange ideas and information regarding different farming methods and technology with farmers throughout the country.



At the Japanese-funded OISCA centre near Rabaul, trainers are demonstrating rice growing along with mixed farming of other grains, vegetable and fruit crops. An aim of this project is to use environmentally conscious methods and to limit expensive fertilisers and chemical sprays. Students graduate from the training centre after two years.

In addition to these non-government initiatives, the Agriculture Divisions of the National and some Provincial Governments are supporting rice-growing efforts around the country. The main government centre for research is at Erap.

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# Bride Price

**F**ive pigs. 1000 arm shells. K22000. Would you put prices such as these on a human being? Can you actually price an individual with material possessions? It seems immoral that anyone would put a price on another's life — yet this is what we as a society, as a country do. Even if we do not personally involve ourselves, we do nothing to prevent it.

The tradition of bride price has been an integral part of our culture for many years. Traditionally the bride price was used to seal the marriage and the relationship between the two families. But do we still see bride price in its traditional sense? Have other influences made an impact? Certainly, I do not think we can deny that. The impact of western education, Christian religions and modernisation has blurred our understanding of what our own cultural expectations are. Our traditional kina shell no longer plays the major role it once did in bride price. In the old days a unit of eight gold lip shells and eight pigs would have been adequate. Today, so small a price is unheard of. How is it that we have come from needing so little to demanding so much? What effect does this have on us as young people? On our families and our society?

Picture a young couple wanting to be married: the man with a good job, a plan for the future, with money set aside for a business and his future wife and family; the woman a hard worker and a daughter to be proud of. All seems to be going well and both families approve but then the

question of marriage is brought up and a bride price set. The man loses his savings. His hard work, his dreams, lost in such a short time. The woman torn between her family and the man she wishes to marry. As the newly married couple struggle to establish their own home a further strain is put on the marriage by the money still owing to her family. Is this an unusual occurrence? Sadly, no. Many couples have the same story.

Are parents trying to preserve a part of our culture or are they using bride price as a 'get rich quick' tactic? Whatever motivates a bride's family to demand bride price, whether it be greed or the need to preserve culture, parents should put their child's happiness first. After all, the implications go beyond the couple and families involved and into society as a whole.

What effect does bride price have on how men view women? And, most importantly, how women view themselves?

Bride price generates the idea that a woman is a product on a store shelf, an individual with no feelings or thoughts of her own. A woman may be left feeling that her bride price constitutes her value. While bride price may have affected women's sense of self worth it has also affected the views that many men hold. This practice of presenting bride price to the girl's family is believed to give the husband, or husband's clan, rights over the woman's reproductive capacity and labour. And the customary law is reflected in today's



Essay by Irene Chan

unacceptable rates of domestic violence and physical assault. We need to destroy this view. But how?

The abolition of bride price is an important step towards achieving equality for all Papua New Guineans. Women will only begin to understand their infinite value when their price tag is removed. Men will realise that their wives can only be bought with love and respect. Papua New Guinea needs to appreciate the strength and gifts women have. After all, would you put a price on the one you love?

*Irene Chan is 17 years old and completed her schooling at the Lae International School in 1996. This year she plans to study Engineering or Science at an Australian university. Her aim is to become a pilot with Air Niugini. Irene's essay on Bride Price is an edited version of the speech she made when she won the 1996 Papua New Guinea Youth of the Year, run by the Lions Club. It is fascinating for its clear articulation of the views of a young, educated, ambitious Papua New Guinean woman — the voice of tomorrow.*

## Short Story Competition

Contributions are invited by *Paradise* magazine for a Short Story Competition.

**Conditions of entry:** Open to Papua New Guineans; Maximum length of story — 1000 words;  
Closing date — 31 March 1997; If possible, stories should be typed in double spacing;  
Decision of the judges will be final; Stories will not be returned to authors.

Send entries to Paradise Short Story Competition, PO Box 1267, Port Moresby 121.

All stories received will be considered for publication in the magazine.

**Prizes:** Best Short Story — Books to the value of K250 and K200 cash  
Runner-up — Books to the value of K150 and K200 cash  
Best Story by a School Student — Books to the value of K100 and K200 cash

*(The cash prizes are in lieu of writers' fees. All prize-winning stories will be published.)*

# Puzzles for the young at heart

## PARTS OF THE BODY

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

How many parts of your body can you find in the block of letters above?

ankle	finger	leg	shin
arch	foot	lip	stomach
arm	hair	limb	shoulder
back	hand	lobe	thigh
bottom	heart	lung	thumb
calf	head	mouth	toe
chest	hip	nail	tongue
ear	iris	neck	torso
elbow	joint	nose	trunk
eye	knee	nostril	waist
eyelid	kidney	pupil	wrist
face			

## TRICKY QUICKIES

- Q1 Kila is 24 years old, and is twice as old as Tau was when Kila was as old as Tau is now. How old is Tau? \_\_\_\_\_
- Q2 If you had 20 cows, and one person gave you 12 sheep and 10 horses, what have you got?  
 \_\_\_\_\_
- Q3 What should come next in the number sequence?  
 2 5 8 11 14 \_\_\_\_\_
- Q4 Which is the odd one out?  
 ant bee midge moth spider  
 \_\_\_\_\_

## MAGIC SQUARES

In a magic square you always arrive at the same total when adding up numbers in rows, columns or the diagonals from corner to corner.

Using the digits 1 to 9, finish off these magic squares where the total is always: No.1 —15; No.2 —24; No.3 —21; No.4 —33; No.5 —60

8		6
	9	

7		11
5		

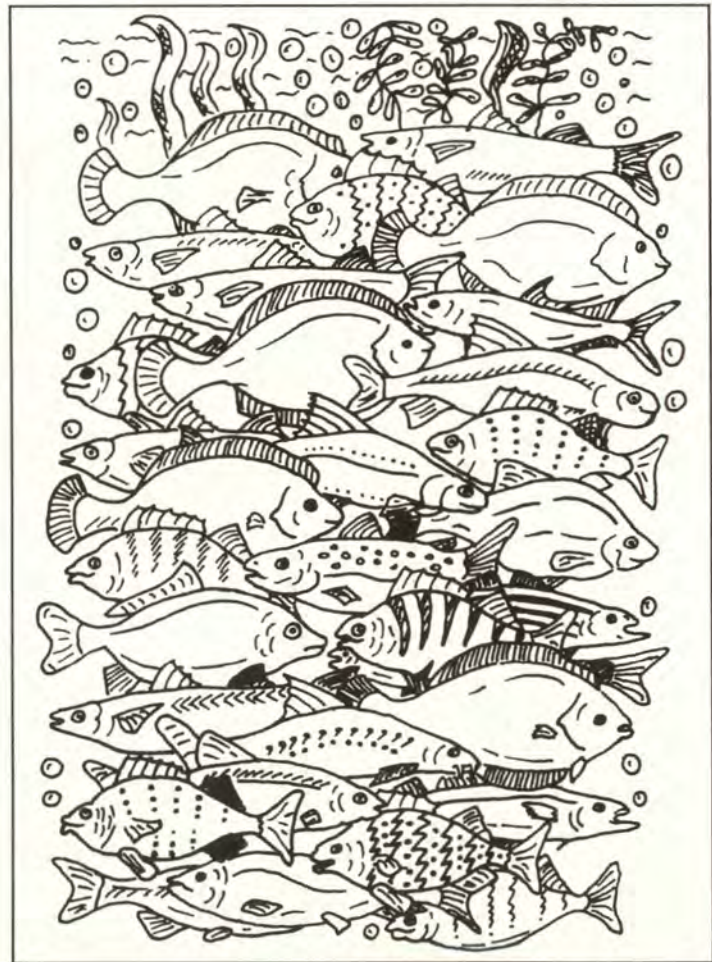
6		4
		9

10		8
	7	

	4	
16		8

## COUNT THE FISH

Are there more fish swimming to the left or to the right?



## LAUGH TIME

- Q1 I went to Papua New Guinea and stopped there. I came back as I didn't go there. What am I? 😊
- Q2 What do crocodiles have that no other animals have?
- Q3 In what game can you jump over three men without bothering to get up?
- Q4 There are six biscuits in a bag. You give six boys a biscuit each and find you're not left with an empty bag. Why? 😊

# A little tougher!

## FIND THE NUMBERS

Each symbol represents a number from 1 to 7. You are given the total for each row and column. Can you work out which number each symbol represents?

★	★	☀	▼	☼	14
☼	▼	☀	□	★	19
★	★	□	★	☼	23
▼	☼	□	▼	▼	9
☼	★	▼	★	○	23
15	16	19	20	18	

★ =      ☀ =      ▼ =      ☼ =  
 □ =      ★ =      ○ =

## BRAIN TEASERS

- Q1 In 1999, how many months will have 28 days? \_\_\_\_\_
- Q2 What should come next in this sequence?  
M T W T F S \_\_\_\_\_
- Q3 A gardener has FIVE days in which to plant out 200 taro mounds. All the mounds are the same shape and size. The gardener starts off slowly, but he picks up speed and finishes his planting in the five day deadline. Each day he planted out TWELVE more mounds than on the previous day. How many mounds did he plant on the first day? \_\_\_\_\_
- Q4 Write down FIVE odd numbers which you can use to make a total of 20. Be very, very careful there's a twist in this one! \_\_\_\_\_
- Q5 Take a pair of 6's, a pair of 7's, a pair of 8's and a pair of 9's. These can be put together to make a number containing eight digits, in which the 6's are separated by one digit, the 7's by two digits, the 8's by three digits and the 9's by four digits. If the last digit is a 9, what is the number? \_\_\_\_\_

## PAPUA NEW GUINEA QUIZ

- Who was the first Papua New Guinean Chief Justice? \_\_\_\_\_
- What is the name of the country's central bank? \_\_\_\_\_
- What flying mammals are found in Papua New Guinea and how many kinds are there? \_\_\_\_\_
- What spice is made by grinding seeds of a tall ginger-like plant. Its oil is used in commercial medicine. \_\_\_\_\_
- What is the leading cash crop of Papua New Guinea? \_\_\_\_\_
- How many types of crocodiles are in Papua New Guinea and what are they? \_\_\_\_\_

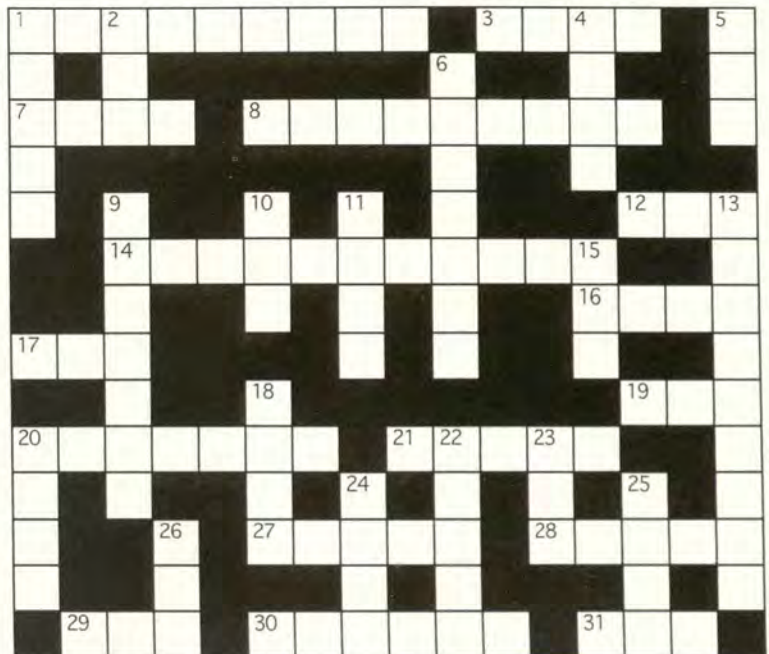
## CROSSWORD

### ACROSS

- Long hard-skinned reptile
- Plant grown in wet warm places for its seed
- Cipher, cryptograph, riddle
- Flightless bird
- Task, chore, effort
- Practice of farming
- Horned animal that gives milk and wool and eats anything
- A wall or bank built across a river
- A long time, eon
- Young poultry
- Says 'baa'
- Young male animal of the cattle family
- Even, same, equivalent
- Gives milk
- Hot drink made from powdered beans
- To look at closely

### DOWN

- Powder from cacao bean
- Aged, ancient, antique
- The seed of grain plants
- Common four-legged animal
- Crows at dawn
- Oil from a nut
- May live in a sty
- Baby cow's father
- Develops from a caterpillar
- Where a bird comes from
- Give honey
- Baby cow
- You can ride on this animal
- Mother sheep
- Ego
- Floating object fastened to the bottom of the sea
- A weapon for shooting arrows



Answers on page 48



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# AUDIO ENTERTAINMENT

## CLASSICAL

Channel: 5

**Concerto in B Flat Major RV 579**  
(Vivaldi) I Solisti Veneti  
Conductor: Claudio Scimone  
ERATO/WARNER

**Preludio from Bachianas Brasileiras No 4** (Villa-Lobos)  
Sergio & Odair Assad: guitars  
NONESUCH/WARNER

**Dance of the Blessed Spirits** (Gluck)  
Australian Brandenburg Orchestra  
Artistic Director: Paul Dyer  
ABC/EMI

**Symphony No 4 in D Minor, Op 120** (Schumann)  
Chamber Orchestra of Europe  
Conductor: Nikolaus Harnoncourt  
TELDEC/WARNER

**Romance** (Shostakovich)  
James Galway: flute  
RCA/BMG

**Die Zauberflote: 'Ach, ich fuhl's'**  
(Mozart)  
Sumi Jo: soprano  
English Chamber Orchestra  
Conductor: Kenneth Montgomery  
ERATO/WARNER

**Piece en forme de Habanera**  
(Ravel arr. Rutter)  
Jane Rutter: flute  
Gerard Willems: piano  
BMG/BMG



Jimmy Barnes

**String Quartet No 1 in D - Andante cantabile** (Tchaikovsky)  
Academy of St Martin-in-the Fields  
Conductor: Sir Neville Marriner  
PHILIPS/POLYGRAM

## POP

Channel: 6

**Flava**  
Peter Andre  
MELODIAN/FESTIVAL

**Always Breaking My Heart**  
Belinda Carlisle  
CHRYSALIS/EMI

**Think of Tomorrow**  
Chris Isaak  
REPRISE/WARNER

**Dance Into The Light**  
Phil Collins  
FACE VALUE/WARNER

**Birmingham**  
Amanda Marshall  
EPIC/SONY

**Key West Intermezzo (I Saw You First)**  
John Mellencamp  
MERCURY/POLYGRAM

**I'll Be There For You**  
The Rembrandts  
EAST WEST/WARNER

**I Love You Always Forever**  
Donna Lewis  
ATLANTIC/WARNER

**Virtual Insanity**  
Jamiroquai  
SOHO SQUARE/SONY

**I Got It Bad**  
Tevin Campbell  
QWEST/WARNER

**I Can't Sleep Baby (If I)**  
R. Kelly  
ZOMBA/FESTIVAL

**You're Makin Me High**  
Tony Braxton  
LAFACE/BMG

**Lover Lover**  
Jimmy Barnes  
MUSHROOM/FESTIVAL

**Wannabe**  
Spice Girls  
VIRGIN/VIRGIN

**Macarena**  
Los Del Rio  
RCA/BMG

## EASY LISTENING

Channel: 7

**Come Rain Or Come Shine**  
David Campbell  
PHILIPS/POLYGRAM

**Joy Inside My Tears**  
Randy Crawford  
WEA/WARNER

**Yesterday**  
Michael Bolton  
COLUMBIA/SONY

**You Needed Me**  
Anne Murray  
EMI/EMI

**Why Goodbye**  
Johnny Mathis  
COLUMBIA/SONY

**Tea For Two**  
Kerrie Biddell  
ORIGIN/POLYGRAM

**Sweet Lorraine**  
John Pizzarelli  
NOVUS/BMG

**My Heart Belongs To Daddy**  
Ella Fitzgerald  
GRP/MCA

**All the Things You Are**  
Anthony Warlow  
POLYDOR/POLYGRAM

**When I Fall In Love**  
Natalie Cole with Nat King Cole  
ELEKTRA/WARNER

**Candy**  
Johnny Mercer, Jo Stafford &  
The Pied Pipers  
KCP/BMG



Enya

**On My Way Home**  
Enya  
WEA/WARNER

**But Beautiful**  
Kenny Rogers  
ATLANTIC/WARNER

**Come As You Are**  
Patti LaBelle  
MCA/MCA

**You've Lost That Lovin' Feelin'**  
Tom Jones  
HIT LABEL/FESTIVAL

## COMEDY

Channel: 9

**We've Got A Full House**  
Bill Engvall  
WARNER/WARNER

**Caravan**  
Phil Haldeman  
LARRIKIN/FESTIVAL

**Dangerous Sports**  
Jasper Carrott  
EMI/EMI

**Samuel F.B. Morse Sends The First Telegram**  
Stan Freberg & Donovan Freberg  
RHINO/WARNER

**Flying Sheep**  
Monty Python  
BBC/ABC

**The Department Store**  
Shelley Berman  
K-TEL/CASTLE

**Mark My Words**  
The Two Ronnies  
BBC/ABC

**The Astronaut**  
Bill Dana, With Don Hinkley  
RHINO/WARNER

**Telegram**  
Alan Bennett  
LAUGHING STOCK/LAUGHING STOCK

**Commercials**  
Robert Klein  
RHINO/WARNER

**Loo Paper Dispensers**  
Ben Elton  
BBC/POLYGRAM

**Live From The Ed Sullivan Show - 1966**  
Stiller & Mearer  
TVT/TVT

**Fathers Are The Funniest People**  
Bill Cosby  
CAPITOL/EMI

**You're Getting To Be A Rabbit With Me**  
Allan Sherman  
RHINO/EMI

**COUNTRY**  
Channel: 10

**The Road You Leave Behind**  
David Lee Murphy  
MCA/MCA

**My Angel Is Here**  
Wynonna Judd  
CURB/SONY

**Mama Don't Get Dressed Up For Nothing**  
Brooks & Dunn  
ARISTA/BMG

**Swingin' Doors**  
Martina McBride  
RCA/BMG

**More Than You'll Ever Know**  
Travis Tritt  
WB/WARNER

**My Love Will Follow You**  
Clint Beattie  
EMI/EMI

**Home Ain't Where His Heart Is (Anymore)**  
Shania Twain  
MERCURY/POLYGRAM

**Love Is Stronger Than Pride**  
Ricochet  
COLUMBIA/SONY

**Stars Over Texas**  
Tracy Lawrence  
ATLANTIC/WARNER

**Carried Away**  
George Strait  
MCA/MCA

**Where Do I Go To Start All Over**  
Wade Hayes  
COLUMBIA/SONY

**King Of The World**  
Blackhawk  
ARISTA/BMG

**One Way Ticket (Because I Can)**  
LeAnn Rimes  
CURB/SONY

**Would I**  
Randy Travis  
WB/WARNER

**You Can't Lose Me**  
Faith Hill  
WB/WARNER

**Going, Going, Gone**  
Neal McCoy  
ATLANTIC/WARNER

**That Ol' Wind**  
Garth Brooks  
CAPITOL/EMI

**CHILDREN'S**  
Channel: 11

**Superman's First Adventure**  
Bob Holiday, Jackson Beck, George Petrie, Joan Alexander, Ronald Liss & Jack Grimes  
METRO/POLYGRAM

**Yesterday**  
Daffy Duck  
RHINO/WARNER

**Why The Kangaroo Hops**  
Clive Waters  
ASTOR/ASTOR

**The Four Presents**  
The Wiggles  
ABC/EMI

**Beauty And The Beast**  
Mia Farrow  
LIGHTYEAR/FESTIVAL

**A Platypus Song**  
Don Spencer  
ABC/EMI

**Fox In Socks**  
Dr Seuss  
RCA/BMG

**Fossils**  
Noni Hazelhurst  
ABC/EMI

**I Wanna Be Like You II**  
King Louie, Kaa, Col Hathi & Baloo  
WALT DISNEY/BMG



Chris Isaak

**PAPUA NEW GUINEA**  
Channel: 8

**Apuse**  
Rockband by David Kurni  
Walter Bay Trading Co Recordings

**Genove**  
Maopa village  
Central Province

**Aia Lou O**  
Rockband by Brendan Apetty  
Walter Bay Studios Recordings

**Suluko**  
Galilo village  
West New Britain Province

**I've Been Travelling**  
Eguru Adventist Female Singers  
Walter Bay Studios Recordings

**Mongiar**  
Chimau village  
West Sepik Province

**Nugo Nugou**  
Bahakis Band of Milne Bay Prov.  
Walter Bay Studios Recordings

**Siao Labaulon 'Amsa lalona'**  
Waidoro village  
Western Province

**Still Lot of Blood**  
Gospel Rockband by Elohim  
Revelation Gospel Singers  
Walter Bay Studios Recordings

**O Ina Ni Keke**  
Solo Rock Album by XB-1  
Band of Irian Jaya  
CHM Recordings

**PAPUA NEW GUINEA**  
Channel: 8

**Yumi Wokim Pren**  
Memehusa Co  
From the best of PNG Vol 2  
CHM Recordings

**Kuakumba 'Dingi goglom'**  
Womatne village  
Chimbu Province

**Kumusi Singa**  
Stringband by Hornetts band of  
Oro Province  
Kalang Studios Recordings

**Mitmining**  
Malasait village  
East New Britain Province

**Vuvu Ialire**  
Narox Rockband of Rabaul  
Pacific Gold Studios Recordings

**Bere 'Gual Sakulas'**  
Pumago village  
East Sepik Province

**I'm Willing Lord**  
Gospel Band  
by the Crotts Family  
Pacific Gold Studios Recordings

**Woman's song**  
Leu village  
Eastern Highlands Province

**Shattered Dreams**  
Gospel Band by Loujaya Duna  
Walter Bay Trading Co Recordings

Channel 8 recordings compiled by  
Cultural Studios Division  
National Research Institute

**PUZZLE ANSWERS from Page 44 and 45**

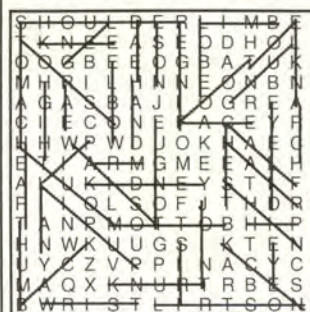
8	1	6	7	6	11	6	11	4	10	15	8	32	4	24
3	5	7	12	8	4	5	7	9	9	11	13	12	20	28
4	9	2	5	10	9	10	3	5	14	7	12	16	36	8

**FIND THE NUMBERS**

☼=5   ▼=1   ⦿=2   □=4

★=7   ○=6

**PARTS OF THE BODY**



**COUNT THE FISH**

More fish swim left (12).  
10 swim right.

**TRICKY QUICKIES**

A1 Tau is 18. He was 12 (half of 24) when Kila was 18. A2 A farm.  
A3 17 (add 3 each time). A4 spider (has 8 legs, rest have 6).

**PNG QUIZ:**

1. Sir Buri Kidu
2. Bank of Papua New Guinea
3. Bats — 90 kinds
4. Cardamom
5. Coffee
6. 2 — saltwater and freshwater

**LAUGH TIME**

A1 a watch A2 baby crocodiles  
A3 draughts A4 You gave the last boy the bag with his biscuit.

**CROSSWORD:**

ACROSS: 1 crocodile; 3 rice; 7 code; 8 cassowary; 12 job; 14 agriculture; 16 goat; 17 dam; 19 age; 20 chicken; 21 sheep; 27 steer; 28 equal; 29 cow; 30 coffee; 31 eye DOWN: 1 cocoa; 2 old; 4 corn; 5 dog; 6 rooster; 9 palm oil; 10 pig; 11 bull; 13 butterfly; 15 egg; 18 bees; 20 calf; 22 horse; 23 ewe; 24 self; 25 buoy; 26 bow

**BRAIN TEASERS**

A1 All of them. (Some have more than 28, but they all have 28 days.)  
A2 S (They are the first letters of the days of the week.)  
A3 On the first day he planted 16 mounds. On day 2 he did 28, day 3 was 40, day 4 was 52 and day 5 was 64.  
A4 9+9+9+1+1 Turn it upside down ... that's the twist. Now reads 1+1+6+6+6  
A5 78,976,869

# FEATURE FILMS

International flights:  
from Port Moresby

to Port Moresby

## JANUARY

### Love Is All There Is



Genre: Comedy Rated: PG  
From: Airlandsea 98 minutes

When Rosario becomes 'aroused' by Gina Malacici during a church play of *Romeo and Juliet*, a war ensues between their rivaling families leading to a real life Romeo and Juliet — Bronx-Italian style. Gina's parents are recent arrivals to the Bronx from Italy. Haughty and condescending, they open a chic restaurant in direct competition to the bawdy joint run by Rosario's low-class parents. But all is for naught, neither wild horses nor wild parents can keep these two lovers apart.

Featuring: Paul Sarvina, Lainie Kazan,  
Joseph Bologna, Barbara Carrera,  
Angelina Jolie, Abe Vigoda  
Director: Renee Taylor, Joseph Bologna  
Producer: Elliott Kastner

### The Spitfire Grill



Genre: Drama Rated: PG-13  
From: Turner 117 minutes

Winner of the Audience Award at the 1996 Sundance Film Festival, *The Spitfire Grill* is the story of a young woman's search for a new direction in her life. When Percy Talbot is released from prison, she makes a fresh start in the small Maine town of Gilead, a tightly knit community suspicious of all strangers. In return for a room, Percy works for Hannah, owner of the Spitfire Grill. As news of her arrival spreads through the town, she is treated with both scorn and suspicion by some but compassion by Shelby who helps Percy run the grill after Hannah has an accident. Together, they forge a friendship that transforms both of their lives.

Featuring: Alison Elliott, Ellen Burstyn  
Director: Lee Zlotoff  
Producer: Forrest Murray

## FEBRUARY

### Larger Than Life



Genre: Comedy Rated: PG  
From: Jaguar 93 minutes

Jack Corcoran learns that the father he never knew has died and left him a very large inheritance — a live circus elephant named Vera. Determined to unload his endowment for cash, he trundles Vera off for a hilarious cross-country safari. As they share a series of misadventures, Vera gives Jack his only connection to his dad, and Jack comes to realize that, in spite of himself, he has fallen in love with this gentle — albeit giant — companion.

Featuring: Bill Murray, Janeane Garafolo,  
Matthew McConaughey, Linda Fiorentino  
Director: Howard Franklin  
Producer: Richard B. Lewis,  
John Watson, Pen Densham

 **Air Niugini**

### Bogus



Genre: Drama Rated: PG  
From: Warner Bros 112 minutes

Seven-year-old Albert was raised surrounded by the magic and fantasy of Las Vegas. But when his single mother is killed in a car accident, Albert is sent to live with his mother's childhood best friend, Harriet, in the decidedly unmagical city of Newark, New Jersey. As if raising a newfound son isn't trying enough for fiercely independent Harriet, Albert has a friend — an imaginary, gentle giant of a Frenchman named Bogus. Part teacher, playmate and guardian angel, Bogus leads Albert — and eventually Harriet — through an enlightening experience of imagination and trust.

Featuring: Whoopi Goldberg,  
Gerard Depardieu  
Director: Norman Jewison  
Producer: Norman Jewison,  
Arron Milchan, Jeff Rothberg

**Channels 1 and 2**

# A Touch of Excellence

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### Excellent Accommodation

Fully serviced and tastefully decorated one, two and three bedroom apartments.

### First Class Dining

Bacchus Restaurant, Port Moresby's premier restaurant, is famous for its international *haute cuisine* menu, fine wine list and excellent service.

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# What's on the menu? Ask Donny and Mark.

Story by Peter Miva  
Advertising Manager  
Islander Travelodge

As the early morning mist fades away the word ISLANDER, with its crystal light sea-blue colour still glimmering, becomes visible atop this 8-storey hotel building in Port Moresby.

The long hand of the wall clock with the seconds ticking away is almost reaching 12 and the short hand has just reached 5 — it's 4:55am. A half-sleepy man is restlessly turning from side to side. Seconds later he jumps out of bed and drags himself into the shower.

At about the same time, another person is doing the same thing. He too is shivering below the cold rain-like drops of water from the shower. Both men have a common goal — to get to work on time.

Mark Anthony Wakeham and Donny Kaiki, respectively Executive Chef and Sous Chef of Islander Travelodge, have a busy schedule ahead today. Mark will have to be at work before 7am; Donny by 9am.

The notice stand at the hotel's reception area confirms the hectic programme. It reads:

## THE ISLANDER TRAVELODGE

Monday 23rd September, 1996

### TODAY'S EVENTS

Poolside:

Wedding reception — 12:00pm-6:00pm  
(300 people)

Cocktail Party — 6:00pm-10pm  
(150 people)

Other major events include: Petroleum Convention — 2pm-10pm (350 people), and an outside catering Cocktail Lunch Party at Bomana Turf Club — 11am-3:00pm (600 people).

Chef Mark beside his Banquet creations



Altogether, about 1400 function guests will have their taste buds tickled today by the tailor-made meals from the experienced and skillful hands of chefs Mark and Donny and their kitchen cooks and kitchen hand crew of 39. On top of this, there are the hotel resident guests and visitors to the Kopi Haus and VIII Bells Grill to cater for, not forgetting those who want Room Service.

It doesn't matter how Mark and Donny get to work as long as they're there on time.

In the hotel's main kitchen, the sound of knives chopping away and washing of food in the sinks struggles to be heard as it trails the deep sound of the freezers nearby.

Paul Aina, a kitchen butcher, is filing away on his knife ready to slice a big piece of tuna lying on the table in front of him. Fred Kalumbo, Banquets Sous Chef, is climbing the stairs with a box full of sweet potatoes.

Mark, now in his white chef's suit, is in one of the freezers checking out the stock. But stock control is only one area of his responsibilities. His duties as head of this department are enormous. He has to check on the duty rosters, time sheets, payments for provisions, liaise with the Banquets Manager, Restaurant Manager, Food & Beverage Manager, Front Office & Guest Services Manager and kitchen staff. It's a daily routine seven days week.

Forward planning is the key to Chef Mark's job. He has to make requisitions for freezer goods, overseas bulk orders for meat, seafood and dry good products, check out early breakfasts between 5:30am and 6am, provide packed lunches, place purchase orders with purchasing department, organise market food runs for fresh produce at 8am five days a week, contact other local traders for fresh seafood and vegetables — the list goes on.



Above: Local fisherman brings his catch to sell to the hotel.



Right: Sous Chef Donny Kaiki  
Below: Mark & Donny with kitchen staff





*Fresh tropical fruit plate — one of Mark's favourite dishes*

This Fijian Australian is one of the busiest persons in the hotel. But he doesn't mind — he has been on the go in a kitchen since he was a child. When he was only 9 years old, he would wake up in the early hours of the morning to help his mother cook breakfast and other meals. It became a hobby for him. Mark's family had their own cattle and goats so he would make cheese, yoghurt and other products at home. Chef Mark says: *Coconuts were in abundance, and we used every part of the coconut and the tree. Nothing was ever wasted.*

Cooking is clearly in his blood. His maternal grandfather was one of the best pastry chefs in the South Pacific while his paternal grandmother was a gourmet cook and baker of fine pastry.

Before coming to the Islander Travelodge in March 1995, Mark worked as a chef and executive chef for other international hotels in Fiji, Hawaii and Australia. His experience in hotel catering combined with his childhood passion for cooking make Chef Mark the leader in his department. So it isn't surprising to see him giving instructions, making quick phone calls, dashing about the various venues in the hotel under his responsibility. Mark is the type of person who is not an armchair boss; he is always in the front working.

Likewise, his counterpart Donny, is a hands-on boss. Today we find him busy giving a hand to one of the kitchen cooks in chopping up meat.

Donny's experience began in 1979 when he arrived from Kainantu in the Eastern Highlands Province to work as a kitchen hand at the Port Moresby Travelodge. His stint there ended after seven years when he transferred to the Islander. In 1989, he was promoted to Sous Chef.

Donny reflects: *I had seen chefs from other countries come to work in PNG and I always thought, 'How can I be like them?'*

That mentality drove him on to excel in his career.

Recalling his childhood, Donny, who is a keen observer and learner, would spend days on end with the other boys in his village fishing in little creeks. They would wrap their catch in greens taken from the banks of the creek and then cook it on a fire. Those days it didn't really matter how well the food was prepared, the point was to satisfy young boys' hunger.

Today it is a different story for Donny. The food in the hotel restaurants is testimony to his knowledge of a wide variety of cuisines.

Donny assists Mark to make sure that all kitchen hands and cooks are at work. He checks with what's happening with functions. He also checks on the *à la carte* menus and buffets and assists Mark in supervising all staff. But when it comes down to cooking, both men get their hands dirty along with the most junior kitchen hand.

As the clock ticks by, lunch is ready and is delivered to the Kopi Haus where about a hundred guests have squeezed themselves in for an Indian buffet and a variety of cakes and fruits for dessert.

Back in the main kitchen, the chopping, slicing, washing, boiling, frying and mixing continue.

Mark rings the Banquets Manager to finalise details for the evening cocktail function. Donny gives orders to the cooks to prepare a buffet for the poolside luncheon. Then he walks across the carpark to the Banquets office to make sure all is ready with the luncheon for the Turf Club. He is pleased to find that the food is already well wrapped and on its way to Bomana.

Today is a strange mix-up of events, but nothing seems to ruffle Mark or Donny, who are both as cool as cucumbers under pressure. The day goes on.

Some hours later both men sit by the window at the Kopi Haus for their break. Donny lifts up his left hand and takes a look at his watch. It is 9:30pm. There's laughter and talking from the cocktail party by the poolside. Beside his right hand stands a cup of coffee. He gazes out the window. It's been a long hard day. Donny temporarily shuts himself off from all the noise and from his friend and colleague Mark. He is so lost in his own thoughts he can almost hear himself think. *VIP Selection, Deluxe Selection, and for Gourmet selection, perhaps sushi, sashimi and an oyster display.*

Mark suddenly cuts in: *We have another cocktail party by the poolside tomorrow evening, don't we?*

Donny replies: *Yeah, that's right, I was just thinking about the menu for tomorrow.*

**Mark and Donny are happy to share their favourite recipes with readers.**

Mark's favourite recipe reflects his Fijian upbringing:

#### **PURINI MAI NA WAI KAMA (Steamed Pudding)**

1 cup sugar  
3 cups thick coconut cream  
2 teaspoons baking powder  
120 grams salted butter  
50 grams cooking oil  
2½ cups plain flour  
2 tablespoons desiccated coconut

Caramelise the sugar and add desiccated coconut. Add the butter and oil and then the coconut cream.

Sift flour and baking powder. Pour the caramel coconut mixture into centre of flour and mix to combine well. Wrap the bowl in a laplap (sulu) and let it rest for 20 minutes. Steam or boil for 1 hour. Serve with custard.

Donny's favourite recipe reflects his childhood love of fishing, possibly not common for people from the Highlands:

#### **WOK CHAR OCEAN TREASURE**

Onion, garlic, ginger, oyster sauce, sesame oil, fresh crab meat, tiger prawns in the shell, calamari rings, barramundi or snapper fillets cut into bite-size pieces.

Heat a little vegetable or chilli oil in a wok and add chopped onion, garlic and ginger. Add all the seafood and stir-fry for 2 minutes. Add a dash of oyster sauce and just before serving a few drops of sesame oil. Garnish with lemon wedges and serve with fried rice and sauteed greens.

*Joyce Meve and Vicky Daure — friendly waitresses at the Islander Travelodge*



# Goroka Coffee

...a taste  
of paradise



For 30 years Papua New Guinea has been enjoying the taste of Goroka Coffee, hand picked and sun dried, Goroka Coffee is a blend of beans from the finest plantations of Papua New Guinea's Highland's. It is renowned among coffee connoisseurs for its full bodied flavour.

PNG  
COFFEE

## LOCAL GOURMET FOOD

### Holiday Fruits with a Difference

Recipes by Roslyn Morauta

In every coastal town and village at this time of year you will see young children with sticks or stones knocking down mangoes from a tree. Triumphant they hove into the sweet yellow flesh, juice pouring down their faces on to their clothes. It's big sister's or mum's problem to try to wash out the stains!

We are so lucky in tropical climates to have delicious fruit treats bearing during the Festive Holiday Season — mangoes, lychees, watermelons, guavas, pineapples, pawpaws and passionfruit. People in Europe pay a fortune for these 'exotic' fruits. Just one mango, for example, might cost several kina. Many of us never even have to buy mangoes or pawpaws in the market as we have them right in our backyard — or climb the fence to the neighbour's!

In this issue we feature some different ways to use our everyday common fruits in season right now. Try them for a change.

In many Asian countries, ripe and sour fruits are used to make refreshing cool drinks.

#### Guava Juice

2 cups of sliced  
ripe guava  
6 cups water  
 $\frac{1}{2}$  cup sugar  
1 tsp. salt

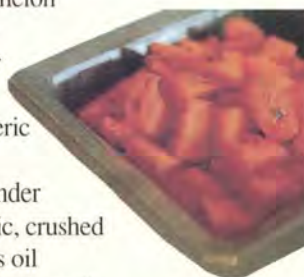


Blend guava slices with water thoroughly. Heat the juice and add sugar and salt. When juice comes to a boil, remove from heat. Allow to cool and serve with ice.

Most people have ever only eaten watermelon as a fresh fruit. My mother used to pickle watermelon rind, which was quite good with cheese or cold meat. But only recently I discovered that in Rajasthan in India, watermelons are used to make curry.

#### Watermelon Curry

$\frac{1}{2}$  large watermelon  
 $\frac{1}{2}$  teaspoons  
chilli powder  
pinch of  
ground turmeric  
1 teaspoon  
ground coriander  
2 cloves garlic, crushed  
2 tablespoons oil  
 $\frac{1}{2}$  teaspoon cumin seeds  
1 tablespoon lemon or lime juice



Cut up the melon and peel off the skin. Chop the flesh into bite-size pieces, removing the seeds where possible. Blend one cup of the chopped watermelon into juice. Add the chilli powder, turmeric, coriander, garlic and salt to taste and combine.

Heat the oil in a pan, add the cumin seeds and cook for a few seconds until they darken. Stir in watermelon juice, reduce heat and simmer for 5 minutes until the spices are cooked and the liquid is reduced by one-third. Add lemon juice and the chopped watermelon and cook over low heat for a few minutes, gently tossing to coat all the pieces with the spice mixture.

What about mangoes with rice? Here's a delicious dessert from Thailand.



#### Mango with Sticky Rice

200g short-grain rice  
400g thick coconut milk  
pinch of salt  
100 ml sugar syrup  
6 mangoes  
toasted sesame seeds

Wash rice well then soak in cold water overnight. Drain rice and steam, covered, for about 25 minutes. Transfer rice to a bowl and leave to cool. Skim the thick cream from the top of the coconut milk and set aside.

Add remaining coconut milk and salt to cooled rice then stir in the sugar syrup. Arrange peeled and sliced mango on each serving plate and add a small mound of rice. Top with reserved coconut cream and sprinkle with toasted sesame seeds.

# Adventuring on Workboats around the Islands of Milne Bay Province

Story and photographs  
by David Baker

Throughout 1996, tens of thousands of people queued in Australia to catch a glimpse of the 19<sup>th</sup> century artist, JMW Turner's masterly reproduction of the colours at dawn and dusk. But why queue for something when it is there for the taking each day when you venture out to the islands beyond the protection of Milne Bay?

Each day our group woke to the magnificence of a sunrise struck in the same chrome yellow colours and with the same dramatic impact that Turner captured when he revolutionised the way the art world depicts the drama and vibrancy of light.



Above: A special 'Turneresque' sunrise in the Woodlark Islands

Below: Sunrise at Fergusson Island

Ours was a leisurely meander from island to island to soak up as much as we could of the customs, the freshness, the simplicity and the purity of one of the most relaxing places on earth.

Our boat, MV *Yayata* is one of a fleet which normally services the trade stores and the general needs of people throughout the whole of Milne Bay Province. It is about fifteen metres long, sturdy, functional, has bunks for four and a powerful if somewhat noisy engine. It is manned by four of the warmest and most helpful guys you would ever want to have guide you around the area — Captain Abel and his crew of Stephen, Joseph and Nada.



*Dei Dei* hot springs on Fergusson Island shoot forth steam and boiling hot water.



On the first day of our adventure, just a few hours out of the provincial capital Alotau and within a couple of hundred metres of the shoreline of Fergusson Island, there are some of the finest examples of steaming jets and bubbling mineral waters you will find anywhere in the world. You can walk right up to view them and, if you wish, observe villagers from *Dei Dei* steaming their evening meals naturally.

An eerie feeling pervades the area due to the vegetation in the immediate vicinity being stunted and gnarled, with hissing sounds produced by escaping steam. By way of compensation, there are exquisitely colourful flowers in the surrounding undergrowth.

Every night the sky was alight with a million twinkling stars. Over the four nights we were fortunate to witness the voyage of Hyakutake, the comet, which proved to be the brightest seen in southern skies for a quarter of a century. We plan to return in April 1997 to view the Hale-Bopp comet, which is predicted to make its appearance, and astronomers believe it will be the brightest comet since 1811.

On our second day, we woke to a Turner-esque sunrise. As we upped anchor and were beginning to make some headway, but before gathering full speed, there was a sickening crunch followed by a short, noisy ride up on a reef. Although we had taken the precaution of having lookouts, the glare of the sunrise on the mirror-reflective waters stopped our seeing the small, isolated reef. Fortunately, the boat remained upright. The crew and our party of Kaisar, Daniel and Eduardo went overboard to assess the damage. Mercifully, there was no hole. Thank heavens for the iron hard keel.



*Boys preparing to dive for fish and shellfish on a reef off Fergusson Island*

My notebook records: 'The boat is slammed into full astern. We push. We rock. We push. Somebody has a small sledge hammer and begins to work away at the reef but the tide is falling fast.'

Nothing really got out-of-hand because Captain Abel didn't lose his cool. Nobody did. Abel called base and gave an assessment of the damage, then aided by the trusty outboard proceeded to the nearest island to gather poles to prop up the now high and dry

*Yayata*. We were soon to realise that the poles were to become the very important props which would maintain the boat in an upright position while the crew worked on the hull.

Action started at 2.10am when the captain and crew began the process of unchocking the boat and untying it from the coral. Within the hour, the boat was floating again and with orders being shouted by the captain to all and sundry, we pulled astern. What excitement and oh, what relief!

The crew winched the fuel and fresh water tanks on board; earlier they had been jettisoned to reduce weight. Slowly, we began to move away from what had been a heart-stopping diversion.

We wanted to see the fine pottery of the province. There is none finer than the ceremonial feast pots we saw being created in the Amphlett Islands. The Amphletts are famous throughout the potting world for the unique method employed by the potters who mould the clay pots, their size and the creative designs.



*MV Yayata wedged on the reef*



At the turn of the century, writers were noting that the strongest and best decorated pots were those made on the islands of the Amphlett Group. These are traded in two directions, north to the Trobriands and south-east to Milne Bay and the neighbouring islands. Nothing has changed. On our arrival, many women were moulding, shaping and decorating these beautiful works of art.



*One of the fine cooking pots created at the Amphlett Islands*

All the people of Milne Bay will attest to the superior flavour of food cooked in a clay pot over that in a metal saucepan. We purchased some of these beautiful utensils for the pleasure of cooking our freshly caught seafood.

The Amphletts with their rich green foliage, sandy, coral beaches, fresh clean villages and a sense of harmony with nature and fellow man are one of the most beautiful group of islands in the South Pacific. There is the main island of Gumawana with its small, dark green jungle and rich cultural heritage. From each Amphlett island can be viewed other islands, many with sharp peaks and most fringed with pandanus trees. All these islands are surrounded by crystal-clear, warm seas, all teeming with fish, turtles, shells and crayfish. A diver's and gourmet's dream!

Like the potters of the Amphletts, the Trobriand Island wood carvers are famous through the art world for the excellence of their work. So it was only natural that our captain guided the boat in their direction for us to view the carvers creating their traditional masterpieces.

We were free to walk wherever we wished, view the intricately carved yam houses, swim in the crystal-clear, coral fringed waters, eat fruit such as pawpaws and mangoes, straight from the trees and view beautifully carved black ebony objects.

Tourists to the island can stay at the Kiriwina Lodge or Bweka Resort. The latter is almost in the centre of the island with its main feature being a remarkable limestone cave swimming pool.

Leaving the Trobriands we visited the beautiful islands of Kitava, Iwa and Gawa. All are extremely richly vegetated, abundant with birdlife and ringed by reefs which are homes to most exotic aquatic life.

Sadly, we did not have time to venture further east to the Woodlarks, Sudest or Budi Budi. We did however see people from these more distant islands conducting their customary inter-island trade on their magnificent sailing canoes. There is no finer sight in mid-ocean than one of these cutting through waves at high speed.

On our return journey to Alotau, we paused for a day at Egum Atoll. It is the place where dreams are made. It is

*An Egum Island sailing canoe returning from a trading voyage to Yanaba*



*Trobriand Islands yam house*

movie-set material. Magnificent coral, just as delicate and as precious as the most cultured rose garden. Some one hundred people live on this island set in the middle of the remotest atoll. Paradise!

*From Port Moresby, Air Niugini flies to and from Alotau every day. For details about hiring a Milne Bay work boat, contact Walter's Workshop:*

*Phone (675) 6411174 or*

*Fax (675) 6411467.*

*David Baker is a Sydney businessman who enjoys holidaying in Papua New Guinea whenever possible.*

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### The Feng Shui Master

Story and photographs by  
Michael Gebicki

I was expecting someone bearded and priestly — a reincarnated Confucius — but Master Koon Lung was young, sharp and suited, with a flashy tie and a mobile phone. Master Koon is a practitioner of the ancient Chinese science of *feng shui*, or geomancy. He is a kind of surveyor, but one who deals in measurements far more esoteric than rods and perches. *Feng shui* means, literally, wind and water, and it is the task of the *feng shui* master to analyse the position of man-made objects in relation to their natural surroundings. Only if these objects are sited in harmony with their environment will they engender health and prosperity.

Buildings are the grist for the *feng shui* master's mill. No self-respecting Hong Kong tycoon would think of moving to a new office or constructing a home without calling in a *feng shui* practitioner. Doors, windows and even furniture should be arranged according to the principles of *feng shui*, and who has not entered a room and felt mysteriously 'at home' — a sense of calm which Master Koon would ascribe to the harmonious arrangement of the building and its contents.

In the coffee shop of the Hong Kong Hilton, Master Koon sketched the basic principles of his science. The ideal *feng shui* site has a mountain in the background, an open, empty space in front and gently flowing water in the

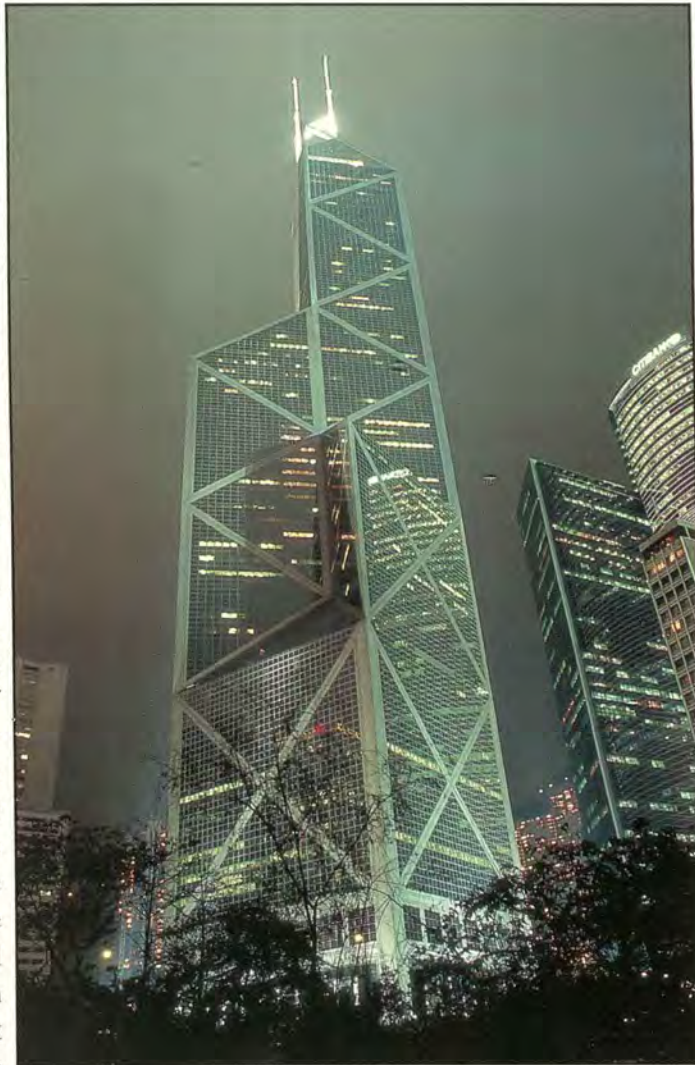
foreground, to allow the money trail to come in. Even better if the water circles the site to finish in a pond. Symmetry is important, and a square or rectangle is better than a triangle.

At its roots, *feng shui* is entirely practical, evolving from principles that would have been familiar to anyone living in the peasant Chinese society. A house at the base of a mountain with a river at the front that curved around to end at a pond would certainly be a promising site. The flat land would be easy to cultivate, the river would drop fertile soil as it slowed in the curve and the pond could be used for fish or ducks.

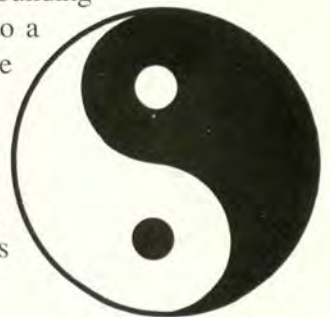
It's also noteworthy that the Cantonese slang expression *Have you got any water?* means literally *Have you got any money?* The connection between water and wealth is obvious in a peasant, rural, rice-growing society.

Our Hong Kong *feng shui* tour focused on wealth, that most essential of Chinese preoccupations, in particular the banks that are the most magnificent and eloquent monuments in the colony.

From the Hilton, we crossed to the base of the giant Bank of China, I.M. Pei's masterwork, an elegant, spare building that mutates from a square to a triangle as it rises, emulating the telescopic form of bamboo. More pragmatically, the upper storeys were designed to present a sharp face that would deflect Hong Kong's notorious typhoon winds.



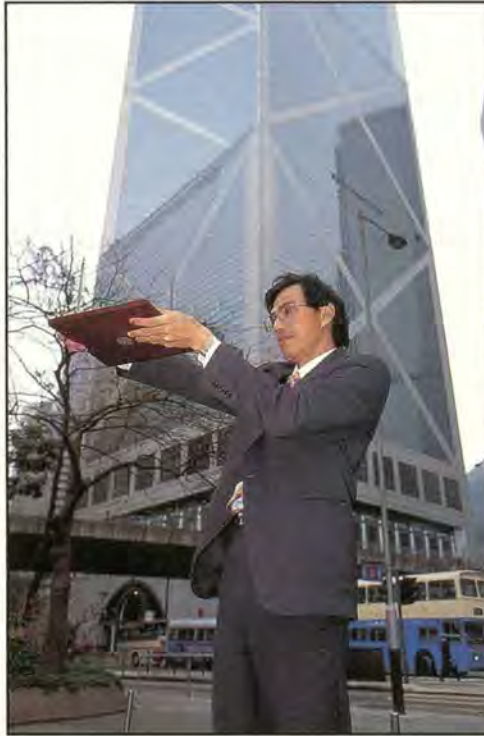
Bank of China



Master Koon approved of the solid, block-like mass of the bank's lower storeys but his eyes narrowed as they rose to take in the triangular profile of the top. *It's worse actually for those outside than in, because it presents a hatchet face that creates bad chih, or negative energy.*

We went inside. *The atrium is too dark, which is liable to cause confusion, and the square columns are set so that their sharp edges point towards one another, which has the same result.* On the other hand, he approved of the space and symmetry of the main banking floor and the skylight that caused *sky energy* to be funnelled into the interior.

Flanking the Garden Road entrance to the building is a pair of smooth, polished granite columns. To Master Koon their significance was unmistakable. These were stylised lions that *feng shui* required to deflect bad *chih* from the back door. The main door, which faces Victoria Peak and is used far less frequently than the busy Garden Road entrance, was excellent. *Great position*, said Master Koon, as wistfully as any real estate agent. *Nothing to stop the flow of good chih from Victoria Peak and look at this*, he said, beckoning me to



Master Koon using his law pun in front of the Hongkong Bank

the side of the bank, where water cascaded down polished granite rapids and into a pond with a single golden carp sparkling against the black stone. Master Koon beamed.

On the other hand, the neighbouring Citibank headquarters was in big trouble because it presented a flat, defenceless, chopping-block facade to the axe-edge of the Bank of China. According to Master Koon, Citibank's Hong Kong manager was dismissed on the day it opened.

We crossed to the handsome, Victorian building that houses the Legislative Council, but Master Koon looked appalled. *You tell me what's wrong here*, he said. The building was symmetrical; it faced the generous expanse of Statue Square with the harbour to one side — surely this was promising? Master Koon rattled the front door. It was locked.

*They're using the wrong entrance*, he said.

Legislative councillors were entering the building by the back door, which opened conveniently to the parking lot but was also susceptible to the

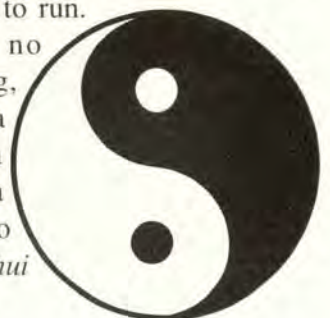
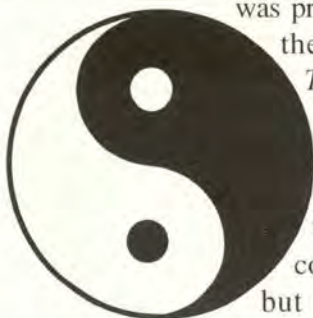
malign triangular faces of buildings in Wan Chai. Master Koon shrugged in exasperation. *This door creates conflict, so they are always bickering.*

Master Koon turned to face the Hong Kong Bank Building and raised his arm in an oracular gesture. *From the point of view of feng shui, this is the best site in Hong Kong*, he pronounced. The front door faced Victoria Peak, *Observing the dragon*, as he described it, while the back overlooked the harbour. The facade of the building was broken by articulated cross-members which Master Koon translated as a bat with its wings outstretched — and to the Chinese, the bat is a symbol for good fortune. Lions — male and female — guarded the vulnerable back door and at the front was a big reflector that introduced sky energy to the bank. As a clincher, the site also marked the confluence of streams — the money trails, or the *veins of the dragon* as Master Koon called them — that would once have flowed down from Victoria Peak. This he referred to as *the cave of the dragon*, and you could not find a better *feng shui* site.

We continued along Des Voeux Road and stopped at the Standard and Chartered Bank, which Master Koon regarded with horror. The front door was too small and faced a wall which blocked the flow of *chih* from the Des Voeux Road — a symbolic river, with the potential to channel the money flow into the building. Inside, conflicting angles converged on the front door. Master Koon screwed up his face and spread his fingers in front of his eyes, like bars.

By contrast, the nearby Bank of East Asia was an excellent example of how to make the most of an unpromising site. The bright interior was attractive and inviting, the layout was symmetrical and both the red-blue decor and the set of three steps that was followed immediately by four were examples of *ying-yang* balance that promoted harmony.

At this point, Master Koon stopped to take a call. His eyes narrowed. He had to run. Something urgent. It is no accident that in Hong Kong, which feels these days like a Ming princess awaiting a political marriage with a bridegroom she has yet to meet, the services of a *feng shui* master are much in demand.





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# Australia's First Submarine

Story by Peter J Richardson

At the outbreak of the First World War, the Australian Government obliged the Allied war effort by organising a Naval Squadron. The proviso by the British Government was ... *that the German Fleet is considered the first objective....*<sup>1</sup> Included in this Squadron was the Military Expeditionary Force. This contingent became known as the Australian Naval and Military Expeditionary Force or AN & MEF. In the Naval Squadron were Australia's first two submarines, the *AE1* and *AE2*. These were the latest in submarine design and technology built at Barrow-in-Furness, England, by Vickers, Son & Maxim.

This Expeditionary Force assembled off the Papuan coast on 9 September 1914, arriving near Cape Gazelle in the early hours of 11 September. The AN & MEF had secured most of the Gazelle Peninsula shortly after their landing at Kabakaul Pier that morning. The British flag was hoisted in Herbertshöhe at 7 am on 11 September.

Herbertshöhe, now called Kokopo, had been the capital of the German New Guinea Possessions before Rabaul became the Administrative headquarters. The Australians' primary objective had been to destroy the German wireless telegraph station at Bitapaka. This was achieved very quickly as German military resistance had been minimal.

**The *AE1* disappeared without a trace on the afternoon of 14 September 1914.**

The commanding officer of the *AE1* and the Submarine Flotilla Commander for the Australian Navy was Lieutenant-Commander Thomas Fleming Besant. The *Parramatta* was the *AE1*'s assigned escort vessel on Monday 14 September 1914. Lieutenant-Commander Besant



*Royal Australian Navy Submarine - AE1*

abandoned his escort at around 9 am and headed north east from Cape Gazelle. It is assumed the *AE1* patrolled near and around the Duke of York Group.

Nothing is documented as to the submarine's patrol activities that day. The *Parramatta* caught up with *AE1* at 2.30 pm near Berard Point on the eastern coast of Duke of York Island. The destroyer then steamed east into the channel and lost sight of the *AE1* at 3.20 pm.

Lieutenant Warren said, *I considered that she must have steamed back to harbour without informing me as she would have to leave at that time to arrive in harbour before dark.*<sup>2</sup> The *Parramatta* log notation at 3.45 pm was 'stopped' and at 4.15 pm 'proceeded'.<sup>3</sup> No satisfactory explanation has ever been found to explain the reasons for the *Parramatta* stopping during her patrol routine. In naval parlance 'stopped' indicates 'hove-to' on the sea, meaning that the vessel is not under way.

During this half hour of inactivity, while *Parramatta* was out of sight of the *AE1*, we can surmise that the submarine's patrol became a disaster.

Soon after the destroyer arrived off Waira Point she steamed north rounding Makada Island. *Parramatta* then turned south steaming past the Credner, or Pigeon Islands, and at dusk dropped anchor at her billet near Herbertshöhe. Why Lieutenant Warren never followed *AE1*'s expected course back to Rabaul, attempting to locate the submarine, remains unanswered.

Of course the *Parramatta* dropped anchor to find that the *AE1* had not arrived in Simpson Harbour. Plans were immediately made to begin the search. *Parramatta* weighed anchor and joined in at 11.30 pm. A number of ships and small craft were used as well that night, with more fleet units being added during the following days.

**No trace of the *AE1* was ever found.**



*German Naval Vessel - Survey Ship - SMS Planet*



Under normal circumstances there would be no need to discuss the episode further. However, a little known diary kept by an Australian radio operator on the stores ship HMAS *Aorangi* is of interest.

Yeoman of Signals, Aubrey Hodgson, had signed on as the radio operator on the *Aorangi* in Sydney and travelled with the Australian Squadron to Rabaul. While the *Aorangi* was anchored in Simpson Harbour she was used as a transit station for German prisoners prior to their shipment to Sydney. Soon after the loss of the *AE1*, Hodgson engaged in conversation with a German prisoner who claimed that he was an Engineer Officer from the German [Naval] ship SMS *Planet*.<sup>4</sup> In his diary Aubrey Hodgson noted: *(The prisoner) claimed to have been in charge of a small yacht named the Colonia and that, when our submarine was 'hove to' in Saint George's Channel on Monday afternoon last, he approached her flying a White ensign, fired at, and sunk her, and ran over her. I assured him our submarine wasn't lost, but he wouldn't accept my argument. He was most callous, and gloated over the fact that he caught them napping so very simply. Hodgson passed this information on to a senior officer of the Aorangi who demanded a transcript of the conversation and forbade the Aorangi crew from mixing with the prisoners. The next day, all of the prisoners were transferred to other vessels and thence to Sydney.*

Records show that only one German prisoner arrived in Sydney who was listed as ex *Planet*. He was Petty Officer Ewald Wilhelm August Reuschel who arrived in Sydney by way of the collier *Murex* on 4 October 1914.<sup>5</sup> Reuschel was interned at the German Concentration Camp, Liverpool, New South Wales, where he was registered as an alien on 9 December 1916.<sup>6</sup> He was released on 27 May 1919 and repatriated to Germany on the steamship *Willochra*.

Reuschel's vessel, the *Colonia*, is quite possibly the ship *Kolonia Gessellschaft* mentioned in Vice-Admiral Patey's report to the Australian Naval Board that covers the AN & MEF activities from July to December 1914. Extracts from this report read: ... *the wreck of the 'Kolonia Gessellschaft' ashore on fire, and abandoned ... ran ashore on the afternoon of 16 September. Her crew and passengers ... landed at Massava. ... The dismantled*

*gun was found in her hold. ... Until definite evidence shows that the Colonial/Kolonia Gessellschaft played no part in the demise of the AE1, Petty Officer Reuschel and his crew must remain under suspicion.*

On 17 September Engineer Lieutenant Alec Broughton Doyle of *Parramatta* wrote to a friend: *Incidentally we have strong reason to suppose a small gunboat to have been lying in Duke of York Island observing all our frantic dashing to and fro and probably she waited till submarine got quite close and then just biffed off at her and sunk her.*<sup>7</sup>

One small article written by a reporter covering the action in Rabaul in 1914 is worth a mention: *A strange patch of oil floating on the quiet surface of the water, a nameless schooner with a gun mounting from which the gun was missing, discovered on the coast in flames and sinking — these are the only clues we possess to the manner in which*

Right: *Cropped Admiralty Chart #3553; 25 Jan 1909*

Below: *1879 German Chart of The North Coast of New Britain and the Duke of York Islands.*





the AE1 came to her end, and they are by no means conclusive. Whether she was actually sunk by a shot from the enemy, whether an unseen pinnacle of coral ripped open her plates, or the pumps refused to do their work in bringing the vessel again to the surface after a dive, will probably remain forever unknown.<sup>8</sup>

After a month's consideration Lieutenant Henry H. G. Stoker, Commander of the AE2, submitted his report to Vice-Admiral Patey on 16 October 1914. His views differed from those of his superiors. Vice-Admiral

Patey believed the AE1 foundered after a practice dive. Stoker thought this improbable: ... If a practice dive was thought necessary it would have been carried out in the early morning.

Moreover, that day the AE1 had a defective starboard main motor and it is

doubtful Besant would have put his men in jeopardy unless the submarine was in imminent danger. We must remember that these early 'E' class boats were not equipped with a deck mounted gun. If Petty Officer Reuschel and his crew approached in a hostile manner, Lieutenant-Commander Besant's only course of action was to dive. When Stoker wrote his autobiography in 1925 (*Straws in the Wind*), he said: *For various reasons, technical and otherwise, I could find no explanation of why she should be diving at that hour of the day. The Parramatta was certain that no shipping approached which might have caused AE1 to dive for investigation. And also, her captain was a skillful, cautious and experienced submarine commander; he had expressed the utmost satisfaction with the capabilities of his officers and crew, and also with the manner in which his boat dived; so it must have been a strange mischance which caused their loss in ordinary practice diving.*

On the evidence available, I feel that the AE1 was not lost due to misadventure of her own making. Continued investigation may help solve Australia's oldest naval mystery.



Left top: Chief Engine Room Artificer, Joseph Wilson, Submarine AE1

Left bottom: Lieutenant, the Honourable Leopold Florence Scarlett, AE1

Right top: Commander Henry Hugh Dacre Stoker DSO Royal Navy, Captain of the Australian Submarine AE2

Right bottom: Ewald Wilhelm August Reuschel, Petty Officer SMS Planet

Peter Richardson grew up and lived in the Gazelle Peninsula near Rabaul and began diving in Simpson Harbour in 1974. In 1980 he left Papua New Guinea and became a commercial oil-field diver and, in 1983, a NAUI scuba instructor.

<sup>1</sup> The Official History of Australia in the War of 1914-1918 Volume IX. *The Royal Australian Navy* by A.W. Jose. P 49

<sup>2</sup> Australian Archives Victoria, MP472, File#16-14-8314. Lt Warren's report dated 21-9-1914, through Commander Claude Cumberlege. Navy Document #14/7658

<sup>3</sup> Log of HMAS *Parramatta*, 14-9-1914

<sup>4</sup> The *Planet* had left Rabaul for Yap Island on 1 August. She was scuttled by her Captain, Reichardt, on 7 October 1914, just before the Japanese cruiser *Ibuki* arrived to claim the island.

<sup>5</sup> Australian Archives AXT File A 3200 Item TEM 61. Commonwealth Attorney General 27-10-1914

<sup>6</sup> Australian Archives, NSW Series: SP 43/3

<sup>7</sup> War time letters of Admiral Alec Broughton Doyle RAN

<sup>8</sup> *The Ballarat Courier* 20-10-1914

# PAPUA NEW GUINEA

## TOURIST INFORMATION

### SECURITY

As with all developing countries, there are times when law and order issues are a concern. Much of what you have read or heard are over-exaggerations of what you will find and apply in the main to urban areas. Although you are unlikely to experience any difficulties, please use common sense, particularly when out and about at night. Seek local advice from your hotel or the PNG Tourism Promotion Authority.

### VISA EASE

A 60-day tourist visa is available on arrival at Port Moresby and Mount Hagen airports. The fee for the non-extendible visa, available only at the air gateways, is K25. You will need valid travel documents, sufficient funds for your stay and an airline ticket with a confirmed outbound flight before the expiry date of your visa. Some restrictions apply to travellers from several Asian, Eastern European and African countries. We recommend that travellers check with the PNG Embassy or the nearest Australian Consular or PNG representative office (which are located in the capitals of most countries) or any Air Niugini Office as to the visa requirements before travelling to Papua New Guinea.

### STAY HEALTHY

Water quality is within World Health Organisation standards in most towns. Bottled water is available. However, in rural areas, it's advisable to boil water at all times. Malaria continues as a health risk in some parts of the country. You should start taking anti-malaria tablets two weeks before arrival, continue during your stay in Papua New Guinea and for four weeks after departure. Prevention is effective and easy: use insect repellent and wear long-sleeved shirts, long trousers and shoes in the evening when mosquitoes are more active.

### CRAFTY SOUVENIRS

One of the many pleasant surprises you will find in Papua New Guinea is the wide range of art forms in diverse styles. Among the many tempting souvenirs you'll encounter are:

- \* **Bilums** — String bags made from natural fibres
- \* **Masks** — Woven from cane or rattan; made of wood and clay with shells, hair and pigs' teeth or incised with brown and white patterns and finished in glossy black.
- \* **Wooden Bowls** — Fashioned from prized local timbers, including ebony. Carved walking sticks, stools and tables are often inlaid with mother-of-pearl.
- \* **Baskets and Trays** — Many different patterns and styles can be found. Those from Bougainville are regarded as some of the finest in the Pacific.
- \* **Drums** — The most common musical instrument in Papua New Guinea. Those made from a hollow tree trunk are called *garamuts*, while the smaller *kundu* is shaped like an hour glass and has snake or lizard skin stretched over one end.
- \* **Story Boards** — Made on the Keram River, they illustrate in raised relief, events and incidents of village life.
- \* **Spirit Boards** — Act as guardians of the village with those from the Gulf Province believed to possess the spirits of powerful warriors.

Many artifacts and other historical and cultural objects are prohibited exports. Others require an export permit. Contact the National Museum for details. Export of Bird of Paradise plumes is prohibited. For export permits for other wildlife and animal products, contact the Nature Conservation Division of the Department of Environment & Conservation.

### FEATHERS OF FLIERS

Over 700 species of feathered fliers flutter across our island including 38 of the 41 species of the magnificent Bird of Paradise. There are numerous other birds of distinction including the Cassowary, which stands 1.8 metres high and can weigh up to 59kg and the Crowned Pigeon which is the size of a turkey. Parrots of kaleidoscopic colours dot our towering trees. Not all the colours of the rainbow have been reserved for birds: there is an unlimited range of hues and shades to be seen in our 2000 orchid species and countless magnificent butterflies including the world's largest, the Queen Alexandra Birdwing.

### TALK TO US

English	Motu	Pidgin
Good Morning	Dada namona	Monin
Good Afternoon	Handorai namona	Apinun
What's your name?	Oi emu ladana be daika	Wanem nem bilong yu?
My name is...	Lau egu ladana be...	Nem bilong me...
How much is this?	Inai be hida?	Hamas long em?
Thank you	Tanikiu	Tenkiu

### THIS AND THAT

**Getting Here/Getting About** — Your touchdown is on the tarmac of Jackson's Airport which is 11km (7 miles) from the centre of Port Moresby. There are rental car counters, a bank and a duty free shop within the airport complex. Major hotels have a courtesy bus to and from the airport. Taxis have meters but are rather expensive. Within the city, PMVs (public motor vehicles) cost 50toea per journey.

**Currency** — Papua New Guinea's unit of currency is the Kina which is divided into 100 toea. There are K50, K20, K10, K5 and K2 notes and a K1 coin. Exchange your Dollars, Sterling, Yen and most other international currencies at Jackson's Airport or in banks which are open from 9am to 3pm, Monday to Thursday and until 5pm on Friday. And don't forget your credit cards which are accepted in leading hotels and shops.

**Calling Home** — Modern satellite communication brings the world to Papua New Guinea at the touch of a few buttons. Only in the remote areas is a radio telephone service in use.

**Useful Port Moresby Numbers** — Tourism Promotion Authority 320 0211; Air Niugini Information Jackson's Airport 327 3480; Reservations and Confirmation 327 3555 (Domestic) and 327 3444 (International); Police 000; Ambulance 325 6822.

**Stamp Facts** — The Papua New Guinea Postal Service is fast and reliable. Plus there is the added bonus of beautiful and highly prized stamps to decorate your letters and cards. Special collector and presentation packs available from most post offices make great gifts.

**Power Pointers** — Papua New Guinea's electricity supply is 240 volts AC 50 Hz. Some hotels have 110 volt outlets for shavers and hair dryers.

**Dress Sense** — For most occasions, dress is informal and casual. Thongs, sneakers and sandals are not allowed in some bars and restaurants. In the Highlands, sturdy walking shoes are recommended, as is a sweater or jacket for cool evenings.

**Dining Out** — You won't go hungry in Papua New Guinea. Western cuisine is available in hotels, restaurants, guest houses, lodges and village resorts. Port Moresby has several Asian and European restaurants. For something different, try a traditional 'mumu' of roast pork, chicken or fish, sweet potato, taro, banana and greens.

**Shopping Surprises** — From modern department complexes to quaint little stores, there are plenty of places to spend your money. In artifact shops you may try your hand at bargaining, but be gentle! Remember that Saturday is a half day for most shops and virtually every place is closed on Sunday.

**The Sporting Life** — Play golf, tennis and squash or go fishing, diving, snorkelling, hunting and trekking. Check with Air Niugini and the PNG Tourism Promotion Authority for venues.

**Time Out** — Papua New Guinea is 10 hours ahead of GMT and in the same time zone as Eastern Australia. However, there is no daylight saving in Papua New Guinea.

**Fine Feathered Festivals** — While it's always possible to see various aspects of our rich heritage, there are annual regional festivals of traditional culture well worth including in your itinerary:

June	Port Moresby Show
August	Mt Hagen Show
September	Hiri Moale Festival, Port Moresby
October	Maborasa Festival in Madang
October	Morobe Show

Topping them all is the Eastern Highlands Show in Goroka (staged in September of even numbered years) when thousands of painted and feathered tribespeople sing, dance and parade in full regalia.

**Tipping Tips** — You are a guest in Papua New Guinea and hospitality is an honour in our Melanesian culture. Tips are neither expected nor encouraged.

**Taxing Matters** — While there is no service charge added to bills, a service tax of between 2.5% and 7% is levied in some provinces and the National Capital District. Save K15 for your international air departure tax. Tax stamps can be purchased at post offices or on departure.

**Customary Regulations** — Standard customs concessions for travellers apply to the following goods

- \* 200 cigarettes or 50 cigars or 250grams of tobacco
- \* One litre of spirits
- \* A reasonable amount of perfume

We value your visit but please don't bring drugs, obscene literature or video tapes, firearms or weapons. Food items, seeds, spices, live or dry plants, animals, animal products and equipment as well as biological specimens such as cultures and blood need special documentation before they can be imported.

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

Telephone (675) 320 0211, Facsimile (675) 320 0223



# Performance and Style...



LAND CRUISER  
**PRADO**

The all-new Toyota Land Cruiser Prado features exciting new styling and genuine 4WD performance. A high rigidity frame and refined suspension system ensures optimum road handling capabilities, but above all, Toyota quality comes first. Fully supported throughout Papua New Guinea by the very best Toyota Genuine Parts and Quality Service network through Ela Motors Nationwide, you are assured that the new Toyota Land Cruiser Prado will serve you well.

 **TOYOTA**

**Ela Motors**