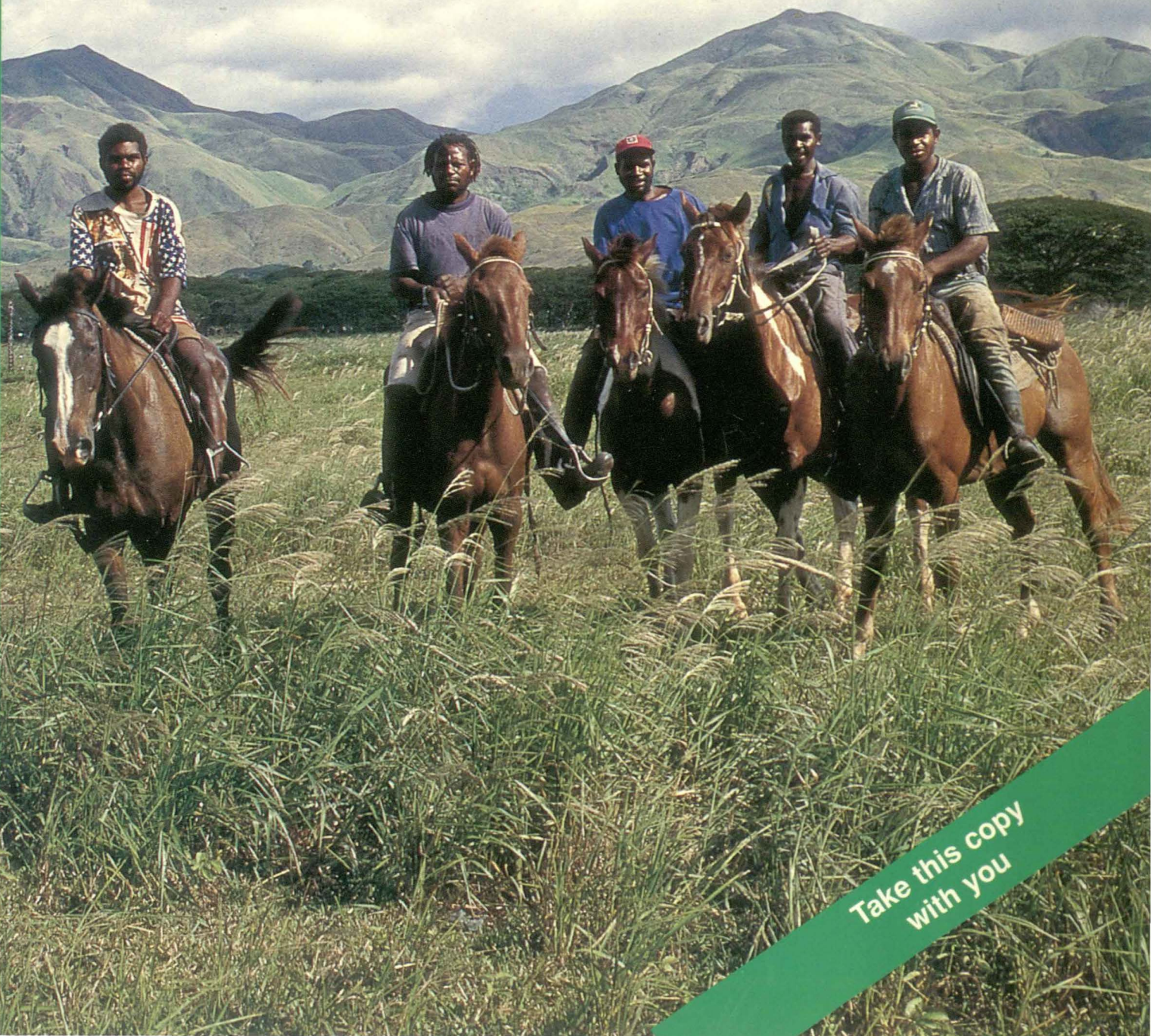


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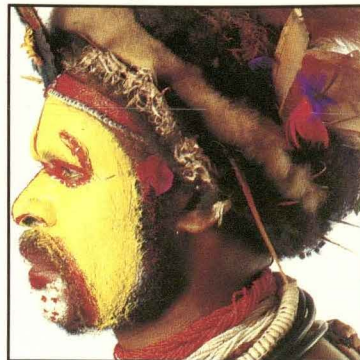
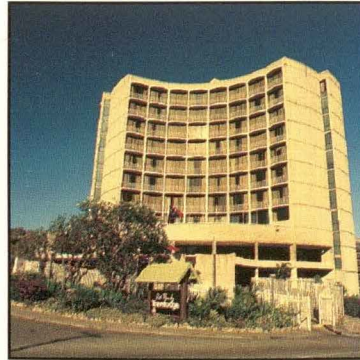
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Cover: Stockmen on horses
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Birdssssssss of Paradise

The Plumes
The Aeroplane
The Fly
The Collectibles
The Flower
The Birds
The Stars

Story and
photographs by
Eric Lindgren

Birds of Paradise — The Plumes

What were these strange birds which the adventurers sailing to the far reaches of the seven seas were bringing back? Nobody in the enlightened civilisations of Europe of the Middle Ages had seen such creatures before.

Here were birds with no feet, flat skins with exquisite plumes arising from their bodies. Surely these birds could not be like the mundane creatures which surrounded the educated of the day — birds which were generally bereft of colour, and lacking the variety and textures of these skins from abroad. No feet? Then surely these birds were designed to fly forever in the heavens. Surely these must be birds of paradise? They must sup upon the nectar of the gods and reflect the wonders of creation.

These early skins had arrived in Europe in the first two decades of the Sixteenth Century. Collected by the Portuguese who had negotiated dominion over the western hemisphere while the Spaniards commanded the eastern hemisphere, the strange birds came from the eastern parts of the Portuguese area, Amboina in the Moluccas, and the western parts of the Spanish range, the *Ile des Poupous*, or Land of the Frizzy-haired People. This large and lush island was named **Nueva Guinea** by Spaniard Ortiz de Retes in 1545 because it reminded him of the land of Guinea in Africa. To him, the people resembled those of Guinea with their teased and frizzy topknots.

The way the people of Nueva Guinea prepared their trophy bird skins for ceremonies was so unusual. After the body was skinned the legs were cut off. A springy bamboo stick was shoved into the body cavity and expanded to stretch the skin so that it would dry flat. The head was generally pointed down. The short piece of bamboo reaching out of the mouth made a convenient handle for carrying or, more importantly, for sticking in an armband or in the frizzy hairdo so that the delicate plumes waved about in a mesmerising manner.

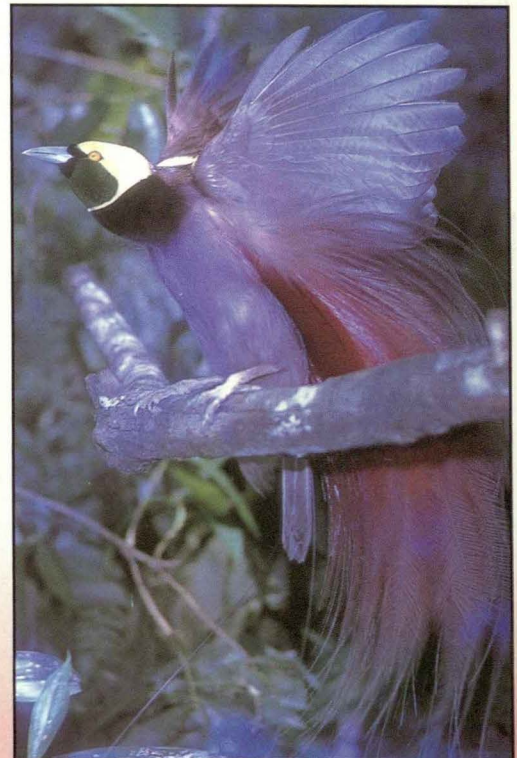
In Europe too these lovely plumes became prized possessions. Beginning in the early 1600s, a noble was not a noble unless he had a set of skins in his private collection. These collections, incidentally, were the precursors of the modern-day museum, long before the State had sufficient finance or will to build such establishments. The mania for bird of paradise skins reached its height in the second half of the 1800s and the first two decades of the 1900s. The trade in skins reached such phenomenal heights that imports into England,

France and Germany were measured in tonnes and every lady of fashion had plumes in her hair.

An end came to this trade following growing pressure from Societies for Bird Protection in Europe and the Americas towards the end of World War I. The rise of photography as a medium of communication assisted in this demise. Widespread use was made of photographs of the volume of the imports and of emotional pictures of dying egret and heron chicks whose parents had been slaughtered for their *Aigrettes*, a euphemism for the filamentous plumes which these birds assumed only during breeding time and used for display and pair bonding. Ironic that these prized feathers were used by ladies for their own enhancement and embellishment — the same reason the living birds had used them! The *aigrettes* were very like the bird of paradise plumes, no doubt the source of their appeal.

Growing numbers of collectors began to send live specimens of birds of paradise back to the zoos of their homelands. These live birds from the Isle of the Frizzy-haired Peoples were destined to make other impacts in Western Society.

Below: *The male Raggiana Bird of Paradise* Top of page: *Its plumes*



Birds of Paradise — The Aeroplane

1923 was an eventful year in the history of the United States Army Air Corps. In July of that year the US Secretary of War accepted a proposal from one of the Air Corps' most celebrated aviators, General Billy Mitchell, for a round-the-world flight to demonstrate the Army's capabilities to its political masters. The flight, using aircraft built by the Douglas Corporation, lasted 175 days. The fliers were hailed as heroes. But the next US budget saw funds reduced to the Air Corps and the decision was made to undertake another flight to bring home the point that aircraft were here to stay. In June 1927 the Army sent a Fokker C-2 transport plane named *The Bird of Paradise* on this mission. Its job was to fly from Oakland Field in California westward to Honolulu to accomplish the longest over-water flight made to that date, some 4000km, in a single engined aircraft.

The flight took about 26 hours and tested the feasibility of using radio direction-finding equipment and instrument flight rules. It was a success. The two aviators responsible, Pilot Lt Lester Maitland and Co-pilot Lt Albert Hegenberger, wrote a milestone report which led to the Air Corps abandoning many entrenched attitudes of the past, and propelled aviation well into the future.

Birds of Paradise — The Fly

It isn't really a fly, one of the 150,000 or so species of true flies of the Order Diptera, but never mind, everyone calls it a fly. It certainly has two wings, like the real flies, but the similarity ends there.



Left: *The Bird of Paradise* circles Wheeler Field on Hawaii after its 4000km journey from California. Below: Maitland and Hegenberger, pilot and navigator of the flight of the *Bird of Paradise*

'The Bird of Paradise Fly is actually the male of a bug.'

The Bird of Paradise Fly is actually the male of a bug, in the Order Hemiptera.

But it is like a Bird of Paradise for at the end of the abdomen are a series of waxy filaments which may extend longer than its body length and are of a shiny silvery appearance. The function of these

'plumes' is uncertain but may be related to display to the female. Unlike the tiny and delicate male, the female is fat and purple, like a large blob of liver. She has no wings and thus cannot fly. She lies stationary in a sheltered position usually beneath a flake of bark and exudes a strong scent with which to attract the male.

Called *Mealy Bugs* for the white flour-like exudate covering the female's body, the species is a close relative of the Cottony Cushion Scale, a pest of citrus orchards throughout the world. Like these scale insects the female Mealy Bug sucks sap from the host plant. The male probably never feeds at all, serving the function purely to fertilise the female, then die.



Left: *The male Bird of Paradise Fly* from Western Australia — more colourful adults are found in the eastern states of Australia.

Photo by Eric McCrum

Birds of Paradise — The Collectibles

Some of the most prized collectibles in the field of numismatics are the gold and silver coins of the German Neu Guinea Compagnie.

In the late 1800s when the passion for empire ran hot amongst the great nations of Europe, England and Germany decided to carve up the eastern half of the island of New Guinea and surrounding islands between them. What is now Papua New Guinea was divided such that the southern and south eastern corner became a Protectorate of the British, while the northern shores and the islands of the Bismarck Archipelago became the responsibility of the German Empire. The border to the east, between the German Protectorate and the British Solomons Islands Protectorate, was drawn between Bougainville and the Solomons — the origin of much of the current troubles.

To exploit the wealth of tropical products in this new colony, the German Government assigned its development to the German New Guinea Company. This was a private organisation with the charter to establish plantations at suitable locations throughout the Territory to grow tropical spices and fruits, chief among them coconuts, used principally in the production of soap. To keep the economy separate from that of European Germany and its other colonies in the Pacific region, the Company was issued authority to mint its own money, in values ranging from copper Pfennigs, silver Half to Five Marks, and Gold Ten and Twenty Marks. The largest of these coins, the silver Five Marks, features a bird of paradise on the obverse, and quickly became prized as one of the beautiful coins of the world.

This coin still has that reputation and regularly commands high prices when rare specimens come up for auction in the numismatic world. The gold Ten and Twenty Marks have values in the tens of thousands of dollars. A proof or uncirculated specimen may command \$50,000 from the true collector.

Following World War 1 the German colony of Neu Guinea was mandated to Australia by the League of Nations for administrative purposes. The Territory of



Both sides of the silver Five Mark of the German Neu Guinea Compagnie. This large size coin was used as Trade Dollars in the Far East. This is a popular coin with collectors.



The twopenny stamp of the 1931 Pictorial series issued in Papua remained in circulation until 1942.

New Guinea maintained a separate status until after World War II when it was amalgamated with Papua under the Australian administration. Between the wars both Papua and New Guinea issued separate stamp series. Both featured a bird of paradise.

New Guinea in August 1931 commenced its first series — One Penny green through to One Pound olive-grey and each dated 1921-1931. These were also issued overprinted AIRMAIL (in 1931) to accommodate the burgeoning aerial services flying to the New Guinea goldfields. Again they were overprinted OS and used on OFFICIAL SERVICE (August 1931). A similar series, without dates, was issued in June 1932 and an imprint block of two halfpenny stamps without the AIRMAIL overprint is one of the rarest of the stamps of New Guinea. The final bird of paradise stamp for New Guinea was issued with the same design in 1935 to commemorate the Silver Jubilee of King George Fifth, overprinted **His Majesty's Jubilee. 1910-1935.**

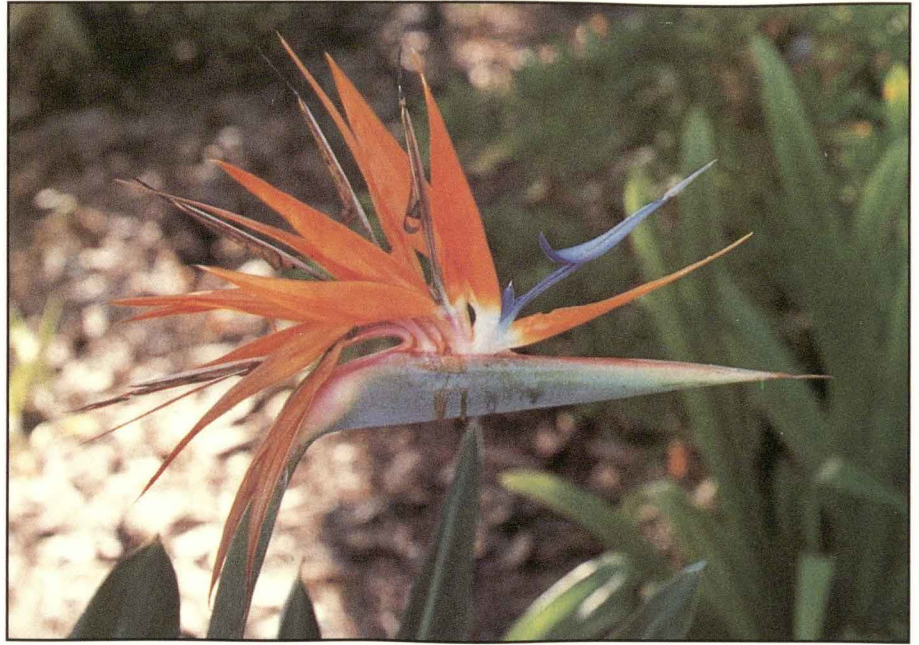
Papua issued its own stamps pre-WWII. Initially stamps from the State of Queensland were used in the colony. Collectors seek those with genuine Papuan Post Office cancelling. Samarai and Port Moresby are the principal post marks represented in collections. After 1901 stamps for British New Guinea were printed. These were overprinted **Papua** in 1906 when Australia officially renamed the colony Papua.

By 1907 Papua began to issue its own stamps in a style similar to those of New Guinea. The main feature of the design was a lakatoi canoe, this being retained until 1932. Both OS and AIRMAIL overprints reflect the dominant themes of Government business and the role of the aeroplane in the Territory. In 1932 the earlier definitive lakatoi series was withdrawn from sale and a new series featuring differing designs was issued. The prettiest of these is the twopenny stamp showing a bird of paradise flying above a pig's tusk. The border of perforated shell money and the cowry shell mirror natural materials used for trade by Papuans before World War II. This was the last series of Papuan stamps, being withdrawn in 1942 in the early days of the Pacific War.

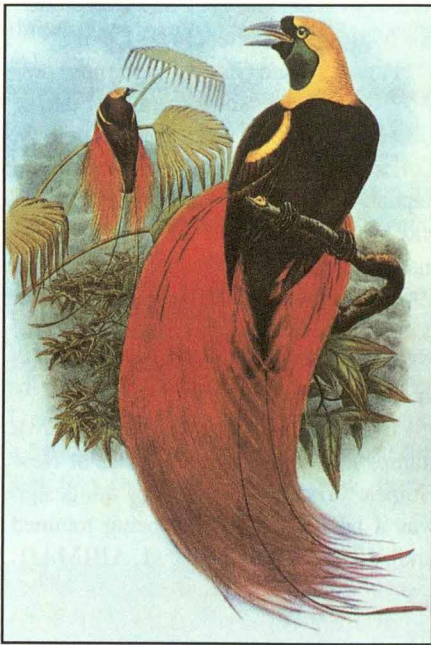
Birds of Paradise — The Flower

Strelitzia nicolai, the Bird of Paradise Flower, is one of six species in this genus which is widely cultivated in tropical and semi-tropical gardens. It is a native of South Africa. Like most species of this genus, it does not like heavy soils or waterlogged roots. Named for the bird-like appearance of the flower and bracts and the beak which these successively arise from, the group is also known as Crane Flowers. The flower head is very like the head of the long-legged Crowned Crane of South and central Africa. The leaves of *Strelitzia* are rather like those of *Heliconia* species being long, broad and upright on a stout stem.

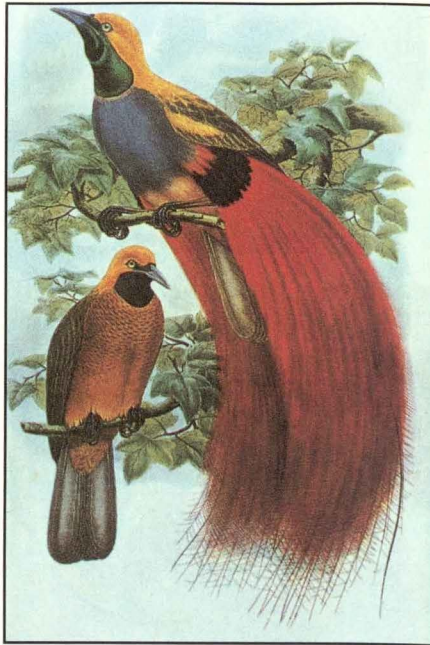
The plant grows in dense clumps and a specimen with many flowering heads is a spectacular sight. Because the roots can be divided easily it is an easy species to propagate, providing its origins in the drier areas of South Africa are acknowledged and it is not over loved.



Popular with gardeners, the Bird of Paradise flower is a hardy perennial plant from South Africa.



The Raggiana Bird of Paradise, from Gould's monograph on The Birds of New Guinea published during the 19th Century



Goldie's Bird of Paradise, superficially similar to Raggiana

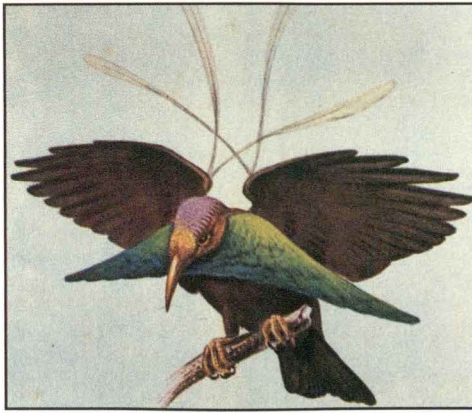
Birds of Paradise – The Birds

Papua New Guinea's bird of paradise is doubtless the Raggiana. This is the common species of the lowland forests throughout the eastern half of New Guinea island and Papua New Guinea can rightly claim it as its own. Hybrids occur in the wild, however, and a mingling of genes takes place with

similar species occurring in the border areas with Irian Jaya. Unlike the gaudy male which uses its plumage to establish supremacy over its rivals in what is known as lek behaviour, the female is a dull bird with sole responsibility for rearing the young. The male is too busy convincing other females to mate with him!

The true Papua New Guinean filamentous-plumed bird, though, is Goldie's Bird of Paradise. Found on Fergusson and Normanby Islands in the D'Entrecasteaux Archipelago in the south-east of the country, this species was first recorded by Andrew Goldie when collecting for the British Museum of Natural History in 1883. The species prefers upland areas on the islands. A much dissected volcanic peak, Fergusson is hard to traverse and the bird remained undiscovered long after the lowland plumed species had been made known to science. Goldie's Bird of Paradise is similar to Raggiana and no doubt originated from the same stock separated by time and habitat.

Perhaps the strangest Bird of Paradise, in terms of its adornment, does not live in New Guinea at all. This is Wallace's Standard Wing, a 25cm species which is found on the Indonesian islands of Halmahera and Batjan. It congregates into leks similar to those of the plumed birds of paradise. Here it waves in the air above its body the strange series of flag-like plumes which stick out of the bend of the wing. In doing so, it looks very untidy or unorganised with all these little bits of white hovering above its body, like paper streamers blowing in the wind. But if that is what is needed to captivate a female, then why not?



Wallace's standard-wing has plumes arising from its wings. These are found nowhere else in the bird world.

Birds of Paradise — Elsewhere

As a result of the unrestricted import of bird of paradise skins into Europe during the early 1900s, a growing public awareness of the need for conservation of the various species arose. One individual with the motivation and the finance to act upon this was Sir William Ingram, the proprietor of the *London Illustrated News*. He owned a small island in the Caribbean Sea, named Little Tobago, and here he



proposed to liberate a group of Greater Bird of Paradise so that they could breed up and continue the species should the millinery trade decimate them in the wild.

Between 1909-12 forty-seven birds had been liberated on the island. Today, there is still a small population of birds there. It is fortunate that the island, three kilometres north east of Tobago, has the

reputation of being haunted. Strange goings on have meant that it is little visited, to the benefit of the birds. The occasional storm has transported individuals to mainland Tobago, but there is little chance of them breeding there unless a male and female move, and because it is densely inhabited by humans. The future of the birds on Little Tobago is uncertain, but with the burgeoning human population throughout the region their future is doubtful.

Birds of Paradise — The Stars

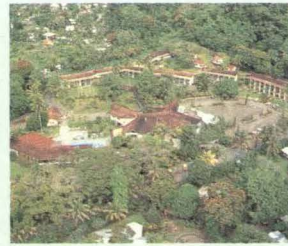
If you check an atlas of the southern skies, there, tucked away among a cluster of major constellations, you will find a minor group of stars with an exotic name — The Bird of Paradise Constellation. I leave it to you to search for this on a clear cloudless night.

Dr Eric Lindgren is a retired environmental scientist who worked in Papua New Guinea for 26 years. He has an unrivalled photographic collection of flora and fauna of the region, and encyclopaedic knowledge to go with it.

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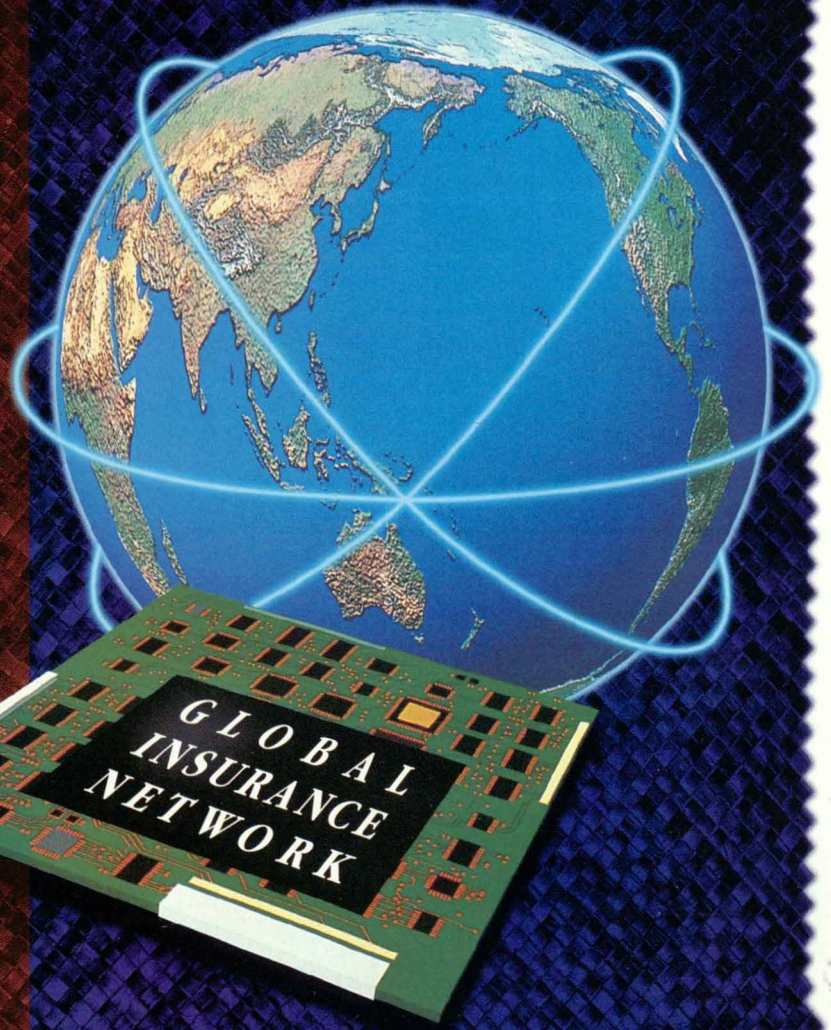
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SEPIK ART IS ALIVE AND WELL IN LAE

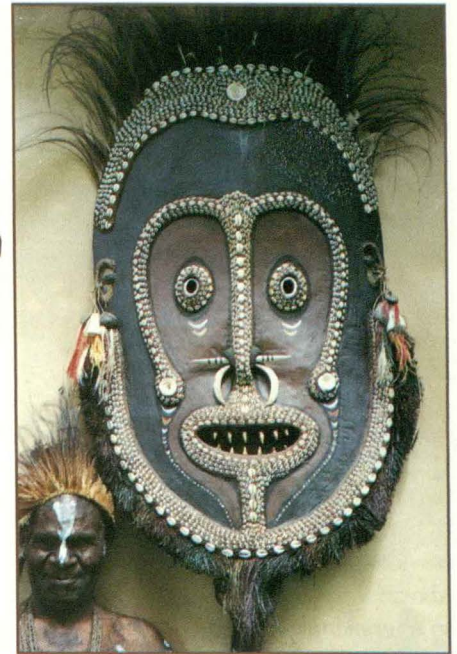
Story and photographs
by Margaret Stevenson

The Sepik area is renowned world wide for the richness and diversity of its artifacts. Not everyone who lives in or visits Papua New Guinea is fortunate enough to have the opportunity to travel through the Sepik, but that need not prevent anyone from purchasing some of the area's amazing variety of artifacts. Many Sepik carvers live and work in other areas of the country and one such group is in Lae.

Prominent among Sepik carvers in Lae is Theo Able. Theo first left the Sepik in the 1960s to work in the plywood mill in Bulolo, but has been living in Lae and commuting between Lae, Port Moresby and the Sepik since 1976. Now in his fifties, Theo comes from Kambaramba, a village resting on stilts on the Kambaramba Barat in the lower Sepik, near Angoram. Although many other people in his village do carve, very few apart from Theo make a living as full time carvers.

Theo produces a range of artifacts, but it is his masks which are particularly impressive. One of his recent creations is a magnificent ancestral mask nearly two metres in height. (Photo on right shows Theo holding this mask.) This wooden mask is overlaid with cowrie shells and tiny white nassa shells, better known in Tok Pisin as *tambu*.

The mask is covered in the traditional Sepik fashion using charcoal, burnt lime and tree oil. Cone shells decorate the forehead and cheeks, and the teeth are genuine crocodile. For the nose Theo has used pig tusks; the headdress is made of chicken and cassowary feathers. Unlike most of Theo's masks, the beard is not made of the usual local grasses, but of an old shipping rope which he found on the beach in Lae. The beard also bears one of Theo's more recent, distinctive trademarks — an extra long, rectangular tuft at the bottom. The ear tassels too are made of rope, held together at the top by large, round seeds. It took Theo over a month to



complete the mask and it is his most impressive piece to date. He is currently working on a number of bawal masks. These are wooden replicas of the framed basketry masks which are used to decorate the back of the *haus tambarans* in Kambaramba village.

Another of Lae's more notable Sepik craftsmen is Godfried Sangur from Maramba village in the Middle Sepik. Although he has been in Lae for over 15 years it is only in the last seven that he has been carving full time. While Godfried makes the traditional ancestral figures, he has also branched out to create some very unusual sculptures, his 'dream' pieces. One currently on sale is a head, which provides a tacit reminder of head hunting days gone by. Godfried carved it from a piece of driftwood which he found on the coast around Lae. Another sculpture that Godfried produced recently depicts a sleeping boy enmeshed in a struggle for survival between a python, a bird and a frog (shown below). This almost life size and somewhat bizarre sculpture is the result of another of Godfried's dreams.



Godfried Sangur
with a head he
carved from
driftwood





Above: John Wesley beginning work on an Angriman village mask

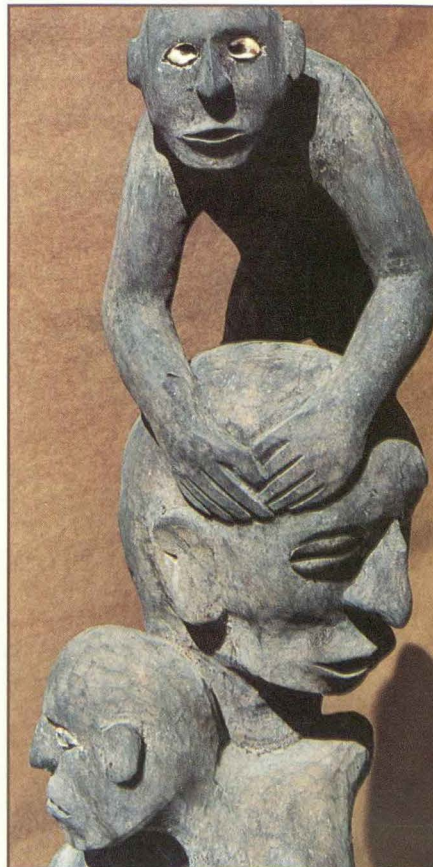
Right: One of John's Angriman masks



For those seeking a more traditional souvenir of Papua New Guinea, John Wesley might be a craftsman more to their liking. Wesley is from Angriman in the Middle Sepik and is one of about ten carvers in Lae who make traditional ancestral Angriman masks. With Wesley, carving is a family tradition, with not only

his father and grandfather being carvers, but his great grandfather too. Although he left the Sepik in 1968, it is only since 1985 that he has been making masks full time. The intricately patterned Angriman masks are usually made of yellow beech and the tradition of embedding them with shells stems from the days of trade between

Below: Gerard Len starting to carve an ancestral figure Right: Man and two boys carved by Gerard. Far right: Small figure carved by Gerard. (Photo by Robin Leahy)



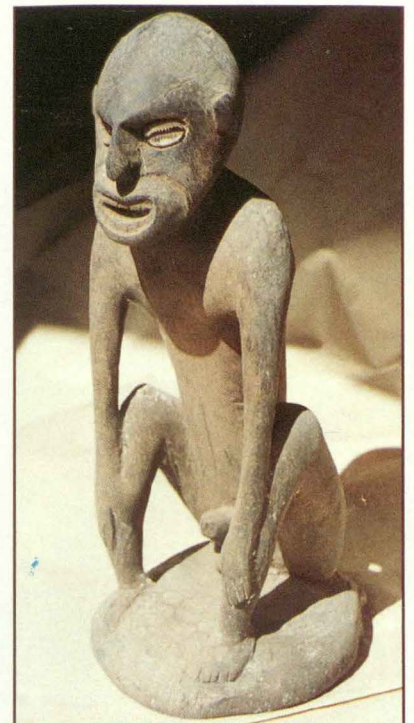
Angriman and the coastal areas. Traditionally the masks were set in a bamboo frame and were often used for frightening children who misbehaved and for keeping children away from the initiation ceremonies.

But while many of Lae's Sepik carvers have been in the city for many years, there is a new generation of younger carvers arriving. Gerard Len is typical of these. He, like Godfried, is from the village of Maramba in the Middle Sepik. Gerard concentrates on carving ancestral figures and while he produces many of the smaller ones, he also has a number of much larger figures to his credit. Despite the fact that he has only been in Lae a relatively short time he has made a good name for himself among the local people.

Anyone wishing to meet any of these carvers and see their work may contact them through Robin Leahy at the Melanesian Art Centre, where a selection of their work and that of many other Sepik carvers is on sale.

Melanesian Art Centre Old Airport Terminal Building (adjacent to Air Niugini offices) in Lae is open Monday to Friday from 9am to 4.30pm and from 9am to 12.30pm on Saturdays. Phone 472 1602

Margaret Stevenson teaches at the International School of Lae.



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V I P

Story and photographs by
Keith Briggs

**'Virtually all forms of
compensation involve
the payment of pigs.'**



As it nuzzles its mother for sustenance the newborn piglet has no idea that it and its siblings will grow to become part of the very foundation of Highland society. If sired by a predominantly white boar it will be more highly prized than if just a black pig like those in the wild. If the boar had been loaned by his owner to mate with the sow, one of the litter will be given to him as payment. A well regarded boar can gain many piglets for his owner in this way.

In closely populated areas like the Tari valley in the Southern Highlands of Papua New Guinea most families don't own large areas of land, but have to keep pigs because they are the very currency of life and death. With limited land from which to feed the family, people have to keep their pigs confined in small covered pens to prevent them destroying the family garden. They have to be fed and watered by hand and tended carefully.

Sweet potatoes are the staple of Highland people. Smaller or second grade potatoes are cooked and fed to the pigs. Women and children have the responsibility of caring for the family herd.



Far left: *Bliss! Sleeping while mother kills ticks.*

Left: *Releasing pigs from their house prior to taking them to the garden*

Above: *Coming home from the garden*

Each morning the women release the pigs and take them to their gardens, which are often some distance from the house. There they are tethered and allowed to root in the ground for worms and forage for tender roots in old gardens while the women heap the fallowed soil into mounds ready for the new crop.

With their strong snouts the pigs 'cultivate' large areas of ground, consuming the worms, with the resultant impoverishment of the soil. In the afternoons the animals lead the way home, picking at any morsel by the roadside as they go. A family may have from five to twenty pigs depending on how much land they own.

Deep ditches crisscrossing the country form property boundaries and drain the gardens during the wet season. They serve as tracks in which people and their animals travel without encroaching on another's land. These walls and ditches are cleverly made, requiring considerable strength and skill. In the old days they were used as corridors through which men at war could move quickly and undetected from place to place to outwit the enemy. Deep, narrow ditches can be so completely covered by tall overhanging *pitpit* (edible grass) that they are invisible from a few metres away.

*Women
planting new
sweet potato
garden while
pig forages
and digs.*





Pigs for bride price payment with group discussing the deal

People in bush areas are considered fortunate and rich because their pigs live and feed in the forest, so need very little supplementary feeding. Pigs to be turned out to forage for themselves are hand fed when they are young and made into pets so they don't become wild. Their ears are cut in a distinctive way for identification to prevent their being mistaken for wild ones and shot by men out hunting.

When a young man wishes to marry, as his bride price he must amass the number of pigs stipulated by the girl's family. The number depends on whether the girl is educated and whether the man has a well paid job. In such cases the price will be higher than for uneducated or unemployed people. No man could supply the number needed to obtain a wife so relatives and friends contribute. They will have been helped in the past themselves or will be in future, so there are a lot of people involved in the discussions about who will marry whom. The average bride price in the Huli area is ten to thirteen each of large, medium and small pigs, a total of thirty to thirty-nine. The girl's mother will receive about K500 for having brought her up. To reimburse them for school fees paid, the girl's parents will ask up to K2,500, particularly if air fares were incurred to get the girl to a distant High School. As well, cash amounts of K2,000 to K3,000 are part of the bride price.

On the day the bride price is to be paid the groom's line bring the pigs to the girl's

relatives, where both the bride and groom are in attendance. Bride price items have to be fully approved by all. Many bride price payments have resulted in serious fights over pigs considered unsatisfactory. Such dissension is usually sorted out to everyone's satisfaction, often with some placatory exchange of money. The girl's father and mother each claim about half of the pigs. Clan members who have contributed bride wealth in the past are repaid on these occasions and happily lead their new pigs home, so the parents may end up with only a few. Once the pigs have been distributed the couple are considered married as far as payment is concerned.

The girl then goes to the groom's home place to be cared for by chaperones for a few weeks, after which time the family will kill a pig for a small feast, and the young couple begin living together.

The word for divorce is literally 'the pulling back of the pigs'. Because of the complexity of pulling back the pigs so widely distributed after the bride price has been paid, marriages were relatively stable in traditional society.

Virtually all forms of compensation involve the payment of pigs. When someone has been killed there is usually fighting followed by peace talks that result in negotiation to settle the matter. An initial payment of about sixty to seventy killed and dressed pigs is made by the murderer's line to the victim's family to 'cool the anger'. Later there will be a great gathering of people to witness the payment of live pigs to compensate for the death. The figure asked for such compensation could be up to six hundred pigs. In practice it is usually less as some people substitute money for their contribution. Instead of a piglet a man may give ten or fifteen Kina or more, so that a proportion of the compensation, although quoted and calculated in pigs, is actually cash. The whole line contributes to pay the penalty so that in effect everyone shares the punishment of the one.

Pigs are paid as compensation if there is a road accident, wilful damage to property or persons, gardens or fruit trees.

Huli people going to a payment of pigs to compensate a death



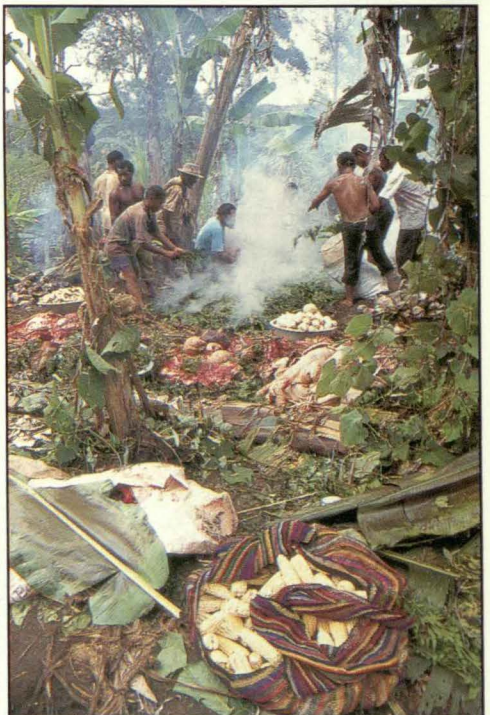
To celebrate baptisms, birthdays, the opening of a school, church, medical aid post or government building pigs form the basis of a lavish *mumu*, a feast cooked in a ground oven. Pigs are killed by clubbing them high up on the snout. The bristles are singed off on newly blazing fires and the carcasses laid out in long rows ready for butchering. The fires are then stoked to heat stones with which to cook the feast. When large numbers are being killed there is great activity with pigs squealing, people yelling, stones exploding on the fires, dogs yelping, wood being split and a great pall of smoke rising from the busy scene. Nothing is wasted. The intestines are washed by pouring and blowing water through them. They are filled with chopped meat scraps and greens to become sausages.

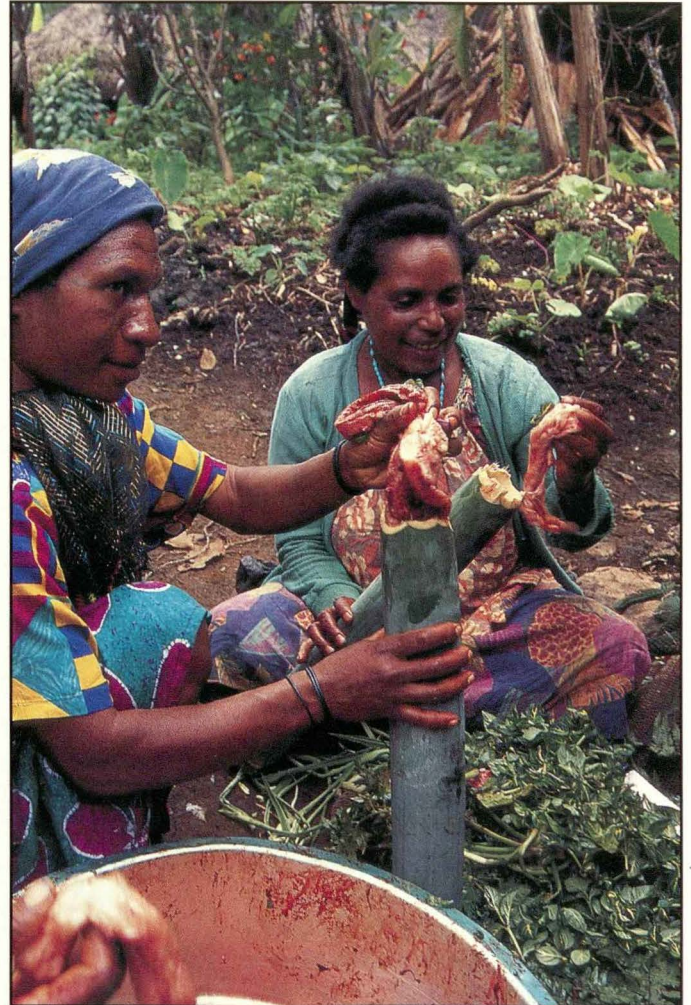
Once the fires have died down the red hot stones, handled with wooden tongs made from split saplings, are arranged in the shallow pits where they were heated, and covered with layers of banana leaves. Next edible ferns are spread thickly over the leaves and the dressed carcasses and other items to be cooked are laid on the ferns. These absorb much of the fat as the meat cooks so are a choice item at a feast.

More leaves cover the meat and vegetables and finally a layer of soil is spaded over the whole to contain the heat and steam, to ensure the cooking is as efficient as possible. *Mumus* are let cook for three or four hours.



Preparation of the pigs, chickens, corn and vegetables as well as the heating of the stones for mumu feasts.





Above left: *Pouring and blowing water through pig's intestines to clean them before making sausages or cooking them to eat*
 Above right: *Filling bamboos with meat trimmings and intestines to cook over fire*

When the *mumu* pits are opened much of the meat is distributed to people to whom debts are owed, so usually only a small portion of the vast amount of meat is consumed at the actual event. Even at the opening of a church or medical centre the owners of the pigs cut the meat and call the names of those to whom repayments are to be made.

Gestures which signal that the Very Important Pig has fulfilled its purpose in society are the satisfied wiping of mouths with the backs of wrists and the removal of grease from the hands on tufts of dry grass. About the only thing that endures is the brush of the tail which becomes part of the traditional dress and decoration of the men.

Keith Briggs has lived in the Southern Highlands for many years, working with the Evangelical Church of Papua New Guinea.

I am going to die a V I P!

SHORT STORY COMPETITION

The response to the Short Story Competition has been remarkable, especially by school and tertiary students. Of the 120 contributions received, 60% were from students. The response by males was much higher than that of females — 94 stories were written by boys or men and only 26 by girls or women. The large majority of entries came from two areas — the Highlands and the Sepik.

An analysis of the subject matter of the stories is interesting. Oral history is clearly still playing an important role in culture today — 48 (40%) of the stories recounted legends, customs or other traditional stories. The next largest category was 'social commentaries' — 19 quite well-written pieces about contemporary social issues or events such as landslides, the Rabaul volcano eruption and the civil war in Bougainville, and 24 'essays', mostly homilies about morality and perceived evil influences in society. Six of the stories were about 'life and love', and 5 discussed environmental issues. Seven stories were biographical or family-based, and the remaining 11 were 'creative', depicting imaginary subjects, events or fantasy.

The judges found it quite difficult to agree on the prize-winners for the categories of 'Best Story' and 'Runner-up'. We have decided to refer our shortlist to a literary expert, and the major prize-winners will be announced in the next issue. Many of the stories entered in the Competition will be published in due course. So even if you don't win a prize, many of you will have your story published over the next year and will then receive payment for your contribution to the magazine.

In this issue we publish one winning story — the best story by a school student and another entry by an adult. We have chosen to publish Steven Gimbo's story because we found it highly amusing and topical. We wonder how many of our readers will relate to Waimba's dilemma when they reflect the antics of many candidates in the recent election campaign!

The winner of the Best Story by a School Student is JUNIOR MOINA, a year 9 student at Kundiawa International Primary School.

Congratulations Junior!

How Sugar Cane Came To Papua New Guinea

Adapted from a traditional story by Junior Moina

Karkar Island is a little island floating in the sea off Madang. Lots of trees, beautiful birds and other animals enjoy the life there. In the time of the ancestors only one woman lived on Karkar in a tiny house right on top of a hill. Her name was Biti.

Beside her house flowed a cold clean river coming down from the high mountains. Everyday Biti went there to collect the water she needed for the day. She carried the water in a big black pot and took it to her garden so that she could cook her food.

In front of her house was a tall young strong galip tree in which lived her only friend, a bright red parrot called Pek. Every morning he flew down to the old woman's house with a beak full of galip nuts for their breakfast.

Pek was a very clever parrot as he knew all the names of the different plants and what they could be used for. Because of the friendly parrot, Biti was never lonely and she enjoyed her life on the island.

People from the mainland would sail across to the island to hunt for the animals which lived there, and they would also go to the old woman to ask for advice on how to cure their sicknesses. Pek always knew the juices of the plant they needed and would bring it to the old woman. When visitors came he would hide, staring down at them as he knew some people would try to kill him.

One night Biti had a strange dream. She dreamt that her good friend Pek was going to fly away into the bush to stay with his family. This worried her so much that she woke up suddenly and stayed awake until she saw the tiny gleam of light that meant the dawn was breaking. She rushed out of her door and stood under the tree.

'Pek! Pek! Are you there? Are you all right? Pek, Pek, Oh Pek please are you there?'

As she cried out she saw some hunters outside the back of her house. One of them had an arrow aimed right at Pek, and as the words came out of her mouth the arrow flew right into his chest, and with a thud he fell down dead at her feet.

Biti took a deep breath and her eyes opened wide. She started beating her chest and rolling on the ground, crying in a sad tone.

'Oh Pek, Pek please wake up,' she wailed and the tears came running down her wrinkly cheeks.

The hunters suddenly realised what they had done and were very sad.

They dug a hole right in front of Biti's door and buried Pek there. Biti was so worried that for the whole day she couldn't eat.

That night she had another strange dream. Pek appeared to her.

'My friend, please watch my grave carefully because a new plant will grow from my feathers that will always remind you of me. It is my last gift to you.' As he finished speaking he disappeared into the darkness.

A week passed by and each day Biti tended Pek's grave. Then one morning she saw a strange little plant poking its head out of the ground. This plant looked different from any she had seen before. It had long straight green leaves and red stems.

When it was fully grown Biti wondered what she should do with it. First she got some of the leaves and cooked them but they were too strong to eat. Then she tried crushing the stems to make medicine but this also didn't work.

She sat beside the grave looking at the plant and scratching her head. 'I wonder what Pek wants me to do with this plant?' she thought.

That night she had another dream. Pek was there again and he told her all about the strange plant, how to replant it and how to eat it.

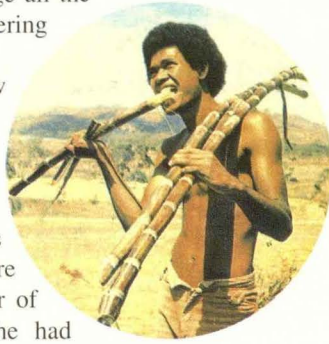
Next morning Biti couldn't wait to follow Pek's instructions. She cut off the stem right at the bottom, took the new leaves and replanted them to make new shoots. Then she took the middle stem, removed the tough skin with her teeth and began to chew the soft inside part. The sweet juice trickled out and she cried, 'Wow, what a nice taste!' She was so excited as she set off the next morning for the mainland carrying her new plant.

As she entered the village all the people gathered round wondering what she was carrying.

'I want you to try this new plant,' she said. 'I think you will like it very much.'

She cut off pieces and handed them round. Everyone thought that it was delicious and that night there was a celebration in honour of Biti and the new plant she had found.

And that's how sugar cane came to Papua New Guinea.



The Least Corrupt!

by Steven Mavii Gimbo

Waimba was confused who to vote for this coming election. He didn't believe so much in politics, and the affairs of the country were too much for him. He was a simple villager whose daily activities were centred around simple subsistence living — daily food and vegetables, clothes, shelter, his wife and their two pigs. He had heard that their present Member of Parliament, Kru Mambu, is the one most likely to win this election, but should he also vote for him?

Many of Kru Mambu's supporters said he had done a lot for his people. But he, Waimba, son of Sino Kura of Heznahafen, didn't see or experience any of Kru Mambu's so-called 'development'. All that he had heard was that the Member had given out large sums of money to his supporters. For the last four years Waimba had heard nothing about Kru Mambu but suddenly this year, Kru Mambu was in the air. The wind seemed to blow his name everywhere and he was said to be giving out money to his followers.

He thought about asking Kru Mambu for some money but then he remembered what those students from Port Moresby (he couldn't remember what school they came from) were saying last year when they went around in groups to all the villages. These young people were telling them about politics and elections and government but Waimba was not interested. After all, the government does not feed, clothe or shelter him and his wife, or the countless number of people like them.

What caught his attention was the talk one of these fine young men gave about election time when all the politicians will come and throw grand parties, hand out money and give people all the 'grease and butter' talk. The young man said that that is corruption. He said that when these politicians are elected, they do not live up to their election promises. He said that corrupt people will try to buy our votes or throw big parties to entertain us so that we will be impressed and in turn vote for them. The students told the people to 'scale and weigh' the candidates and vote for one who is a good leader, has wisdom, is not corrupt and is a true Christian. Waimba kept that in mind because election time was near and people were talking about Kru Mambu, or this candidate, or that candidate — the number seemed unending.

For a simple villager, politics and its intricacies, the complicated political terms, the reforms, the passage of a bill and so on, didn't interest him. These were too much for his uneducated brains, but he had learnt enough to



know that 'Kan'stusen' or 'mama lo' is constitution. He understood, or so he thought, that when election time comes, so many people will be contesting to win a seat in the Parliament or 'Haus Man' where they will be given a lot of money that they are supposed to use for development in the area where they are 'Big Man'. He knew that Members who do not bring development into their areas should not be sent into the 'House' again. Other people like them should also not be sent in because they are bad and greedy.

Waimba also knew that as a voter, he should not put an 'X' for candidates who try to bribe him with money and pig meat from parties. He knew that it was wrong to take bribes. But being simple and poor, he and his wife didn't have the will-power to resist the temptation.

First Kru Mambu came with his group of supporters and he gave Waimba K40 to buy some store goods. Then Joe Longlong came and offered K50 which they accepted. A week later, John Dokmann came and gave them K30 to buy some new clothes. Finally, just two weeks before the election, Ali Forog threw a big party at the village and Waimba and his wife received a big dishful which contained a whole chicken, one pig-leg, rice, kaukau and one carton of beer, all of which cost more than what the others had given them.

Now Waimba was not a supporter of any one of the candidates but he had to vote for one of them and he didn't know which. They were the only four candidates from his area and, as such, he should vote for one of them. But then, his conscience reminded him that they were all corrupt as they had bribed him in one way or another. As the days passed, he blamed himself for accepting their bribes but his wife pointed out that they were not very well-off and needed the food and money. Besides, she said, after this election fever is over, we won't see these candidates for a long time. Even the winner who will go down to Port Moresby will not be seen and will probably not deliver any developments or money until it is near the next election time.

Waimba agreed with his wife on this point: that they were all corrupt and if one of them won, they wouldn't see or hear from him until the next election. But for this election, he had to choose one of them as his man. He thought about who to vote for but still hadn't made up his mind until election day arrived.

When he was in the polling-booth, he quickly made up his mind. Pointing to the picture of John Dokmann, he whispered his name to the polling official who nodded and told him to mark an 'X' in the box beside Dokmann's name.

Waimba had voted for John Dokmann, the man who had given him K30, on the grounds that he was the least corrupt of them all.

BOOK REVIEW

Kulele 2: Occasional Papers on Pacific Music and Dance

by Roslyn Morauta

The Music Department of the Institute of Papua New Guinea Studies recently published the second issue of its journal *Kulele*. The issue contains seven articles on a diverse range of topics by authors from all over the world. While scholarly, the articles are very readable. Anyone interested in cultures of the Pacific, in traditional music, contemporary music, musical instruments or church music will find this issue of the journal fascinating to read.

The articles include:

- a translation by James Harper of work by the highly regarded French ethnomusicologist, Bernard Juillerat on trumpets and drums made and played by the Yafar people of the West Sepik;
- two exceptional papers on bamboo bands in Bougainville written by Nixon Kemoi and Gregory Topurua as part of their studies at Goroka Teachers College;
- a collaborative article by two well-known ethnomusicologists, Gordon Spearritt and Jürg Wassmann, on the telling of clan stories and myths through music by the Iatmul of the Middle Sepik;
- an exploration of the difficulties in an attempted revival of a Kanak flute by Raymond Ammann;
- a revised version of Spencer Komega's thesis for his diploma in theology from Newton College.

The article traces the use of traditional chants and songs (Sirorari chants) in the liturgy of the Popondetta Anglican church. Komega encourages other dioceses to follow the example of Popondetta and indigenise



- music in the worship of the Anglican Church of PNG;
- a review by Don Niles of a book by Mervyn McLean, described by Niles as an 'essential bibliographic source for any research into Pacific music'.

The editor of the journal, Dr Don Niles is to be commended for his work in compiling this issue of *Kulele*. At a time when cultural institutions, writers and artists find it very difficult to persuade governments or the private sector to fund their research and creative activities, it is gratifying to see an excellent product such as *Kulele* emerge from a shoe-string budget and the hard work of Don Niles and his colleagues at the IPNGS. Let us hope that such work can be disseminated widely so that the public and the government recognise its value and importance for the cultural life of the country to flourish.

Kulele 2: Occasional Papers on Pacific Music and Dance can be obtained from the Institute of Papua New Guinea Studies, PO Box 1432, Boroko 111 (Tel: 675 325 4644; Fax: 675 325 0531). The cost is K10.00 plus postal charges.

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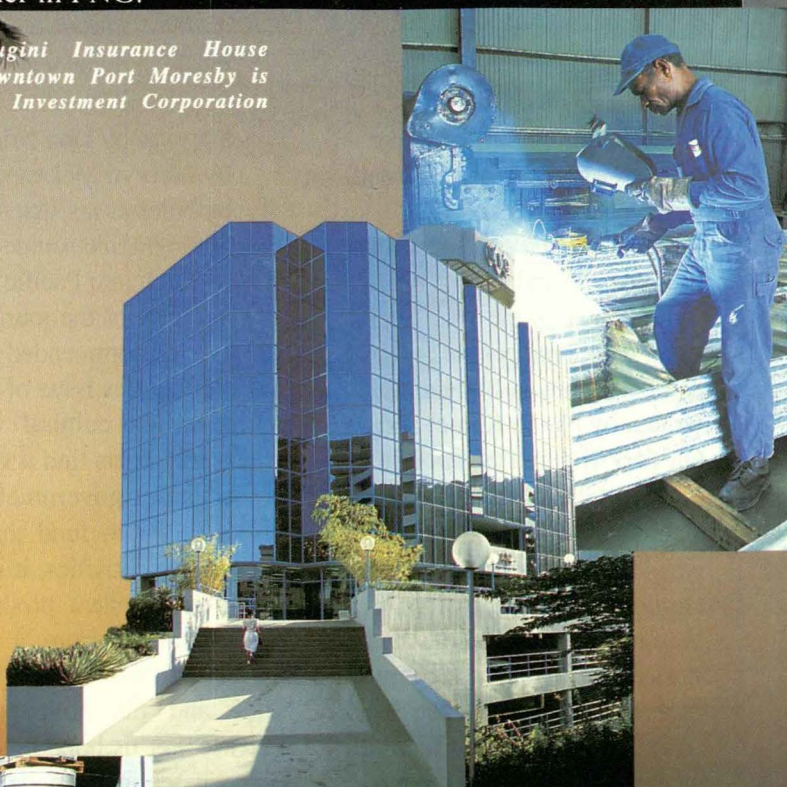
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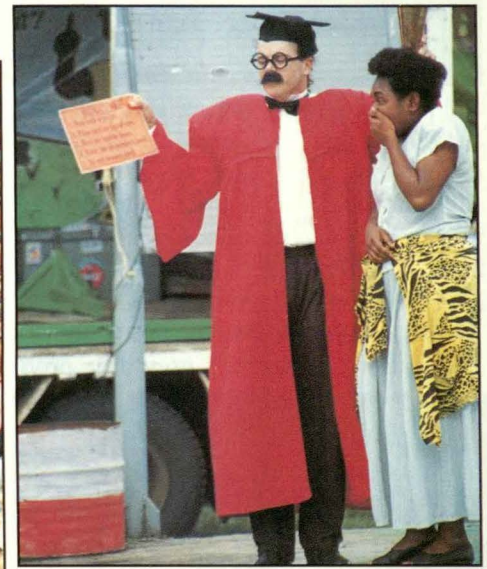
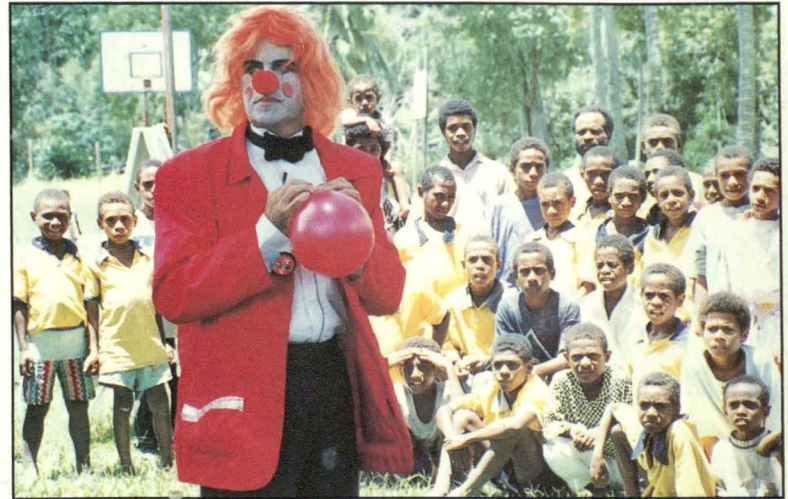
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COCA-COLA Assists School Children

Story and photographs by Charlie Wanma

At the beginning of the 1997 school year, *Coca-Cola*, in conjunction with Post Courier, Air Niugini and Coral Sea Hotels, coordinated a national promotion aimed at helping children *go back to school*. This time of year generally places a financial burden on many families, with school fees to be paid and equipment such as pencils, rulers and books to be bought. With the endorsement of the Education Department, *Coca-Cola* and Post Courier joined forces to give away 100,000 school kits throughout the country. Each kit contained the basic essentials required for classroom activities — pencil, ruler, sharpener, eraser and pencil case.



Children all around Papua New Guinea enjoyed the antics of Bubbles the Clown and Headmaster while being given their school kits.

Top right: At Bulolo

Middle right: At Goroka

Above: At Wabag

Right: Headmaster of St Anselm

Primary School at Banz, Mr Thomas Rombil, receiving kits from Bubbles



COCA-COLA, COKE, the COCA-COLA Contour Bottle, ALWAYS, and the ALWAYS logo are trade marks of The Coca-Cola Company.



It was easy for the team to reach Air Niugini destinations, but Wau and Bulolo provided adventure!



Left: Bubbles in action Below: Wau children enthralled



The promotion was supported by a *Back to School Fun Time Show* featuring professional entertainer, Greg Dwyer, brought to Papua New Guinea from Australia by *Coca-Cola*. Dwyer visited over 100 schools all over the country entertaining children of all ages with his characters *Clown* and *Head*. Places visited included Tabubil, Porgera, Wabag, Wapenamanda, Mendi, Wau and Bulolo, areas not normally privileged with such entertaining visits.

Nothing was too difficult for the *Coca-Cola* guys who forged through floodwaters, crossed landslides and even used helicopters to bring the entertaining show to rural

areas. The response was outstanding with one school composing a special song in appreciation of the group.

In order to obtain school kits, the public were encouraged to save winning cans of *Coca-Cola* and donate these to their local schools so that the schools could claim their kits on a group basis. A similar system applied with coupons from the *Post Courier*.

The promotion proved extremely successful with all 100,000 kits claimed and put to use in classrooms all over the country.



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MUSEUM NEWS

NEW ACQUISITION: The oldest spade in Papua New Guinea

This is a story of a 4,000 year old spade that you can now see at the National Museum and Art Gallery.

by Pamela Swadling

In 1976 a short wooden spade was discovered when draining swampy ground in the Highlands. It was found at the High Altitude Experiment Station of the Department of Agriculture, Stock and Fisheries at Tambul in the Kaugel valley of the Western Highlands Province. The spade was observed to be lying at the base of an infilled prehistoric agricultural drainage ditch.

Some wood was removed from the spade for radiocarbon dating. It was found to be 4,000 years old, making this spade the oldest agricultural tool and oldest wooden artifact known from Papua New Guinea. It is now on display at the National Museum and Art Gallery for everyone to see.

Professor Jack Golson showing the Tambul spade to Nick Araho, an archaeologist at the National Museum and Art Gallery (photo Pamela Swadling)



We only have this artifact for display today because it was soaked in a chemical which slowly strengthened the waterlogged wood before it was freeze dried. This process took Wal Ambrose of the Australian National University two years to complete. If this had not been done the spade would have cracked and shrunk as it dried out. Today the treated artifact does not look its age of 4,000 years.

Wooden digging sticks and spades are being uncovered as people drain the highlands swamps. Archaeological research led by Professor Jack Golson at the former Kuk Research Station near Mount Hagen has shown that the first agricultural drains were dug 9,000 years ago. This date makes Papua New Guinea one of the important centres in the development of agriculture world wide. It also makes buried agricultural ditches and tools such as the Tambul spade an important part of our cultural heritage.

Below: The surface of a number of infilled drainage ditches revealed by an archaeological excavation at Kuk near Mt Hagen Western Highlands Province. The drain outline running from the bottom of the photograph towards the man, who is scraping the surface clean with a spade, would have been dug 4,000 to 2,500 years ago. (photo Prehistory Department Research School Australian National University)



Right: Agricultural ditches are still used in Irian Jaya. A Dani man in the Baliem valley clears debris from a ditch. Note the long spade stuck in the ditch to his right while he uses his hands to plaster the mud on the sides of the cleaned out ditch. (photo Robert Mitton)



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A Memorable Experience

Story and photographs by Guy Britt

A 17-year old student
from Melbourne
Grammar School

Recently I spent three weeks in Papua New Guinea. There I did and saw many amazing unique things. I want to share with you just one of my many experiences.

Arrangements had been made to stay in Wasata village which is on the Popondetta to Kokoda Road near the Kumusi River in Oro Province. To say I was nervous is an understatement. As my host, Tony and I started off down the track leading to his village a number of thoughts kept racing through my head. How were Tony's family going to respond to me? Would they be shy around me? Would they laugh at me? Would I be some sort of novelty to be stared at and talked about?

On reaching Tony's village I soon learnt that I had nothing to fear. Tony's two grandfathers, both in traditional dress, were waiting for us. When we arrived they performed a welcoming dance, but I was not welcomed as a guest, nor was I welcomed as a friend. I was welcomed as if I was part of their family.



Guy and friends at the river near the village



Guy's holiday village

A traditional village welcome

From then on I was treated as a family member. Tony's parents referred to me as their son and all his brothers, sisters and cousins addressed me as brother. Wherever I went, people would come up to me and say 'Welcome brother', and then include me in whatever activity they were doing be it singing, dancing, soccer, rugby, gardening or just lying about and chatting.

During meal times when the whole family would sit around the food and talk they included me in all their conversations, even though they spoke little English. They would ask for my opinion on family matters and try to include me even when Tony wasn't there to translate.





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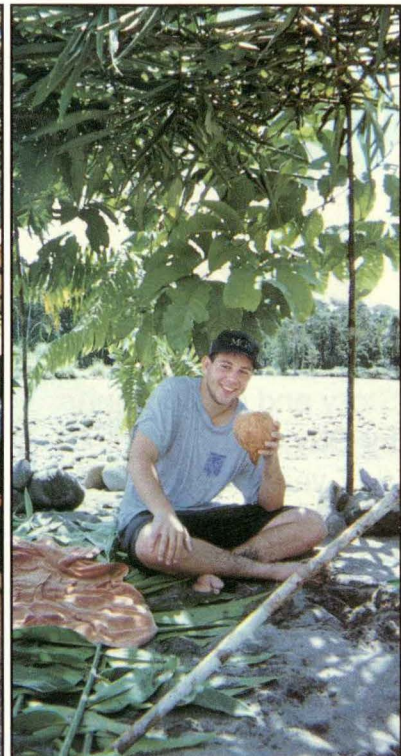
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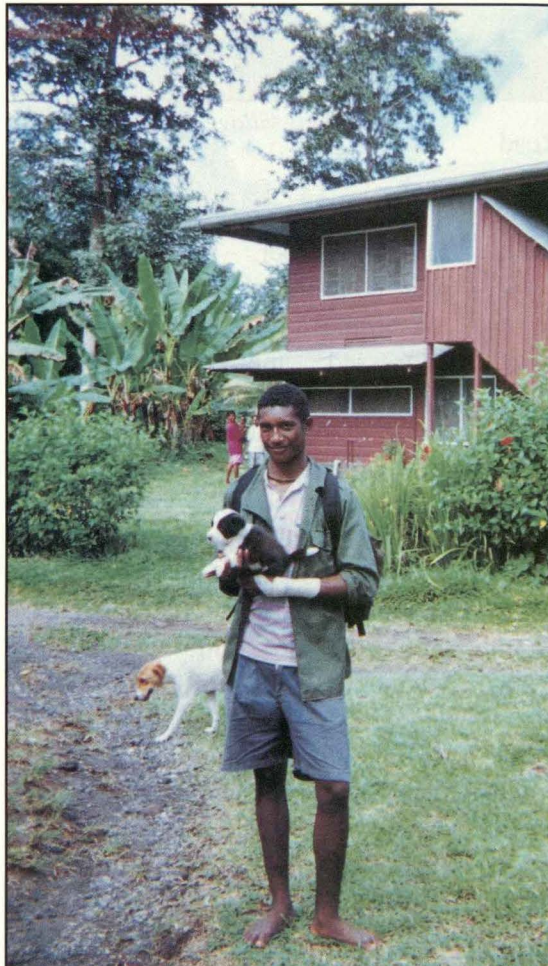


Guy dressed for a village celebration



Guy relaxing by the river near the village

Tony was Guy's host in the village.



During my brief stay I participated in many family activities such as singing, dancing, hunting and fishing and was always treated as an equal. On the day I left, the whole family was crying and I'm not ashamed to admit I was crying too. I felt totally at home.

As Australians we tend to believe that people have to prove themselves before they can be accepted. In Papua New Guinea, it is the opposite. There you are accepted for what you are, for both your attributes and your faults. I believe that Australians can learn a lot about acceptance, family and ourselves from Papua New Guineans. The richness of this land is not only in its natural resources but also in its people.

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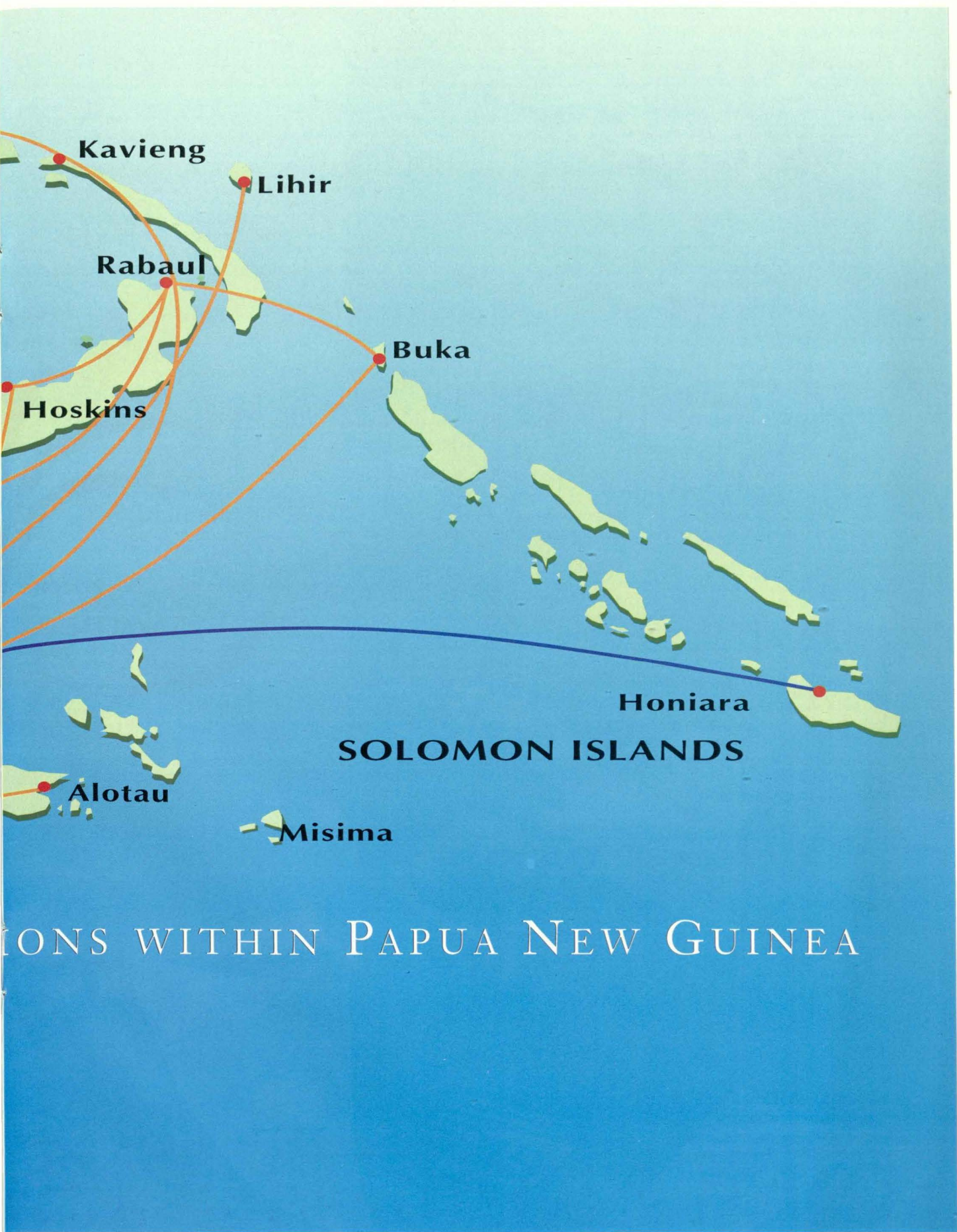
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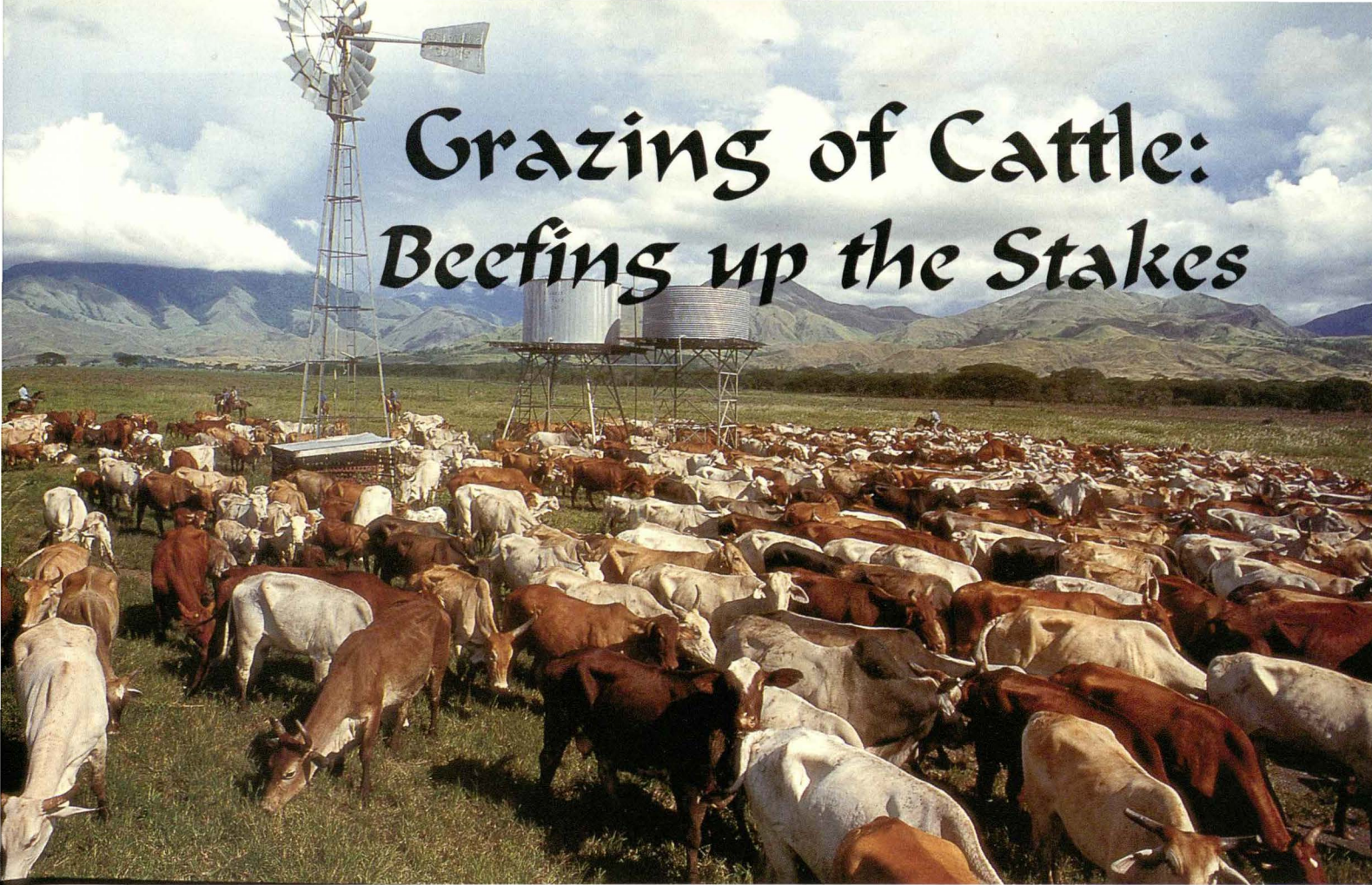
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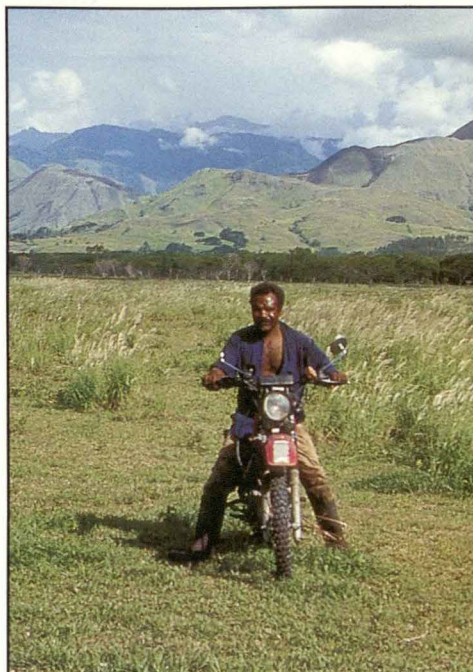
That's right

Grazing of Cattle: Beefing up the Stakes



Historically, Papua New Guinea and its people have relied on the land to provide life's necessities. The land is the root of culture. Over 80 per cent of people have a subsistence lifestyle, but also use some of their land for cash crop or livestock production. Although the country's surface area is about 470,000 sq km, only about five per cent is considered suitable for high production grazing.

Papua New Guinea imports most of its beef and milk. In 1900 there were about 250 cattle (*bulmakau* in Tok Pisin) mainly brought in by German missionaries. Although the number had grown to about 30,000 by 1940, there was no real cattle industry before World War II. Beef production was a secondary interest to coconut plantations. Cattle were only considered as 'grass cutters', while some were



used to provide meat and milk for plantation staff.

In 1946, a viable cattle industry began. In the early 1950s the Australian Administration established four livestock breeding stations and by 1978 the cattle industry supplied about 35 per cent of the country's fresh beef needs.

Papua New Guinea has no indigenous cattle and therefore it was difficult for the industry to expand. The average farmer had no previous experience with the larger domestic animals and no concept of cattle husbandry, knowledge of cattle grazing or grassland capacity. Farm expansion has occurred through the education and training of farmers, increasing the most productive breeds of cattle and improving pastures.

Breeds famous in Europe, Australia and South America such as Santa Gertrudes, Hereford and Angus proved to play a minor role in Papua New Guinea as experience and research showed that Brahman bred cattle adapted better to the continuous high temperatures. Heat tolerance is a major factor in tropical beef production.

Cattle become stressed when their body temperature rises too much. Stress causes reduced feeding time and intake, increased water consumption, wasted energy, panting, poor quality meat and even death.



The Brahman's heat tolerance is controlled by:

- * its dark pigmented skin which dissipates internal heat,
- * the increased number, efficiency and size of sweat glands,
- * its sleek coat which reflects sun,
- * an increased area of loose skin,
- * a slower metabolic rate causing less generated heat.



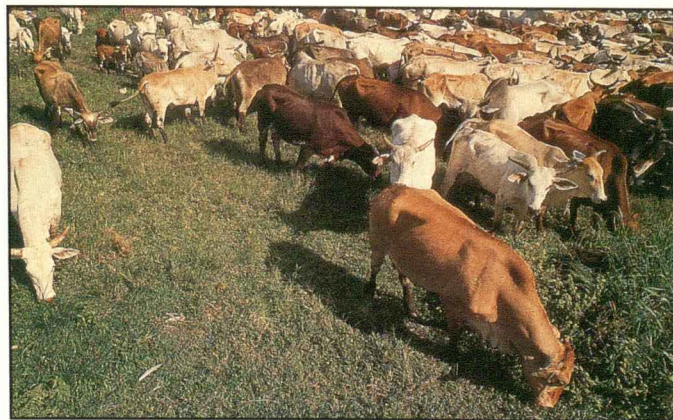
Climate adaptability and food nutritional levels are closely linked to the animal's reproductive performance. Studies show that Brahmans have a greater reproductive response grazing on a high nutrition intake than other breeds. When stressed they also have the ability to close down their reproductive system. Under adequate levels of nutrition the Brahman's fertility equals that of other breeds. On grass or on grain in feedlots, Brahmans achieve high growth rates and excellent feed conversion. Their low maintenance requirements give a greater proportion of nutrition intake for growth and their digestive system maintains a higher nutrition intake from low-quality feed.

Disease resistance is also a major Brahman characteristic. Brahmans have a superior immunological memory and show a stronger immune response against disease long after their initial exposure. Their protein metabolism is less affected by stress factors as protein synthesis produces a prolific amount of white cells and antibodies to fight disease.

In 1994 the Board of Trukai Industries decided to diversify the company's interests and investments in Papua New Guinea. An agricultural division and several new agricultural-based companies were formed. Agriculturist Jerry Vavasour now manages Koitaki Plantation of 4,850 hectares on the Sogeri Plateau, Central Province. He with some 26 Koari employees supervise and control 5,000 head of Brahman cattle bred for the local beef market. Heavy rainfall at Koitaki leeches nutrients from the surface soil causing lack of protein in the grass. Supplementary feeding is often needed with barley malt from SP Brewery. The plan is to increase Koitaki cattle numbers to 7,500 and thereby increase the current weekly sale of 20 beasts for slaughter.

Bovine digestive system parasites such as the screw-worm fly are a problem in Papua New Guinea but the Brahman is relatively resistant to tropical internal parasites. On the Koitaki property, there is a natural immunity in cattle to worms and internal parasites when weaned between the ages of seven months and two years. Koitaki cattle have a 75 per cent carving rate which is better than some Australian properties. Meat quality at the table depends on the standard of slaughtering.

Sulikon Farms, in the Markham Valley of Morobe Province covers 2,100 hectares and grazes 5,000 head of Brahman cattle. Bruce Hannent is manager and supervises a staff of ten stockmen. The company supplies 50 per cent of the province's fresh meat from four different farming areas about 10 to 20kms apart. The company is improving pastures by planting leucaena legumes to increase protein in the grasses. More protein will ensure a higher stocking rate than on the Sogeri Plateau. Cattle from these farms in the Markham have been supplied to surrounding villages to encourage smallholder projects.



Trukai Industries also lease about 1,000 hectares of clan-owned land in the Markham Valley for the cultivation of maize. This area yields about 2,500 tonnes of maize each year and is sold for use as stock feed on the Papua New Guinea market.

The cattle industry now supplies 50 per cent of the local red fresh meat market. This market share will increase when more cattle are produced due to continuous pasture improvement, parasite control and security of land tenure. Continuous training in cattle management is another key to improving Papua New Guinea's quality beef production.

Photographs are of Trukai cattle and properties.



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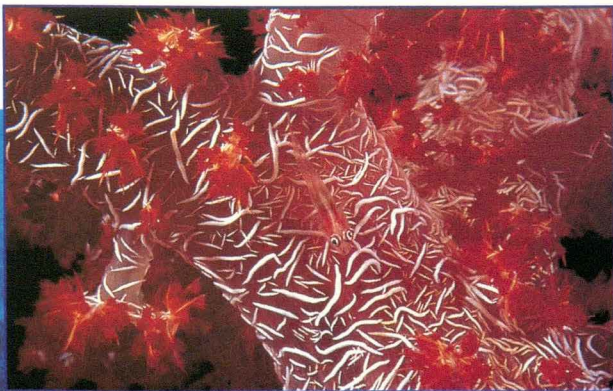


Beneath the Bismarck Sea

Remote atolls and unexplored reefs — powerful lures that can entice seasoned divers across thousands of miles of open ocean to see what lies beneath the tiniest dots on a chart. The unknown arouses our curiosity and suggests dramatic possibilities. We have become willing victims of the mystique and embarked on a voyage of discovery through the Bismarck Sea.

It is just after dawn, fifteen hours into the passage and we are alone on the bow scanning the horizon for signs of the reef we have travelled to explore. The rowdy flight of sea birds from a sand spit announces our arrival, just seconds before we sight frothy waves breaking around the entrance of the lagoon. Francis comes forward to set *Febrina's* anchor and all of the

Goby on soft coral Bottom: *Scenic Bismarck Reef*

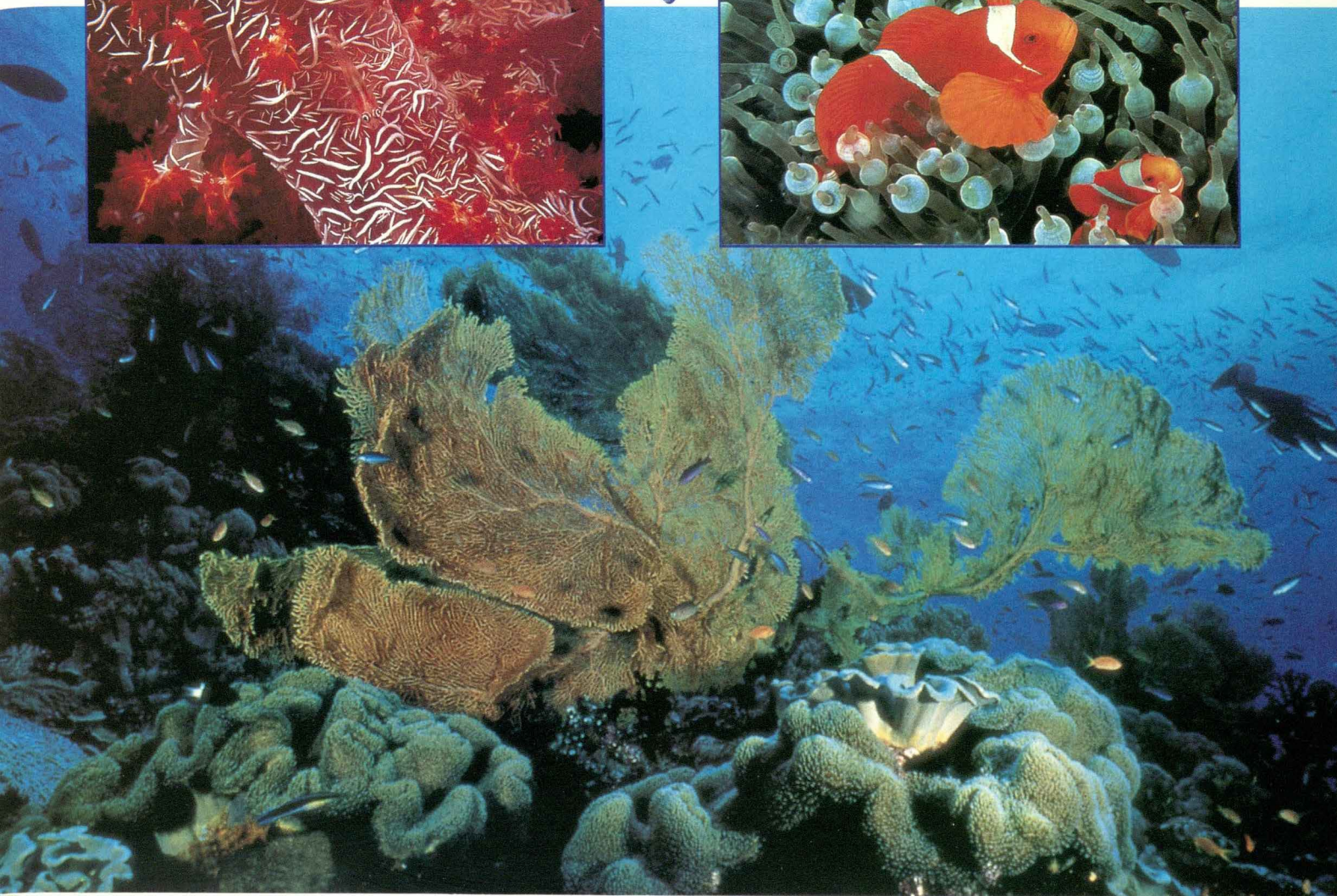
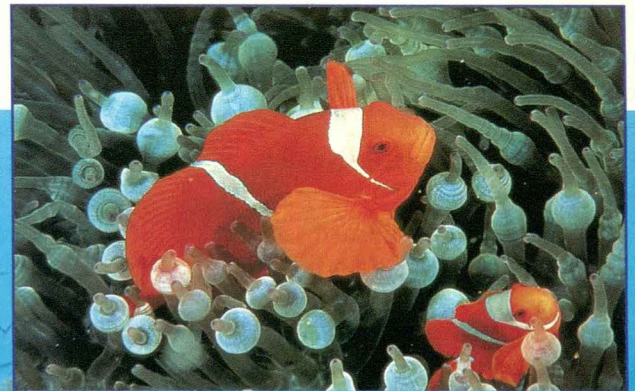


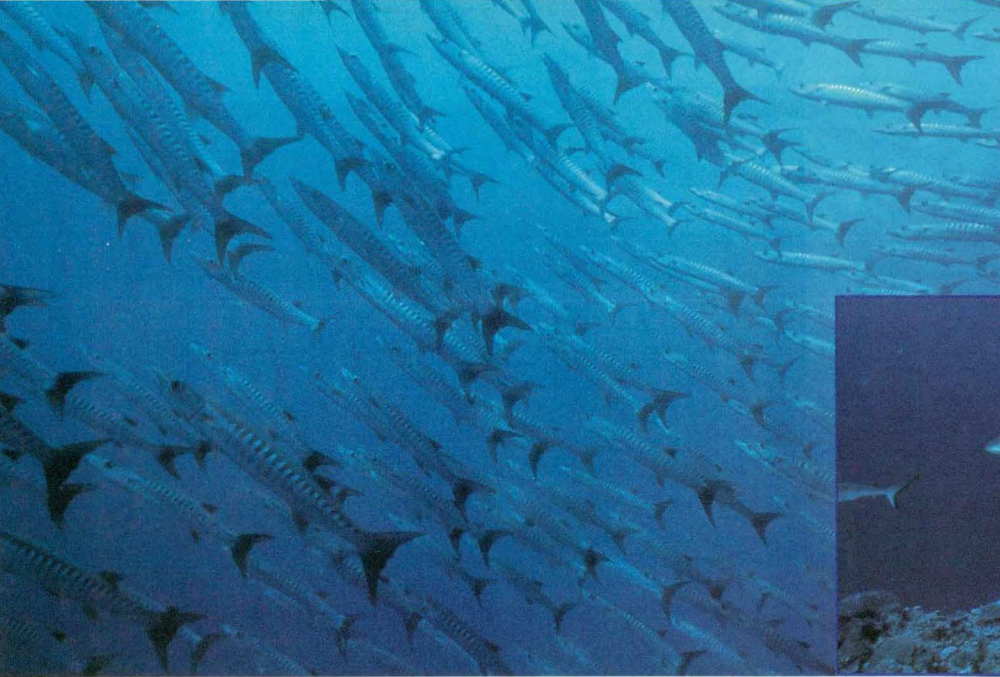
Story and photographs by Burt Jones & Maurine Shimlock

divers bend over the rail and stare down into the blue distances below.

As the boat swings around into the wind, her bobbing anchor chain sends out ripples that disturb the ocean's calm surface and turn our clear view of the reef crest into a wildly patterned mosaic. The top of this reef is covered with hard, reef-building corals and sturdy leather corals, all perfectly capable of withstanding the crushing waves and destructive winds of open ocean storms. Even from twenty feet above the water we can see masses of tiny fish that roam the reef top and disappear in and out of the coral-like iridescent waves.

Spine cheek anemone fish





Left: *Chevron barracudas*
Below: *Silvertip sharks*
Bottom left: *Stonefish*
Bottom right: *Scrawled filefish face*



Eons of volcanic activity, the rise and fall of sea levels and the tireless colonising of marine animals and plants have created three distinct habitats for us to explore: the outer reef walls, inner patch reefs and the sand flats of the lagoon. Everyone on *Febrina* is most anxious to dive the walls, but like all good explorers we send out a search team first. Two snorkellers speed past the ship towed by the inflatable dinghy in order to expedite a quick survey of the reef's outer walls. About thirty minutes later the advance team returns with startling news — they've found a thick cable draped over the hard corals — someone has anchored here before!

We decide to investigate by starting the dive at the cable and drifting back to the *Febrina*. Once beneath the surface we can see that it is not a cable after all, but a strange mooring made of joined lengths of flattened strips of tyres which leads down a coral drop riddled with undercuts and small caves. Although we'll never know who put it here, we can tell that this mooring has been submerged for quite a while. At twelve metres, soft corals sprout out at weird angles. By 28m the strips of tyres are so heaped with marine life that they have become indistinguishable from the rest of the reef.

There are two schools of thought on how to explore this unnamed wall. Half the group concentrates on small creatures and combs the nooks and crannies for decorator crabs and cleaning shrimp. The other divers head up-current where we hope to run into something big.

Rounding the point, five of us come face to face with a wall of fish — surgeons, jacks and barracuda. Here the reef crest is swept clean, only a few black coral trees and barrel sponges decorated with crinoids interrupt the low growing hard corals. The schools of fish revel in the current and mix with each other, but keep their distance from us. The clear water tempts us to fight the current and play catch-up. But out, away from the reef the swirling water sends our bubbles back over our heads in streaming curlicues, and one by one we are forced back to the boat.

Febrina's skipper, Alan Rabe, helps Francis and Freddy haul the gear back on board. *Hey, what did you see?*

Everyone answers at once: *Fish, crabs on soft coral, fish, huge anemones, more fish.*

Great, Alan grins, we'd better move.

After all we are here to chart new reefs and Alan knows that if he gives into the photographers, we'll stay in the same spot for days.



Febrina anchors on the inside of the lagoon and we dive down to a 20m deep undulating basin dotted with rounded humps and snaking ridges of coral. This reef is a challenge. There's no wall or current to suggest direction and everyone scatters just as a group of bumpheaded parrotfish swims by and showers us with excreted sand. These huge hundred-kilo parrotfish travelling in schools of forty or more are like a herd of buffaloes. Meandering from one coral head to the next we lose ourselves in an undefined reefscape that is full of bottom dwelling animals that do not need the outer wall's strong currents to bring them nourishment. Only the roving eyes of the scorpionfish, stonefish, crocodilefish and flounders interrupt their unflinching camouflage and tip us off to their hiding places. A lone seafan seems orphaned among so many hard corals, but a closer look reveals half a dozen transparent shrimp, so delicate that they probably could not survive the rougher conditions outside the lagoon.

Intrigued by what we've found on the patch reef, we decide to do our last dive of the day in the shallowest patch of sand in the upraised centre of the lagoon. There we want to photograph those specialised creatures who live in the seemingly deserted areas of crushed coral rubble. It was time to dirt dive!

We skipped over *Febrina's* port side into warm water just a few feet deep and followed the sand ripples towards a large mass of colourless coral debris. A few seconds later the first shout rang out — *Inimicus*. Burt had discovered a pair of rarely seen scorpionfish, ambush predators that probably felt ambushed by a gaggle of photographers. The two fish dealt with our presence in decidedly different ways. The bolder one brandished its venomous dorsal spines and displayed

the intricate patterns on the interior of its pectoral fins while the timid one simply melted away slowly into the rough, sandy bottom.

Bannerfish school



It was nearly dark when we returned to *Febrina*. On board we changed film and chatted about the reef. Alan was anxious to know what we thought about night diving potential and the group unanimously decided to cruise back to our afternoon anchorage and see if the night shift had taken over on the patch reef.

Anthias, damselfish & seafan



Feeling sluggish after dinner and the especially decadent chocolate dessert, I had to be encouraged into my wet dive skins, but once we plunged into the black water beneath the boat, the fantastic other-worldly scene of the night reef made my skin prickle with energy. Strange, transparent juvenile fish and squid danced around the glow from *Febrina's* anchor lights, followed us down a few metres, then drifted away under the cover of darkness.

As we descended deeper, frantic circles of light attracted our attention. Everyone was gathered around a short tentacled anemone that we had seen only once before in twenty years of diving. Its pink mouth protruded upwards like a nascent volcano and every few minutes a smoky white fluid spurted from its pursed lips. Like a tuxedoed master of ceremonies, a white spotted shrimp scurried over the anemone, cleaning up after each eruption. Attentively as any Broadway audience, we follow this strange performance until the curtain falls when the anemone gently folds up around the shrimp and retreats backstage into a coral crevice for the night.

Spiralling our way upward and back to *Febrina*, we are greeted by millions of stars glowing in the late night sky. Even with the bright deck lights obscuring some of the weaker stars, the sky is overflowing with twinkling pinpoints of starshine.

Within a few minutes all of the divers and the crew have gathered on the foredeck. Sitting close together with our feet propped up on the anchor windlass and our heads tilted up towards the sky, we silently count shooting stars and reflect on this perfect day beneath the Bismarck Sea.

Febrina is a charter dive boat that operates in West New Britain. Book through South Pacific Tours, Telephone 321 3500, Fax: 321 3136.

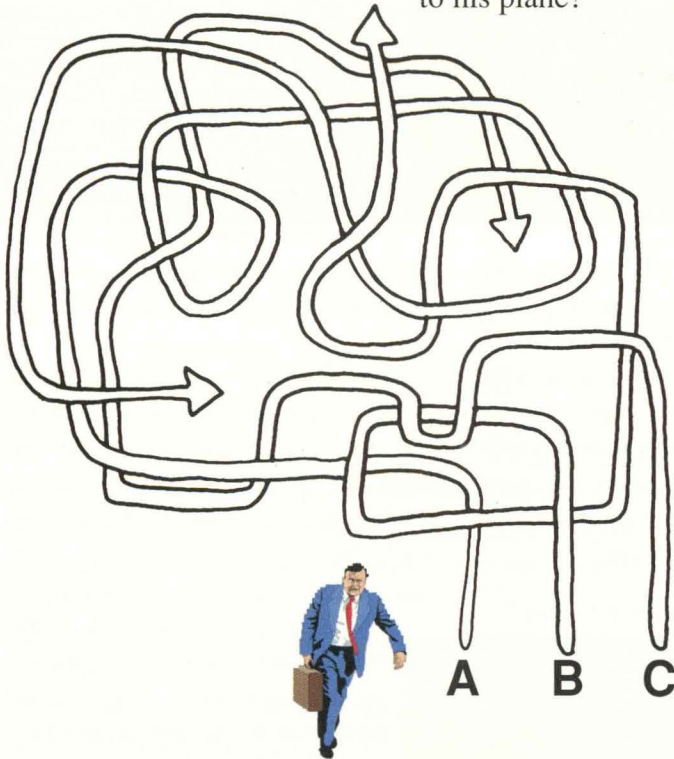
Maurine Shimlock and Burt Jones are a husband and wife underwater photographic team from Secret Sea Visions in Austin Texas. They have dived extensively in the waters around the Pacific Rim and have had a book of underwater photographs published — The Secret Sea.

Puzzles for the young at heart

Don't Miss the Plane!



Which one of the three paths will lead this happy traveller to his plane?



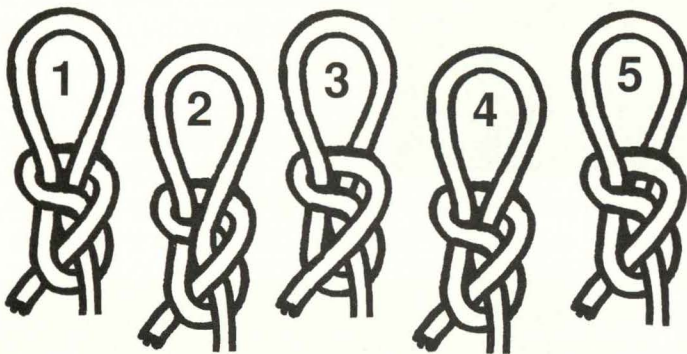
Automobile



Re-arrange the letters into eight parts of a car.

1. WHLESE _____
2. LTSGHI _____
3. SGTNEIER WLHEE _____
4. SSETA _____
5. ENENGI _____
6. WDNISNCERE _____
7. BTOO _____
8. DSROO _____

Spot The Differences



Which two knots are identical?

All Square

Write the answers to the clues in the grid. They should read the same across and down.

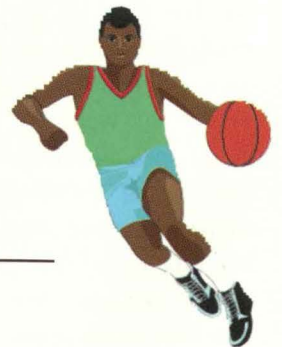
Clues

1. Story
2. Large continent
3. Fibs
4. Simple

	1	2	3	4
1				
2				
3				
4				

Sports

Re-arrange the letters into six sports.




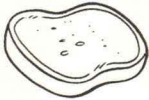

1. KEYOCH _____
2. BABELALS _____
3. OOLLFABT _____
4. RCICETK _____
5. RYUBG _____
6. KASBETLABL _____

A little tougher!

A Little Maths!

Add and subtract the letters to make two words.

1.

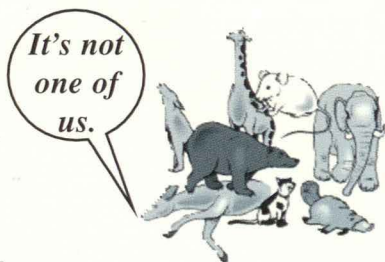
 - DR +
  - AD +
  - BE + A = _____

2.

10 - N +  - AF +  TA +  - R +  - GG = _____

Find the Animal

Finish the words across, using the clues. One row will be the name of an animal.



	C			
				E
			P	
	A			
				M
			I	
			E	
				L
C				
	O			
				H
			T	

- Pains
- Slip down
- Red flower
- Babywear
- Sweeper
- Fast
- Footwear
- Flower Part
- Duel
- Funny
- Not North
- Rubbish

Cats! Cats! Cats!

The answers to all these clues begin with the word CAT.



1. Provider of food CAT _____
2. Big Church CAT _____
3. Cows CAT _____
4. Hairy grub CAT _____

Papua New Guinea Quiz

1. The tallest tropical trees in the world grow in PNG? Name this pine tree. _____
2. What is the main cereal eaten in PNG? _____
3. What is the main cash crop from coconuts? _____
4. What reptiles appear on the 1-Kina coin? _____
5. How many species of birds of paradise are found in PNG? _____



OL GUTPELA NA NAMBAWAN DRINKS INSAIT LONG PNG. YU KEN KISIM LONG OL GUTPELA STOA.

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AUDIO ENTERTAINMENT

CLASSICAL Channel: 5

Arrival of the Queen of Sheba (Handel)
English Chamber Orchestra
Conductor: Raymond Leppard
SONY/SONY

Russian Dance (Tchaikovsky)
Royal Philharmonic Orchestra
Conductor: Andre Previn
EMI/EMI

Concerto for Cello in D Minor (Vivaldi)
Ofra Harnoy: cello
Toronto Chamber Orchestra
Conductor: Paul Robinson
RCA VICTOR/BMG

Suite for Orchestra No 3 in D Major 2nd Movement 'Air' (Bach) David Bell: organ
Berlin Philharmoniker
Conductor: Herbert von Karajan
DGG/POLYGRAM

Ave Maria (Schubert)
Alexander Markov: violin
Dmitriy Cogan: piano
ERATO/WARNER

O Mio Babbino Caro (Puccini)
Felicia Weathers: soprano
Vienna Opera Orchestra
Conductor: Argeo Quadri
DECCA/POLYGRAM

Cantata, BWV 156 (Bach)
Julian Lloyd Webber: cello
John Lenehan: piano
PHILIPS/POLYGRAM

Peter and the Wolf (Prokofiev)
The London Philharmonic Orchestra
Conductor: Sian Edwards
EMI/EMI

Eine Kleine Nachtmusik: Allegro (Mozart)
Cleveland Orchestra
Conductor: George Szell
SONY/SONY

Una Furtiva Lagrima from 'L'Elisir D'Amore' (Donizetti)
Luciano Pavarotti: tenor
The Metropolitan Opera Orchestra
Conductor: James Levine
DGG/POLYGRAM

Concerto for Oboe & String Orchestra No 2 in C Minor, Allegro Moderato, Adagio, Allegro (Marcello)
Jean-Claude Malgoire: oboe and conductor
Le Florilegium Musicum de Paris
SONY/SONY

Peer Gynt Suite - Solveig's Song (Grieg)
Czecho-Slovak State Philharmonic Orchestra
Conductor: Stephen Gunzenhauser
NEXOS/SONART

Theme from 'Schindler's List' (Williams)
Roger Woodward: piano
WARNER/WARNER

POP Channel: 6

Truly Madly Deeply
Savage Garden
ROADSHOW/WARNER

You Were Meant For Me
Jewel
ATLANTIC/WARNER

Precious Declaration
Collective Soul
ATLANTIC/WARNER

Where Have All the Cowboys Gone?
Paula Cole
WEA/WARNER

Elegantly Wasted
INXS
MERCURY/POLYGRAM

I Don't Want To
Toni Braxton
LA FACE/BMG

Who Do You Think You Are
Spice Girls
VIRGIN/VIRGIN

Your Woman
White Town
CHRYSALIS/EMI

Staring At The Sun
U2
ISLAND/POLYGRAM

For You I Will
Monica
ATLANTIC/WARNER

Blood on the Dance Floor
Michael Jackson
EPIC/SONY

In My Bed
Dru Hill
ISLAND/POLYGRAM

For You I Will
Monica
ATLANTIC/WARNER

Sara Smile
After 7
VIRGIN/VIRGIN

EASY LISTENING Channel: 7

All By Myself
Eric Carmen
TIME LIFE/TIME LIFE

She Believes In Me
Kenny Rogers
EMI/EMI

The Other Side Of The Sun
Janis Ian
FESTIVAL/BELLAPHON

The Boxer
Simon & Garfunkel
COLUMBIA/SONY

Theme From Mohogany (Do You Know Where You're Going To)
Diana Ross
EMI/EMI

You Are So Beautiful
Joe Cocker
CUBE/EMI

Token Angels
Wendy Matthews
ROOART/POLYGRAM

Baker Baker
Tori Amos
EAST WEST/WARNER

No Ordinary Love
Sade
EPIC/SONY

You Are The Sunshine Of My Life
Stevie Wonder
MOTOWN/BMG

Leaving On A Jet Plane
Peter, Paul & Mary
WARNER BROS/WARNER

If You Asked Me To
Celine Dion
EPIC/SONY

Where Do We Go From Here
Vanessa Williams
MERCURY/POLYGRAM

Four Seasons In One Day
Crowded House
CAPITOL/EMI

After Hours (The Antidote)
Ronny Jordan
ISLAND/POLYGRAM

COMEDY Channel: 9

Embarrassing Moments
Ellen DeGeneres
ATLANTIC/WARNER

New York City Animals
Robert Klein
RHINO/WARNER

Stand Up/Flash Bazbo
National Lampoon
EPIC/SONY

An Excerpt from 'The Best of Comic Relief 2'
Paul Reiser
RHINO/EMI

Idiot Song
Monty Python
VIRGIN/EMI

My Real Name
Steve Martin
WB/WARNER

Unnatural Resources
Lily Tomlin
ARISTA/BMG

Football
Jasper Carrott
CHRYSALIS/EMI

Doing The Honours
Yes Minister
BBC/POLYGRAM

Little Red Riding Hood
Steve Allen
VARESE SARABANDE/
POLYGRAM

The New West
Red Skelton
DELTA MUSIC/DELTA MUSIC

All The Things You Are
Peter Sellers
EMI/EMI

\$75 Car
Bill Cosby
WB/WARNER

Child Of The 70s
Scared Weird Little Guys
ID/POLYGRAM



COUNTRY
Channel: 10

She's Going Home With Me
Travis Tritt
WARNER BROS/WARNER

455 Rocket
Kathy Mattea
MERCURY/POLYGRAM

Why Would I Say Goodbye
Brooks & Dunn
ARISTA/BMG

I Need You
Trisha Yearwood
MCA/MCA

Ladies In My Life
Troy Casser-Daley
COLUMBIA/SONY

Just When I Needed You Most
Dolly Parton with Alison Krauss
MCA/UNIVERSAL

Bed of Roses
Faith Hill
WARNER BROS/WARNER

Take It From Me
Paul Brandt
REPRISE/WARNER

Heads Carolina, Tails California
Jo Dee Messina
CURB/SONY

World Weary Heart
Mark O'Shea
ABC/POLYGRAM

Any Man of Mine
Shania Twain
MERCURY/POLYGRAM

The Light in Your Eyes
LeAnn Rimes
CURB/WONY

I Miss You a Little
John Michael Montgomery
ATLANTIC/WARNER

Fit To Be Tied Down
Sammy Kershaw
MERCURY/POLYGRAM

A Girl's Gotta Do (What A Girl's Gotta Do)
Mindy McCready
BNA/BMG

Breaking In My Heart
Tania Kernaghan
ABC/EMI

Who's Cheatin' Who
Alan Jackson
ARISTA/BMG

CHILDREN'S
Channel: 11

Tom Tit Tot
Claire Bloom
CAEDMON/CAEDMON

The Ugly Duckling
Danny Kaye
MCA/UNIVERSAL

The Tale of Mr Jeremy Fisher
Wendy Craig
EMI/EMI

Winnie The Pooh & The Honey Tree
Walt Disney
DISNEYLAND/SONY

Never Smile At A Crocodile
From 'Peter Pan'
PICKWICK/POLYGRAM

Black Beauty
Angela Rippon
ARGO/POLYGRAM

Supercalifragilisticexpialidocious
Julie Andrews, Dick Van Dyke,
Pat O'Malley
WALT DISNEY/BUENA VISTA

Gerald McBoing Boing
Dr Seuss
CAPITOL/EMI

Bibbidi-Bobbidi Boo
Verna Felton, Ilene Woods
& Disney Studio Chorus
WALT DISNEY/BUENA VISTA



Shania Twain

PAPUA NEW GUINEA
Channel: 8

Koa
Kailakinumu village (Koiari)
Central Province

Pore Vavine
Helgas Band Vol 15
CHM Recordings

Ganisiu 'Gumugumu'
Bolou village (Misima)
Milne Bay Province

Talaigu
Rockband by Erex Sui Sui
PGS Recordings

Molo
Harevavo village (Orokolo)
Gulf Province

Soty
Memehusa Company
CHM Recordings

Kapiu 'Kaworawor'
Koragul village (Kairiru)
East Sepik Province

Vui Tai
Slacks band of Rabaul
PGS Recordings

Zo' Signal
Aronis village (Mugil)
Madang Province

Mi Save Wari Turu
George Telek Vol 1
CHM Recordings

Channel 8 recordings compiled by
Cultural Studios Division
National Research Institute

PAPUA NEW GUINEA
Channel: 8

Kekeni
Solo Rock Album by Dickson
Oki Vol 1
CHM Recordings

Tatarore
Waidoro village (Gizra)
Western Province

Swit Finch
Rock Band by Reks Band
PGS Recordings

Giglang 'Mori Mori'
Bongugl village (Chimbu)
Simbu Province

Kanai
Rock Band by Charles Lamangau
CHM Recordings

Mate
Sialum village (Sialum)
Morobe Province

Burukim Bus
Rockband by Daddy Cool Vol 2
PGS Recordings

Tambaran
Lambom village (Siar Island)
New Ireland Province

Sauga Refugee
Rockband by Saugas Band Vol 1
CHM Recordings

Tomo
Yuyane village (Ipili)
Enga Province

Soil Page
Soil Page Band of Pagwi
PGS Recordings

PUZZLE ANSWERS from Page 44 and 45

Don't Miss The Plane
B

Spot The Differences
1 & 4

Automobile
1. wheels; 2. lights;
3. steering wheel; 4. seats;
5. engine; 6. windscreen;
7. boot; 8. doors

Sports
1. hockey; 2. baseball;
3. football; 4. cricket;
5. rugby; 6. basketball

A Little Maths
1. umbrella
2. telephone

Trivia Quiz
42

Cats! Cats! Cats!
1. caterer
2. cathedral
3. cattle
4. caterpillar

Find the Animal

aches
slide
poppy
nappy
broom
rapid
shoes
petal
clash
comic
south
waste

hippopotamus

Papua New Guinea Quiz

1. Klinki pines grow to 90m.
2. rice
3. copra
4. saltwater and fresh water crocodiles
5. 38 of the 43 that are found in the world.

FEATURE FILMS

International flights:
from Port Moresby

to Port Moresby

JULY

Shine

101 Dalmatians



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

Shine is the story inspired by the life of David Helfgott, a brilliant pianist whose very genius drives him to the edge of madness.

Featuring: Geoffrey Rush, Armin Mueller-Stahl, Sir John Gielgud, Lynn Redgrave
Director: Scott Hicks
Producer: Jane Scott



Genre: Comedy Rated: G
From: Buena Vista 103 minutes

In this live-action remake of the classic 1961 animated feature, the story once again takes place in England and tells of a family who must keep its Dalmatian puppies out of the sinister hands of Cruella De Vil, who wants to make a fur coat from their hides.

Featuring: Glenn Close, Jeff Daniels, Joely Richardson, Joan Plowright
Director: Stephen Herek
Producer: John Hughes, Ricardo Mestres

AUGUST

Michael

The Associate



Genre: Romantic Comedy Rated: PG
From: Turner 102 minutes

John Travolta stars as a beer-guzzling hard-living angel pursued by a pair of tabloid journalists. While reporting for the National Examiner these veterans of sleaze have seen it all. But nothing has jolted them like the angel with wings and razor stubble that has sprouted in Iowa.

Featuring: John Travolta, Andie McDowell, William Hurt, Jean Stapleton
Director: Nora Ephron
Producer: Sean Daniel, James Jacks



Genre: Comedy Rated: PG-13
From: E-source 114 minutes

This is a comedy about Laurel, a successful business woman who's frustrated by her inability to break the 'glass ceiling'. Feeling her work is not being taken seriously enough by the CEOs, she invents a white, male 'associate' as a partner in her deals. Soon her mythical partner becomes the media sensation as a mystery man, taking the business world by storm.

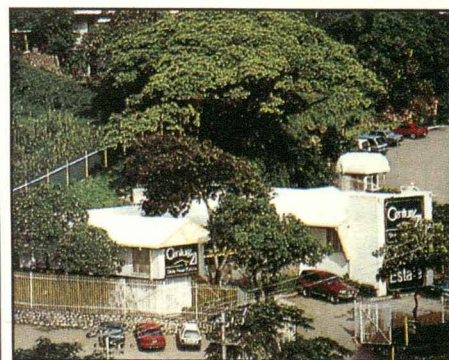
Featuring: Whoopi Goldberg, Bebe Neuwirth, Dianne West, Eli Wallach
Director: Donald Petrie
Producer: Frederic Golchan, Patrick Markey, Adam Leipzig

 **Air Niugini**

Channels 1 and 2

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POSF
It's Super.

Public Officers Superannuation Fund Board
PO Box 483, Port Moresby, Papua New Guinea.

Tourist Information

Getting Around in Port Moresby: At Jackson's Airport, which is 11km 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. Within the city, PMVs (public motor vehicles) cost 50 toea per journey.

Useful Port Moresby Numbers: Air Niugini Information Jackson's Airport 3273480; Reservations and Confirmation 3273555 (Domestic) and 3273444 (International); Tourism Promotion Authority 3200211; Police 000; Ambulance 3256822.

Getting Around Elsewhere: PMVs, taxis and hire cars are available in all major towns. Many of the major centres can only be reached from Port Moresby by air or sea.

Currency: Papua New Guinea's unit of currency is the Kina which is divided into 100 toea. Exchange your money at Jackson's Airport or in banks which are open from 9am to 3pm, Monday to Thursday and until 5pm on Friday. Credit cards are accepted in leading hotels and shops.

Customs: Adults over 18 have a general allowance of new goods to the value of K250 and are allowed duty free:

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

Drugs, pornographic literature or video tapes, firearms and weapons are prohibited. Food items, seeds, spices, live or dry plants, animals, animal products and biological specimens such as cultures and blood need special documentation before they can be imported.

Taxes: A sales tax of between 3% and 7% is levied in some provinces and the National Capital District. K15 departure tax is payable at the airport or tax stamps can be purchased from post offices.

Languages: Although over 800 languages are spoken in Papua New Guinea, English is the language of education and commerce. Tok Pisin is widely spoken and Hiri Motu is common in Papua. The following phrases may be of use.

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

Time: Papua New Guinea is 10 hours ahead of GMT and in the same time zone as Eastern Australia. There is no daylight saving in Papua New Guinea.

Communication: ISD, STD and facsimile services are available in most areas. Large towns have public telephones. Phone cards can be used in some. Many rural areas have radio phones.

Driving: Valid drivers' licences issued in other countries are recognised up to three months after arrival. Vehicles travel on the left side of the road. Speed limit is 60kph in built-up areas and 80kph out of town.

Electricity: Electricity supply is 240 volts AC 50 Hz. Some hotels have 110 volt outlets for shavers and hair dryers.

Health: Water quality is within World Health Organisation standards in most towns. Bottled water is available. In rural areas it is advisable to boil water at all times. As malaria continues to be a health risk in the country it is advisable to take anti-malaria tablets two weeks before arrival, continue during your stay and for four weeks after departure. Use insect repellent and wear long-sleeved shirts, long trousers and shoes in the evening when mosquitoes are more active.

Dentists, doctors and hospitals are in all major centres. Rural areas have health centres and aid posts staffed by trained health workers.

Dress: For most occasions, dress is informal and casual. Thongs, sandshoes and jeans are not allowed in some bars and restaurants. Lightweight clothing is suitable for coastal areas but a sweater or jacket will be needed in the highlands.

Restaurants: Western cuisine is available in hotels, restaurants, guest houses, lodges and village resorts. Port Moresby has several Asian restaurants. Some hotels especially in the provinces serve local food such as roast pork, chicken or fish with sweet potato, taro, yam, pumpkin, banana and greens cooked in coconut milk.

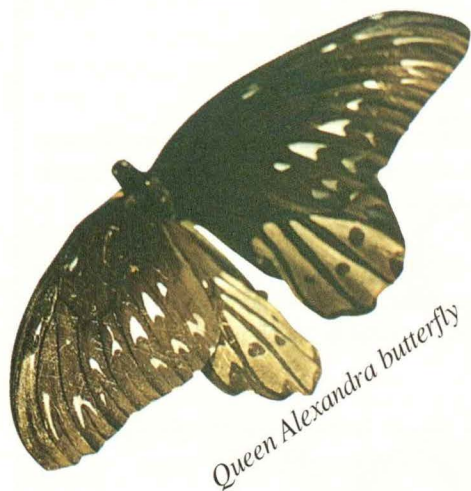
Tips: Tips are neither expected nor encouraged.

Shopping: Large stores and artifact shops offer a variety of goods for sale. Saturday is a half day for most shops and nearly all are closed on Sunday. Artisans sell their craft beside the roads or in markets. All markets sell a wide range of fruits and vegetables.

Cultural Events: Celebrations of traditional culture include:

June	Port Moresby Show
August	Mt Hagen Show
September	Hiri Moale Festival Port Moresby; Goroka Show
October	Maborasa Festival Madang; Morobe Show

Export Rules: Many artifacts, historical and cultural objects are prohibited exports. Others require a permit from the National Museum. Export permits for wildlife and animal products are issued by the Nature Conservation Division of the Department of Environment and Conservation.



Queen Alexandra butterfly

LIVING IN BUTTERFLY COUNTRY

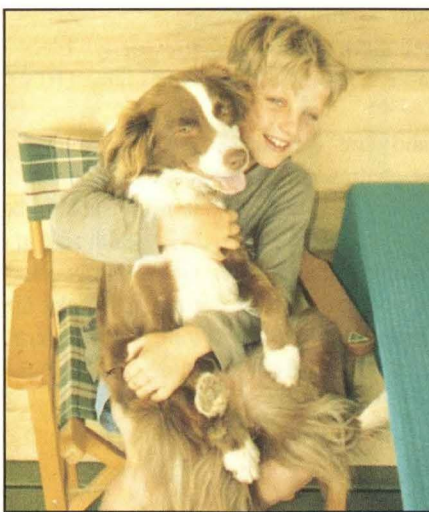
Story and photographs by William Gordon

I am living on the Managalase Plateau which is two hours drive from Popondetta into the mountains of Oro Province where there is beautiful rainforest. We came from Australia to live in Papua New Guinea three years ago when I was eight. For one year we have been at Afore which is a government station surrounded by 27 villages.

My parents, Annie and Fritz, are working for the Oro Conservation Project which is set up to save the world's largest butterfly, the Queen Alexandra Birdwing. The Oro Province is the only place in the world in which this species of butterfly lives. It is also the symbol on the Oro flag. This butterfly is becoming extinct and that would be sad for Papua New Guinea and the world.

Annie, my mum, works with women's groups and is involved in cooking demonstrations, seed distribution and family planning. Betty, who works with Annie on the women's projects, comes from one of the closer villages called Kawawoki. With Fritz, Annie is also involved in introducing rabbits to help the people's nutrition by providing more protein. Our rabbits come from Unitech in Lae.

My stepfather Fritz is the Rural Development Specialist. He is marketing chillies and helping vegetable growers.

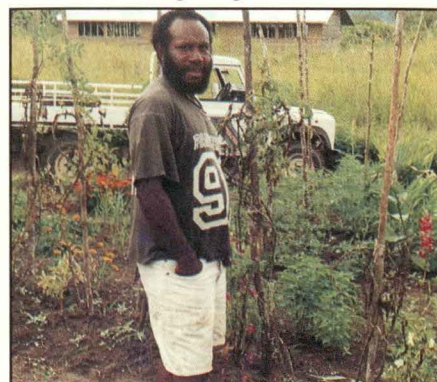


Above: William and his dog Tess
Below: Rabbits from the project



Above: Annie and Betty at a Women's meeting
Right: Fritz helping vegetable growers

Chris Mercer, the scientist on the project is studying the life cycle of the butterfly. He catches a female, puts it in the flight cage where hopefully it lays its eggs on the *Aristolochia dielsiana* vine. Chris marks the butterflies with white dots for identification. I find it interesting to watch Chris measure the butterflies. The average female is 29cms in the wing span. The male is smaller, about 24cms, but much more colourful. I have photographed some butterflies in flight and when they are feeding and recorded the sightings in a book.



I have met many people here and one of the nicest is John D. Yamang from the Sepik (photo above). He is our day watchman and we share lots of stories. His wife Elvina and another lady Mylie work with the rabbits. Joyce is our house lady and we have made good friends with her family as well.

I spend a lot of time with adults and with mum's help at home I do my school work by Distance Education from New South Wales. The life I now live is very different from the one I had in Australia, but I am happy and enjoy being part of an environmental conservation project.



Underwater Wrecks

Story by Jim Ewing
Photographs by
Jim Ewing & Gerald Nowak

As a legacy of World War II, aircraft wrecks lie in the waters off Port Moresby. Many have yet to be discovered. However, due to some 'divine' diving, several new wreck sites have recently been located.

Pastor Ron Chisholm of the Christian Fellowship Ministry, along with his predecessor Pastor Peter 'Crowbar' Hollands, are both SCUBA enthusiasts. During their work with coastal villagers, a local fisherman casually remarked that he obtained good catches around a sunken aircraft.

'Okay,' thought Ron and Peter, 'let's have a dive on it.' This they did, thinking the plane's location was common knowledge to all Port Moresby divers.

In 18m of water with visibility only 1m the two pastors reached the mangled remains of a twin-engine bomber. This wreck had never been dived before. According to local wreck dive expert Neil Whiting, it is the first World War II Japanese aircraft ever found underwater in the Port Moresby locale.

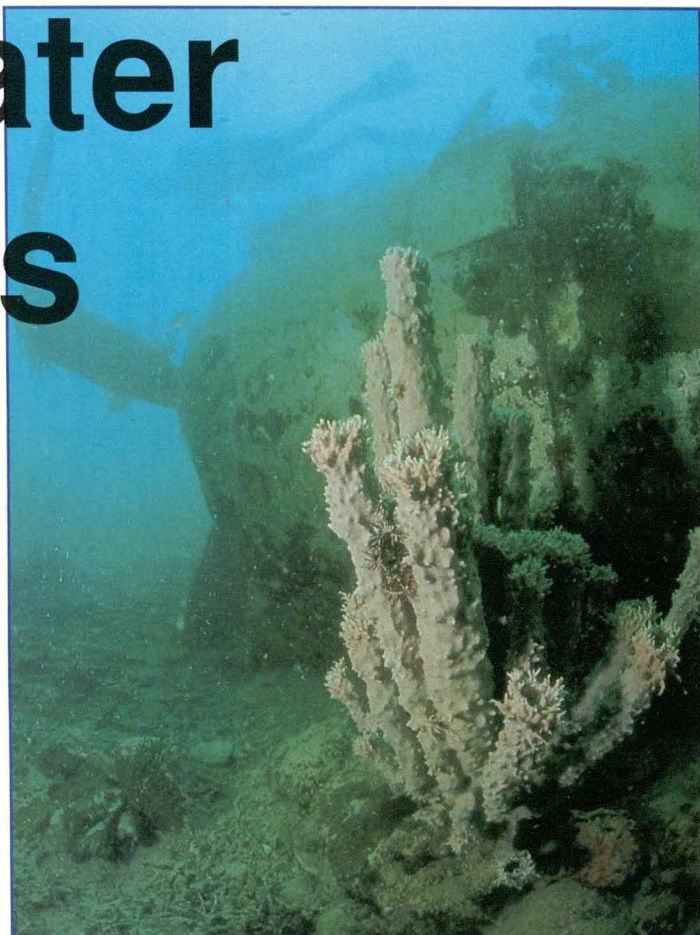
Old people at Gairi village told Ron Chisholm of paddling their canoes out to retrieve two Japanese airmen, one alive and one dead. Ron speculates the men probably baled out at low level. 'The plane is such a mess that certainly no-one still on

board could have survived such an impact,' he says.

A far better preserved wreck, also previously unknown, awaited the pastors' next dive. Fisherman Alu Matapere from Taikone village located this plane, a single-seat P-47 Thunderbolt fighter, in 1992. For Alu it was '... just another artificial reef where I could spear fish'. For Ron Chisholm it was like finding gold.

With Alu's expert assistance putting us right over the Thunderbolt, I was able to dive this wreck myself. My dive buddies were Pastor Ron, who says, *When I dive God is always a small, still voice in my heart*, and another visiting diver/clergyman Pastor Mick. (It seems Jesus not only has disciples who are 'fishers of men', but also men who are fish!)

The Thunderbolt lies in only 12m of water between Vabukori village and Manubada Island. As I descended towards it my first impression was, 'Gee, if I knocked a couple of chunks of coral off this thing I could fly it away'. So brilliantly had the US pilot 'pancaked' this heavy aircraft, aside from its bent four-blade propeller it



Coral growing near nose of P-47 Thunderbolt fighter

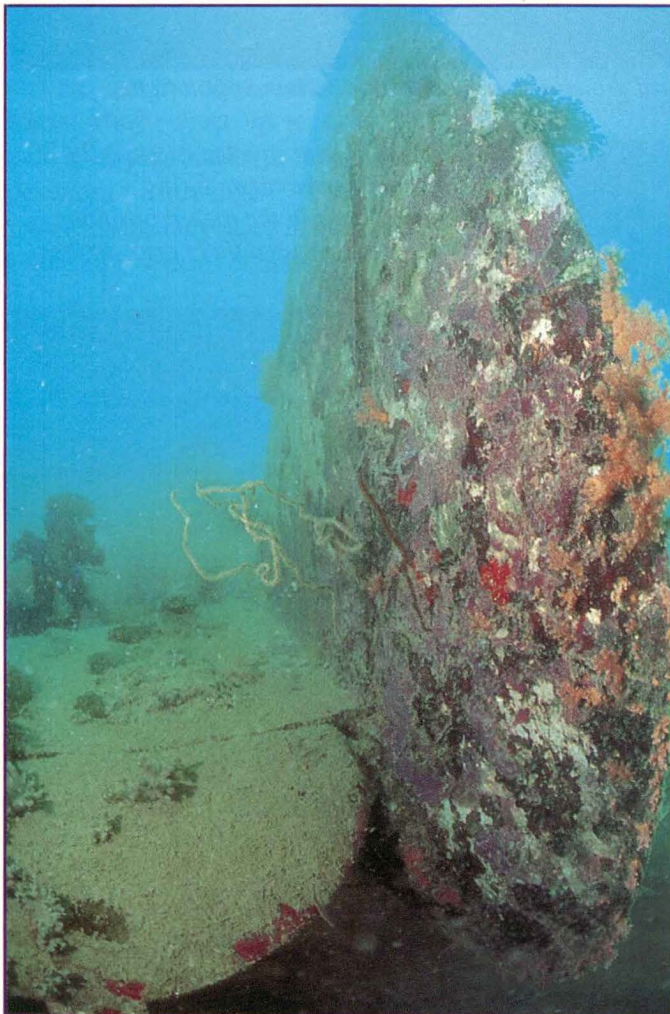
Diver in the rear gunner's seat, A-20 Havoc fighter bomber. Twin machinegun is in the locked position having been secured there prior to the aircraft ditching.





Above: John Miller toys with the P-47 Thunderbolt's still manoeuvrable joystick.

Below: Soft and hard corals encrusting tail of the P-47 Thunderbolt



had sustained practically no damage. Resting on a knoll of hard coral, the plane's 'attitude' is slightly banking to the right.

As for the pilot himself, Neil Whiting has yet to discover his identity. But according to local elders, he did manage to swim ashore. If he did survive, he was very lucky. Holes where a machine gun 'stitched' the forward section of his cockpit are clearly visible.

Not only is this aircraft in near-perfect condition, with its eight Colt Browning machine-guns looking as

lethal as they would have in 1943, it is also quite pretty. Hard and soft corals have grown on parts of its wings and fuselage. Many beautiful multi-coloured fish also make it their home.

An A-20 Havoc, the most successful US fighter-bomber of WWII, was my next dive. Resting 20m deep not far from Loloata Island, this aircraft was in fact discovered some years ago. It too is in remarkably good condition, so much so the tail rudder continues to move freely. The rear gunner's twin machine-gun still sits snugly in the locked position where he secured it prior to ditching. Beside this weapon rest full racks of .30 calibre bullets.

Another wreck yet to be located but 'definitely down there somewhere' is a P-38 Lightning, the twin-engine twin-tailed single-seat fighter the Japanese called the 'Forked-tail Devil'. In 22m of murky water, Pastors Ron and Mick and I searched in vain for this aircraft. However, it definitely exists, and will be found. Wanigela settlement elder Ireu Walo tells of being 13 years old when it ditched. She and later her son Pala have fished on it for Kingfish and Trevally and various reef species. Their information is corroborated by former Australian army officer Don McFarlane of Brisbane, who told Neil Whiting about the US pilot standing on the wing of his sinking aircraft as Don and some friends in a motorised *lakatoi* (twin hull canoe) sped out to rescue him, successfully.

Although Ron Chisholm has helped rekindle interest in finding Port Moresby aircraft wrecks, he concedes the driving force in sunken aircraft discovery is Neil Whiting. A diver of great experience, including seventeen years in Papua New Guinean waters, Neil is the author of *Wrecks and Reefs, Port Moresby, Papua New Guinea*.

Anyone interested in history will find this beautifully produced, thoroughly researched book of photos, maps and text, immensely interesting.

Another person doing his fair share of underwater 'seek and search' is John Miller who grew up in Papua New Guinea. John operates the dive boat *MV Solatai*. For those visiting Port Moresby and wishing to experience sunken aircraft and ships or simply the beauties of coral reef diving, John is the man to contact. Where new inshore wrecks are concerned he works in close co-operation with local villagers, ensuring the discoverers are suitably rewarded.

Amiable John has the most remarkable blue eyes — it's as if they were made from drops taken from deep in the Coral Sea. A fully qualified PADI dive instructor, John describes the Port Moresby area as '...the best city diving anywhere in the Pacific. We've got wonderful coral reef diving on average less than 5 nautical miles off the coast.' In Cairns, divers face a 20 nautical mile trip to comparable dive sites.

Recently John and other divers recovered a .30 calibre machine-gun from a downed Bell P-39 Airacobra. After being donated to the National War and Modern History Museum in Port Moresby the weapon was found to have a live cartridge in its firing chamber.

Enter W/O Ross Atkinson of the Australian Defence Force, presently attached to the PNG Defence Force. An ammunition technician specialising in bomb disposal, Ross warns anyone diving wartime wrecks to exercise extreme caution. 'If something has been fired but hasn't gone off,' he explains, 'a fusing mechanism problem is possible. One bump can set it off. Seawater is very corrosive and this can make explosives highly sensitive.'

Plans are in place to relocate the War and Modern History Museum to a site of greater prominence beside the National Museum. It is expected that then more retrieval work on salvaging and restoring sunken aircraft will be carried out.

Finally, a word of caution to those intending to dive on wartime wrecks in Papua New Guinea. They are protected by law and anyone removing anything from them is liable to severe prosecution. Enjoy your dive, and leave everything untouched for those who will follow you. Above all, respect the site itself. Many of these sunken aircraft mark the final resting places of gallant airmen.

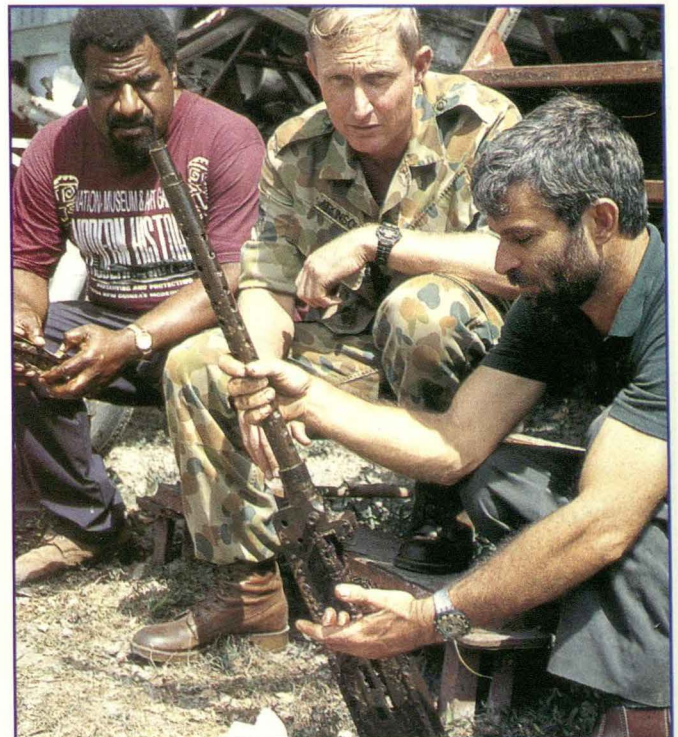
Wrecks and Reefs, Port Moresby, Papua New Guinea can be obtained from Neil Whiting, PO Box 7078, Boroko, Papua New Guinea. Bookings to dive from *MV Solatai* can be made with John Miller on Phone 320 1200.

The War Museum is located at Ahuai St, Gordon and is open from Monday to Friday and on Sunday afternoon.



Above: John Miller examines the propeller of the P-47 Thunderbolt fighter

Below: Peter Marai, Chief Security Officer at the War and Modern History Museum, W/O Ross Atkinson, Defence Force specialist ammunition technician and diver John Miller examine a .30 calibre machine-gun retrieved from the submerged wreck of a P-39 Airacobra. The weapon still had a live round in its firing chamber.



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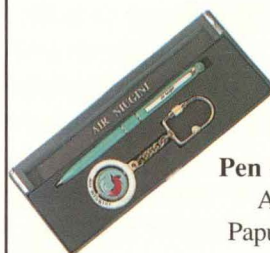
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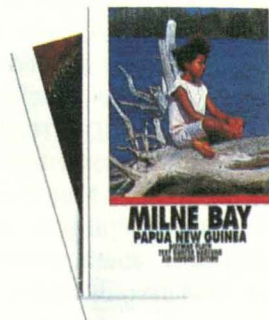
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Bundaberg 1.125 litre
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DESTINATION - Nara Japan

Why do we do it? Distance ourselves from home and family to travel to the furthest reaches of the globe, suffering the 'privilege' of having our entire world view overturned? Is it that we're trying to recover 'out there' something 'in here' that has become lost along the way?

These are the thoughts that a newcomer to Japan is apt to feel. This is a nation so refined and self-assured in its values that the visitor is constantly challenged to re-evaluate his or her most ingrained beliefs and premises.

And a good place to start on this path is Nara.

Nara, the capital of Japan for just 74 years from 710 AD, is a pleasant city of quiet and immaculately-manicured suburban gardens, many hectares of deer-grazing public parks and ancient temples continually reminding you that your own world view is by comparison blinkered and immature.

Just 35 minutes by train from Osaka, Nara is a sister city to Australia's capital, Canberra (as in the case of Port Moresby and Townsville, or Sydney and San Francisco, or Melbourne and Chemobyl). It's also the home of an Exposition that bills Nara as 'the end of the Silk Road'.

Japanese mythology puts Nara's origins way back in pre-history. It is said that when the Sun Goddess dispatched her grandson to Earth, he landed on the island of Kyushu and was enthroned as the first ruler of Yamato (the 'Land of Great Peace', centred at present-day Nara). Astrologers have fixed a more accurate date — to be precise, at 11am on 11 February 660 BC, the time of enthronement of the emperor Jimmu.

On a late winter's day, with the winds from off the still snow-capped mountains penetrating nearly to the bone, early morning in Nara is a little hard to take. But by noontime the sun shines brilliantly,

warming the earth and the soul alike. Just to wander through the streets of town, past houses uniquely Japanese in their blending of old-world woodwork and state-of-the-art embellishments, lifts the heart to new heights.

For a change from the wallet-wrenching expensiveness of Japanese accommodation, I stayed at the Nara Youth Hostel. I'd sworn I'd never stay at one of these establishments, with their images of prim propeness and acne-faced school-kids. But the Nara hostel came as a pleasant surprise: quiet and roomy, and just ¥2,800 per night (about 30 Kina) — cheap by Japanese standards.



The centrepiece of Nara is Nara Park, over 660 hectares full of roaming deer and great for just walking around. At the north-west of the park lie the superb Isuien Gardens (shown above), representing the zenith of Meiji garden engineering.

Story and photographs by Graham Simmons

This huge complex covers over 14 square kilometres. Colour, shape and texture are masterfully combined with landscape design echoing in miniature a countryside of hills, lakes and mountain streams. The whole place is extraordinarily peaceful and serene; and if there is a better garden anywhere I've yet to see it, or even a picture of it. Attached to the Isuien Gardens is the Neiraku (Bijuitsukan) Art Museum, with an interesting collection of scrolls, copper and bronze work as well as Korean, Japanese and Chinese porcelain. (But note that all signs are in Japanese only.)

The founding of Nara was a watershed in Japanese cultural development. Previously the Japanese had looked to Korea for inspiration, but in the 7th Century they started to glean ideas from the Tang civilisation of China. The symmetrical grid plan of Ch'ang-an, the Tang capital, was chosen as the basic design for Nara.

Japanese Buddhism reached the height of its influence in the mid-700s. Emperor Shomu dreamed of a united, Buddhist Japan under his rule. To commemorate this ambition he ordered the construction of the Vairocana (Great Buddha) of Nara, 'to bring about peace to the state and enlightenment to the people'. This, one of the world's biggest statues, completely exhausted the country's reserves of gold, and also exhausted the thousands of peasants who were conscripted to work on it. To house the Great Buddha, the Daibutsu-Den (Great

Buddha Hall) was constructed on its present site to the north of Nara Park. The largest wooden building in the world, it completely dominates the Todaiji Temple complex of which it forms a part.



Todaiji Temple was inaugurated in 752 AD, with an Indian priest on hand to consecrate the statue of the Great Buddha. The statue subsequently lasted until 855, when its head fell off during an earthquake. But having your head fall off is, they say, of little concern to an enlightened being. The statue was repaired, and life went on as before until in 1180 and again in the 16th Century the Great Hall was burnt to the ground. The rebuilding of the Great Hall (shown above) took some time and wasn't completed until 1709. The current building may not be exactly the same as the original, but to visit the Temple today is an awe-inspiring and humbling experience.

Strolling around the Temple grounds are the famous deer of Nara: tame, wise and with voracious appetites! They seem to have become addicted to the biscuits that you can buy to offer to them. But they lend an extraordinary atmosphere to the whole Park. You feel that it's the spiritual energy of this place that has tamed them — or vice versa.

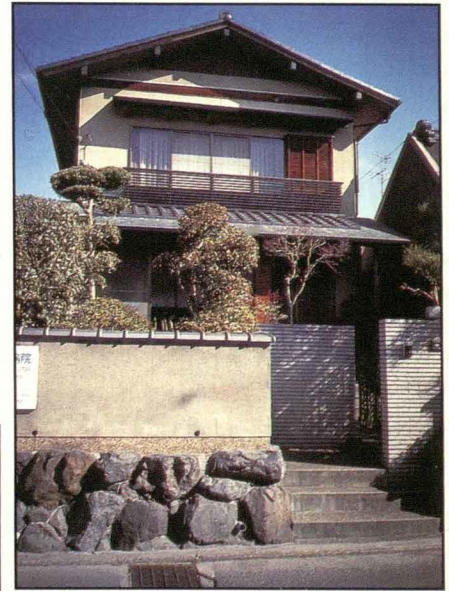
Another Nara landmark is the Five-Storied Pagoda of Kofukuji Temple, founded in 710 AD (shown on right). Originally, no less than 175 buildings stood within the Temple compound, but fire and earthquake have wreaked enormous damage over the ensuing centuries. Besides the Five-Storied Pagoda, only three main structures remain — the Three-Storied Pagoda, the Eastern Main Hall and the Treasure House.



Nara National Museum, not far from the railway station, is a large complex occupying two wings, with an underground connecting walkway. You enter from the old wing, which has an excellent collection of 8th Century exhibits. As elsewhere in this Museum, all exhibits have brief but informative captions in English. The underground corridor has a fine Amitabha Buddha triptych, with standing Buddhas displaying three different mudras (hand gestures). Looking at these mudras reveals a great deal about the Japanese character and ways.

The newer wing of Nara Museum has some fine exhibits including priceless paintings and scrolls looking like Tibetan thangkas and a 12th Century astrological mandala — with the sign of Leo at the top. (This too reveals much about the Japanese mind-set.) The main display room features a model of *Hyakunen-To*, the mountain of 'One Million Memorial Stupas'.

The rest of Nara is equally compelling in its design, evoking bygone days. Even the railway station is built in the form of a shrine — and above the railway station is the headquarters of the Institute for Silkroadology. This Institute serves as a research centre for studies into the ancient Silk Road, and promotes Nara as the eastern terminus of the Silk Road. (This may come as news to those who thought that the Silk Road ends in China.)



But it's not only Nara City that entices. The whole of the surrounding prefecture abounds in reminders of its ancient culture. To the south east of Nara the towns of Ikoma and Ikaruga have been proclaimed as important 'sites of discovery', containing temples and shrines built during the seventh Century.

Above all, Nara is a living city. You can get an excellent English-language booklet *Nara Living Guide* from the Nara Tourist Office, with practical details on visas, finding accommodation and so forth. If you can find work (eg teaching English), Nara could serve as an excellent base from which to explore the rest of Japan.

Allow yourself time here to relax, and unwind from the head-spinning frenzy of Tokyo or Osaka. Nara is an oasis of meditative calm, a haven of peace in a fast-moving nation. Stay awhile, and you'll come away feeling refreshed and invigorated.



Nara Town Hall built in traditional style

FACT FILE

Getting There: Air Niugini flies weekly from Port Moresby to Osaka's new Kansai International Airport. From Namba Station in southern Osaka, it's just 40 minutes by regular *Kintetsu* express train to Nara Station. The fare is ¥460. Within the Nara area, a wide variety of Japan Rail (JR) and Kintetsu passes are available, each allowing unlimited travel over 2-8 days, including discounted temple entrance.

Accommodation: [the Country Code is +81, area code (0)742] :

Choices in the north-eastern section of town near Todaiji Temple and Nara Park include: *Green Hotel Ashibi* (Japanese-western style), Higashimuki-Kitamashi, Tel 26 7815, ¥6,400 up;

Kanko Ryokan Seito (Japanese-style), 1717 Horen-cho, Tel 22 5021, ¥12,000;

Hotel Mikasa Onsen (Japanese-style, with spa), 728 Kawakami-cho, Tel 22 5471, ¥15,000;

Nara Youth Hostel, 1716 Horen-cho, a big establishment, and better than your average youth hostel, ¥2,800 without meals. Breakfast ¥600, Dinner ¥1,000;

Other hotels in the southern part of town, near the JR Railway Station include:

Nara Hotel, 1096 Takabate-cho, Tel 26 3300, Fax 23 5252; a grand old hotel with Japanese-Edwardian interior; ¥1 5,000-28,000;

Ryokan Edosan, 1167 Takabate-cho, Tel 26 2662, a traditional Japanese-style inn, ¥13,000-15,000.

Must See: *Todai-ji Temple*, the Temple of the Great Buddha: Open 0800-1700 March and October, 0730-1730 Apr-Sept, 0800-1630 Nov-Dec;

Nara Kokuritsu Hakubutsukan (National Museum): Open 0900-1630, closed Mondays;

Isuien Gardens: North-west of Todaiji; open daylight hours;

Neiraku (Bijuitsukan) Art Museum: Open 1000-1630, closed Tuesdays. Adjoins Isuien Gardens.

Walking Tour: the Saidai-ji Temple to Nishi-no-kyo route. While at Saidai-ji, witness the Grand Tea Ceremony, using the world's largest (3 metres diameter) tea-cup.

Further information:

Internet: an excellent and innovative web-site is the Nara City Imaginary Sightseeing Tour, to be found at http://www.sphere.ad.jp/naracity/e/e_sel_1.html

City Info:

Nara City Tourist Information Office, 1 Floor, Kintetsu-Nara Station, Nara
Tel (0742) 22 4858. There is also an office at JR Nara Station, Tel 22 9821.

PNG Goes To Japan

Air Niugini, in conjunction with the Tourism and Investment Promotion Authorities, staged a Roadshow in four major cities in Japan as a prelude to the commencement of the direct service to Osaka on 19 July. The team included representatives of the tourism industry and businesses with the potential to export their products (such as fresh tuna and coffee) to Japan.

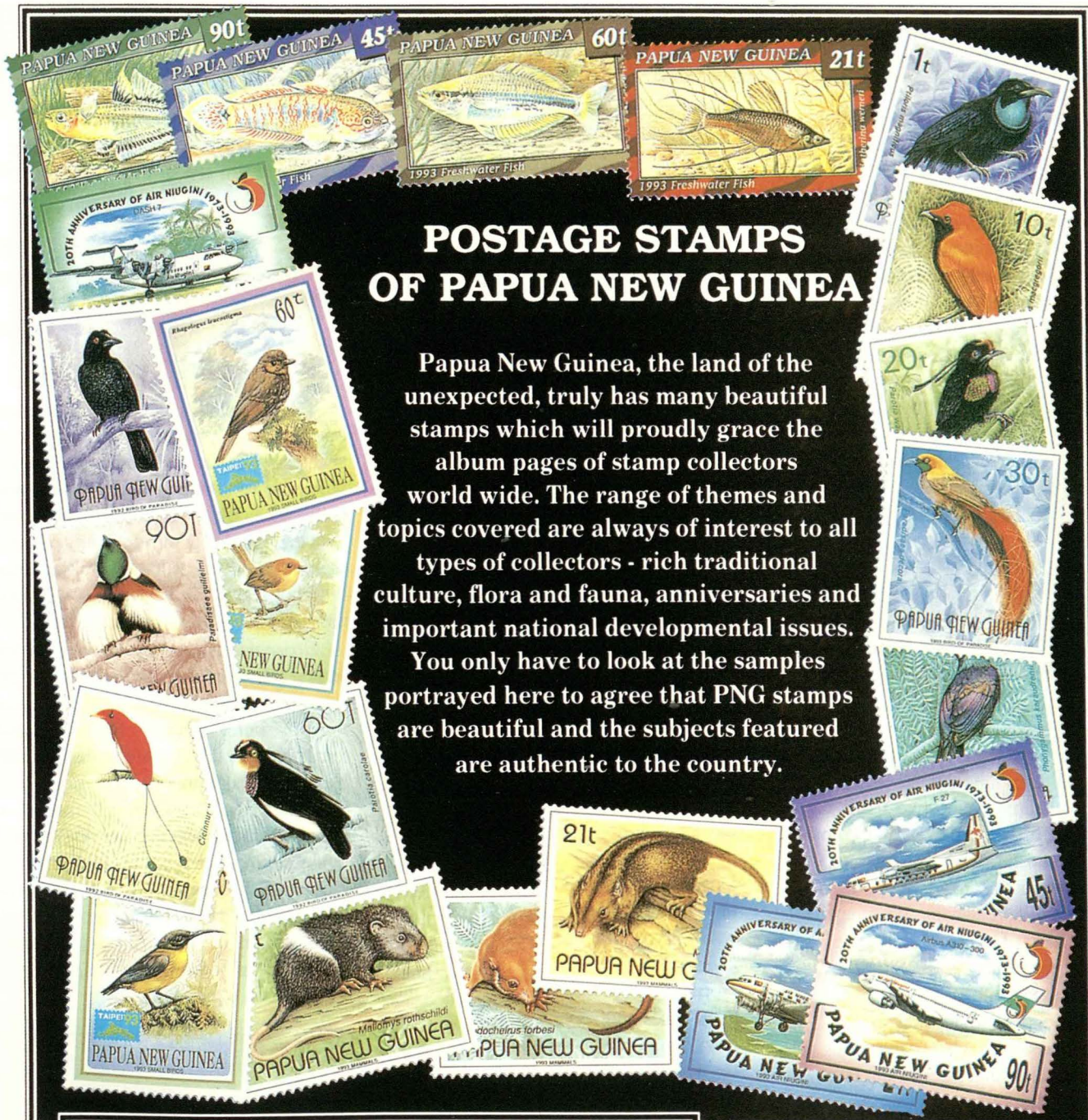
Air Niugini Customer Services helped to counter any language barrier by sending along its staff member, Marco McConnell, who speaks fluent Japanese. Throughout the visit Marco was an invaluable member of the delegation acting as a translator for both the Japanese and PNG operators.

To commemorate the Port Moresby-Osaka service, the Philatelic Bureau of Post PNG will issue souvenir sheets and first day covers depicting the Air Niugini Airbus, PNG and Japanese flags, cherry blossoms, tropical orchids, Osaka city sky and Kansai Airport. The souvenir stamps will be available from Post PNG and through Air Niugini's Tokyo office.

To help promote the new route in the initial stages of the service, Air Niugini will offer special fares to encourage residents of Papua New Guinea to visit Japan. Special and seasonal fares will also be available to the Japanese public out of Osaka.



Members of the Roadshow delegation with Japan PATA Chapter President, Mr Kata and PNG Ambassador to Japan, HE Mr Aiwa Olmi



POSTAGE STAMPS OF PAPUA NEW GUINEA

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

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LOCAL GOURMET FOOD — Beef

by Roslyn Morauta

Prospér Montagne, in the classic French food bible *Larousse Gastronomique*, proclaims: *Beef is the best, the most fortifying and most nourishing of all butcher's meat.* Beef quality is determined largely by the breed, age and even sex of the animal, for beef includes the meat of ox, heifer, cow and bull. Quality also depends on methods of feeding, fattening, slaughtering and the treatment after slaughter.

Three categories of beef are available: yearling, prime and mature. Yearling beef is 1-2 years old; prime beef is 2-4 years old and mature beef is over 4 years old. Most beef sold in Papua New Guinea is prime. Monsieur Montagne continues: *Prime beef is of a brilliant red colour, firm and elastic to the touch. It has a very fresh light smell; the fat intermingles with the lean, peppering it with white, or slightly yellowish grains of fat.*

Cuts of beef

Beef cuts are described as being from the hindquarter or the forequarter. The tender cuts with little connective tissue can be roasted, fried or grilled but the tougher cuts should be stewed or braised, which softens the connective tissue.

To roast: Sirloin, standing-rib, rump or fillet

To pot-roast: Cornerside topside

To grill, fry or barbecue: Sirloin, porterhouse, rump, T-bone, fillet

To braise: Round, topside, fresh silverside, skirt, blade. (All braising cuts can be cooked in a piece or cut into cubes or slices.)

To stew: Shin (or gravy) beef, chuck steak, skirt and blade

Minced beef: Minced beef is available in several grades. The leanest, topside mince, is best for most dishes using mince (eg bolognese sauce for spaghetti, shepherds' pie, meatloaf, meatballs in a sauce), but successful hamburgers can be made with lower grade mince, as the fat content improves the flavour and texture.

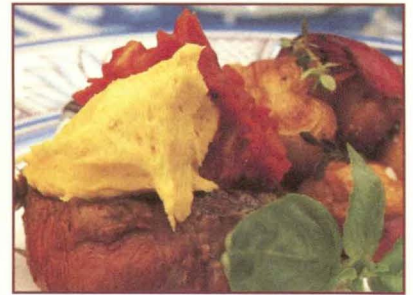
Salted beef: It is usual to buy meat already salted. It will be called corned beef, corned silverside or brisket.

Storage

Beef should not be stored in the refrigerator for too long. Large joints should be used within 5 days; cubed meat and mince should be used within 2 days.

Roast Beef

Preheat oven to 230°C. Rub meat with salt and black pepper and place fat-side up in a roasting pan. (If using fillet, paint the meat with oil to grease the surface.) Cook at a high temperature for 15 minutes, then reduce heat to 180°C and cook for the required time. Allow 30 minutes per kilogram. This will give a crusty browned roast on the outside and pink juiciness inside — the perfect way to serve good beef. Adjust cooking time if rare or well-done beef is desired, noting that meat on the bone will take a little longer to cook and that fillet will take less time than other cuts. Rest the meat in a warm place, wrapped loosely in a double layer of foil, for at least 20 minutes. (This process helps to retain juices.) Carve into thick slices and serve with a sauce made from pan drippings with a splash of wine or water, or with Béarnaise Sauce or Horseradish Sauce. Mustard is also good with roast beef.



Cook shallots in vinegar in a small saucepan until liquid is absorbed and shallots are tender. Place in the blender with egg yolks, tarragon, salt, mustard and chilli sauce. Blend for 5 seconds and then, with the machine going, gradually pour on the melted butter. If it is too thick, add a little hot water. Serve warm or at room temperature.

Béarnaise Sauce can be varied by adding chopped anchovies, or roasted skinned red capsicum, or 2 tablespoons tomato purée made from roasted tomatoes, into the mixture at the end and blending through well.

(This recipe is not the purist's method of making Béarnaise Sauce, but it is foolproof!)

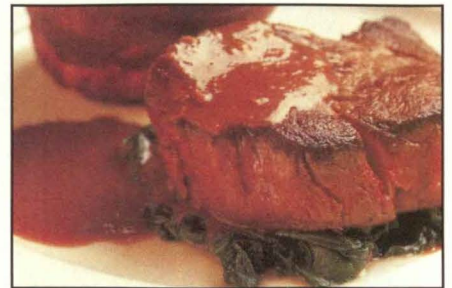
Horseradish Sauce

300ml beef stock

200ml cream

3 tablespoons horseradish

1 tablespoon lemon juice



Combine all ingredients in a saucepan. Bring to the boil and simmer over medium heat until a good sauce consistency is reached. Season to taste.



ROLLED CHUCK
pot roast



CHUCK STEAK
braise, stew



BLADE
braise, stew



RUMP STEAK
grill, fry, barbecue

Simple Beef Stew

1kg blade steak, cut into large cubes
1 large onion, chopped
2 cloves garlic, crushed
2 tablespoons olive oil
1 cup tomato purée (or fresh tomatoes chopped finely)
½ cup red wine, water or stock
2 tablespoons vinegar
1 bay leaf
small piece cinnamon stick
3 cloves
salt, freshly ground pepper
2 teaspoons sugar
6-8 small onions, peeled
1 tablespoon currants (optional)

Preheat oven to 180°C. Brown meat in oil in a frying pan, transferring pieces to a casserole dish as they brown. Sauté onion and garlic in pan until soft. Add all other ingredients apart from whole onions and currants; bring to boil and pour over meat in dish.

Cover and cook in oven for 45 minutes. Add onions and sprinkle currants on top if used. Cover and return to oven. Cook for a further 90 minutes.

Hot Pot

I grew up in Toowoomba, where it is quite cold in winter. On chilly nights my father used to love a dish called Lancashire Hot Pot for dinner. My mother never objected because it is so easy to make. Now my husband has taken on the tradition of enjoying this dish, even on a hot Port Moresby night.

6 potatoes, peeled and sliced thinly
3 onions, thinly sliced in rounds
1.5kg chuck steak, cubed
salt, pepper

Layer a casserole with slices of potato, meat and onion, starting and ending with potato. Season each layer with salt and pepper. (No liquid is required as the meat makes its own delicious juices.)

Cover the casserole and cook at 180°C for at least 2 hours. Then take the lid off and cook for another half hour, in which time the top layer of potato will crisp and brown.

Aussie Meat Pie



Another of my mum's recipes, a hot favourite in our house — in fact mostly made by Mekere, because he is much better than I at making pastry. (Defrosted packet puff or short pastry can be used, but homemade does taste better!)

Pastry: Sift 2 cups plain flour with a pinch of salt and ½ teaspoon grated nutmeg. Rub 125g butter or margarine into dry ingredients and then add 1 beaten egg and sufficient iced water to bind the pastry. Work the pastry into a ball. Cover with cling-wrap and chill while preparing the filling.

Filling: 750g blade steak, cubed
1 lamb's kidney, cubed (optional)
1 tablespoon flour
1 tablespoon oil
1 medium onion, finely chopped
100g mushrooms, chopped (optional)
2 tablespoons parsley, chopped
¼ teaspoon grated nutmeg
½ cup water
salt, pepper

Brown onion and meat in oil. Add all other ingredients and cook until meat is tender (about 1½ hours).

Place filling in a large pie dish. Roll out pastry and cover the meat with pastry. Decorate top with pastry strips fashioned into leaves or any other design of your choice. Brush the top with a little beaten egg or milk.

Bake in a moderate oven (180°C) for 30 minutes, until pastry is cooked and golden on top.

Pepper Steak

Use rump or fillet steak. Very lightly salt the steaks then coat them with coarsely ground black pepper, pressing pepper in well with the palm of your hand. Heat 1 tablespoon oil in a heavy pan and cook the steaks over high heat, 1 minute each side, to seal the juices. Cook over moderate heat until cooked to your liking.

To make sauce, when steak is almost cooked, add 1 teaspoon Worcestershire sauce and 2 tablespoons lemon juice to the pan. Warm a little brandy, ignite and pour over steaks. When flames die down lift the steaks on to a serving plate. Swirl 2 tablespoons cream into pan juices and pour over steaks.



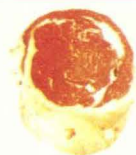
If you have fresh green peppercorns, vary the recipe by using only a little black pepper on the steaks before cooking them. Remove the steaks to a plate and add 2 tablespoons green peppercorns to pan with a little white wine, lemon juice and cream and combine to make sauce.

Thai Beef Salad

1kg lean fillet, rump or sirloin.
¼ cup each of coriander and mint leaves
3 cloves garlic, chopped
2 tablespoons soy sauce
2 tablespoons lemon juice
1 tablespoon fish sauce
1 tablespoon sugar (brown if you have)
2 onions, thinly sliced
3 fresh red chillies, sliced
2 large firm tomatoes, sliced
lettuce leaves

Roast or grill beef to medium. Leave to cool and slice as thinly as possible.

Mix coriander and mint leaves, garlic, soy sauce, lemon juice, fish sauce and sugar in a food processor and blend to a smooth paste. Toss beef in paste.



SIRLOIN
roast



OYSTER BLADE



BLADE STEAK
braise, stew



TOPSIDE
pot roast

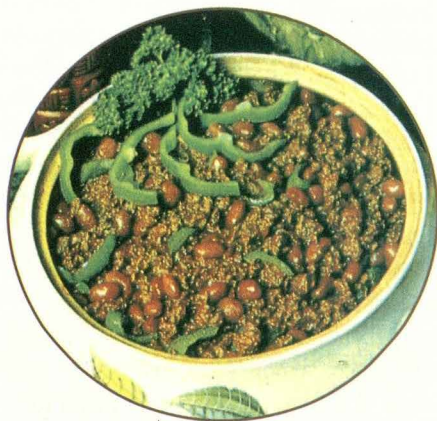


Arrange lettuce leaves on serving plate. Add beef, sliced onion, tomatoes and chillies. Garnish with additional chopped mint and coriander leaves.

Chilli con Carne

If you need to feed a multitude, the famous Mexican dish *Chilli con Carne* is a relatively inexpensive way to do so. It is also not time-consuming to prepare. Served with rice and a green salad, it goes a long way and is very satisfying. The quantities shown below serve 10 people.

- 3 tablespoons oil
- 3 onions, chopped
- 4-6 cloves garlic, crushed
- 2kg topside mince
- 2 capsicums, chopped
- 2 x 425g cans tomatoes, chopped
- 4 tablespoons tomato paste
- 1-2 tablespoons chilli powder
- 2 teaspoons salt
- freshly ground pepper
- 2 teaspoons sugar
- 450g red kidney beans, soaked overnight and cooked until soft in fresh water (or canned)



Heat oil in a large saucepan and sauté onion and garlic until soft. Increase heat and add minced beef. Stir often and cook until meat is browned. Reduce heat and add all other ingredients apart from kidney beans. Cover and simmer gently for 45 minutes. Add drained kidney beans and simmer for further 15 minutes. Garnish with parsley and chopped capsicum strips.

Nachos

If you have any *Chilli con Carne* left over, serve it the next day slightly differently. Pour the meat sauce over crisped corn chips and top with a dollop of sour cream and a little grated cheese.

Shepherds' Pie

Make a basic meat sauce with minced beef, similar to the one for *Chilli con Carne* but omitting the chilli, capsicum and kidney beans.

Pour the sauce into a large ovenproof dish. Top with mashed potatoes and grated cheese. Bake in 200°C oven until golden brown (about 30 minutes).

Wok

A wok is an indispensable item of kitchen equipment. If you do not have one, a frying pan can be used but will not give the same result. The advantage of a wok is that it enables you to toss food efficiently without losing it over the edge, and the small base requires very little oil and heat.

To stir-fry, maintain a fairly high heat in the wok so the foods are lightly glazed in the hot oil and the flavours and juices are locked inside.

Stir-fried Beef with Cashews

- 500g tender beef (rump or fillet)
- 4 tablespoons vegetable oil
- ½ cup unsalted roasted cashews (or peanuts or chopped gailip nuts)

Coating mixture for beef:

- 1 egg, 1 tablespoon cornflour
- ½ teaspoon sesame oil
- 2 teaspoons soy sauce
- pinch sugar

Sauce:

- 1 onion, peeled and cut into chunks and the layers separated
- 4 shallots, cut into pieces 5cm long
- 4 cloves garlic, crushed
- 2 teaspoons grated ginger
- 1 chilli, finely sliced
- 1 cup chicken stock
- 2 tablespoons oyster sauce
- 1 tablespoon soy sauce
- 1 tablespoon vinegar
- 2 celery sticks, chopped
- 150g broccoli, divided into small sprigs and blanched in boiling water for 3 minutes
- 150g snow peas (or 100g frozen peas), blanched in boiling water for 1 minute

Thickening mixture:

- 2 teaspoons cornflour
- 1 tablespoon cold water



Freeze beef until just firm and cut into paper-thin slices. Put into a basin with the coating mixture ingredients and mix together well. Heat oil in wok and fry the cashews briefly until crisp. Scoop out with a slotted spoon and leave to drain on paper towels. Stir-fry the beef in batches for about 2 minutes, removing the meat to a plate as it starts to brown.

Pour oil out and reserve. Wipe the wok dry with paper towel. Return 1 tablespoon oil to wok; add onion and stir-fry. Add shallots (reserving green part), garlic, ginger and chilli and stir-fry. Add stock, oyster sauce, soy sauce and vinegar and bring to boil. Add celery and cook for 2 minutes. Add thickening mixture to wok and stir until sauce thickens. Return beef and its juices to wok and reheat with the green vegetables.

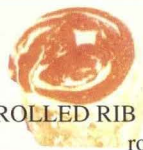
Place in serving dish and sprinkle with black pepper, cashews and chopped green of shallots. Serve with steamed rice.



RIB STEAK
grill, fry, barbecue



SCOTCH FILLET
roast, grill



ROLLED RIB
roast

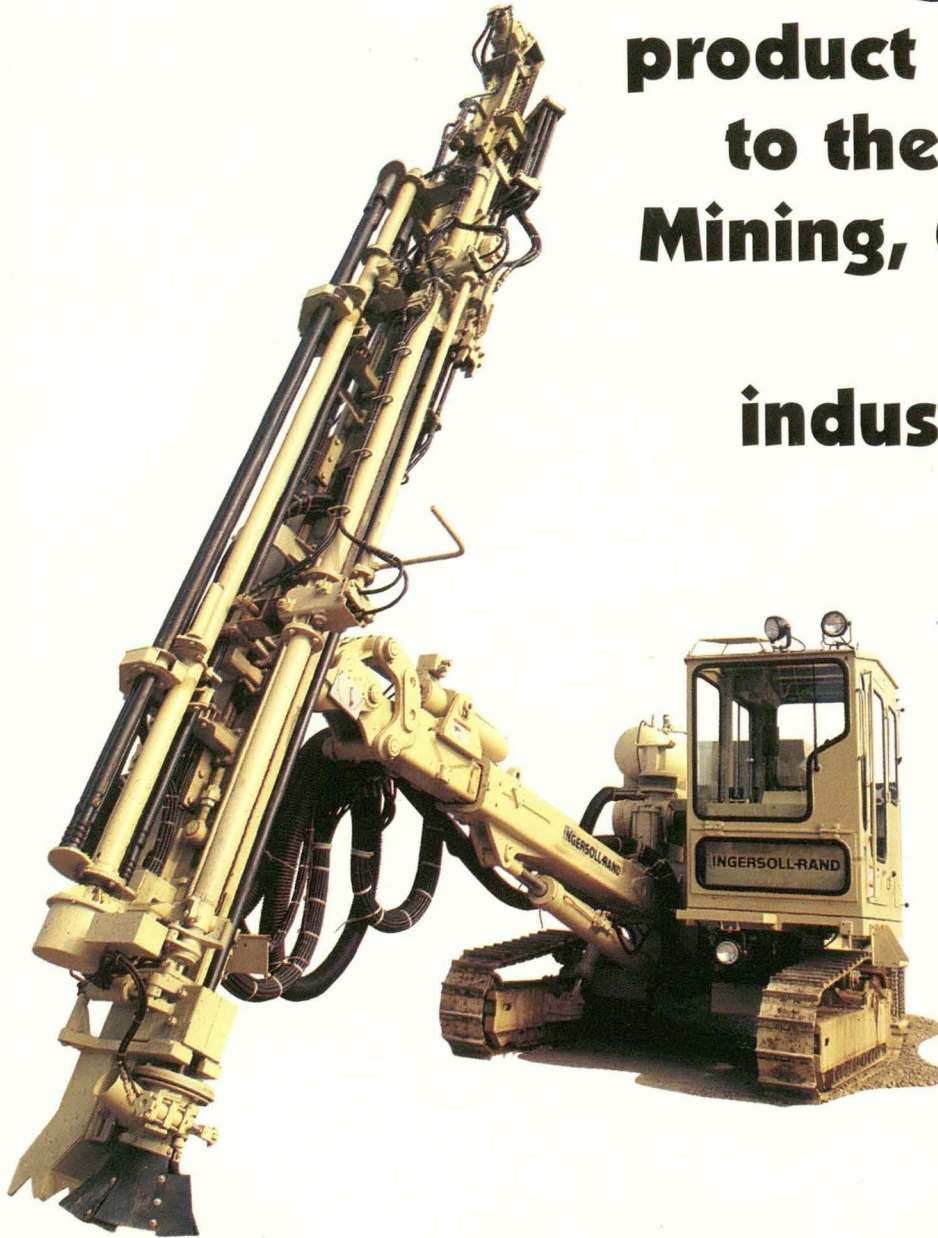


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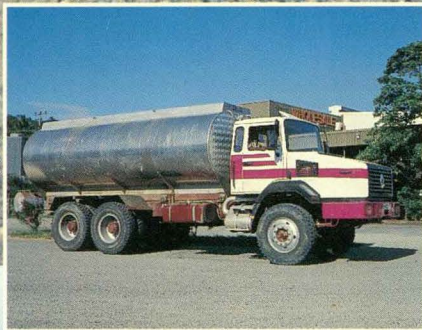
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