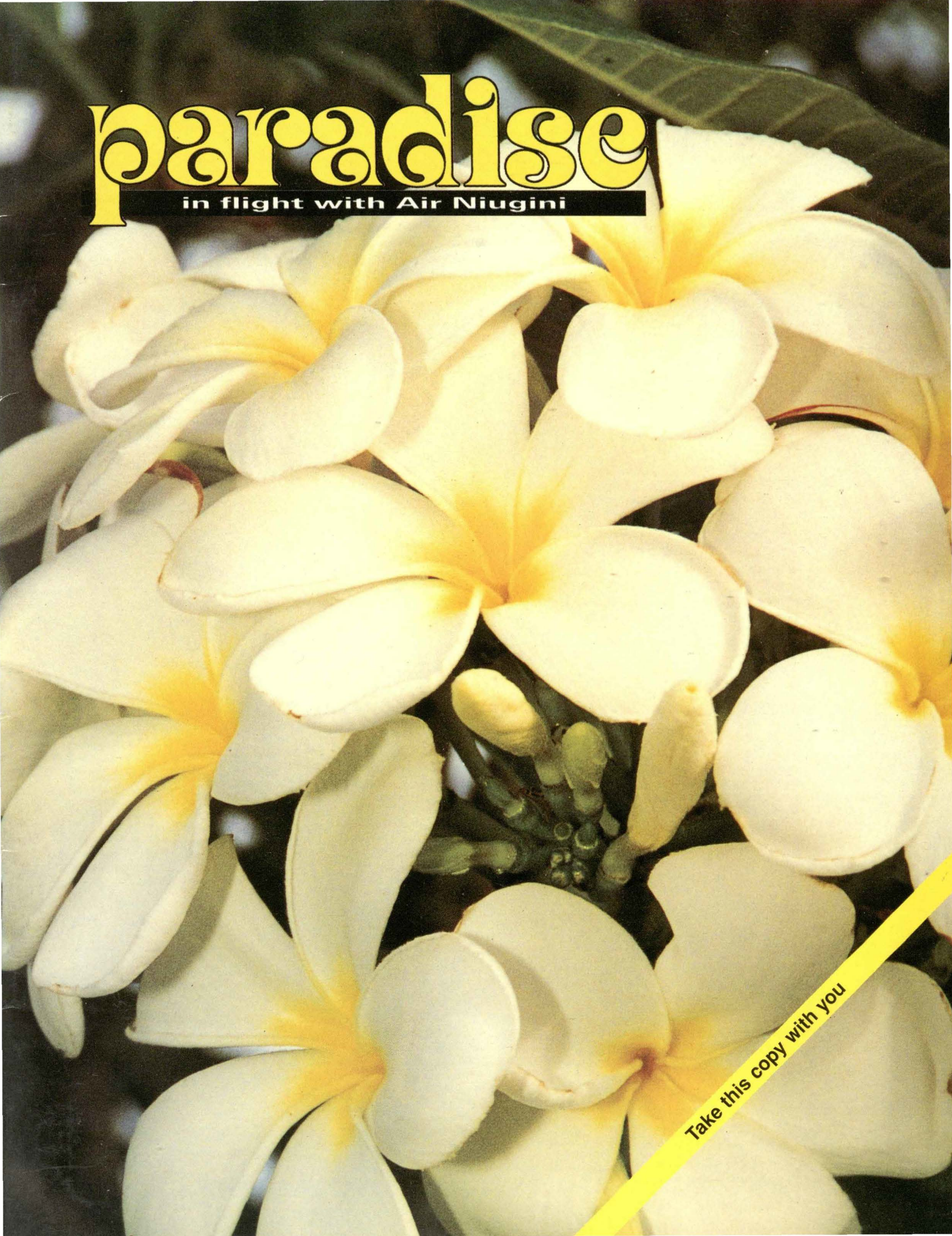
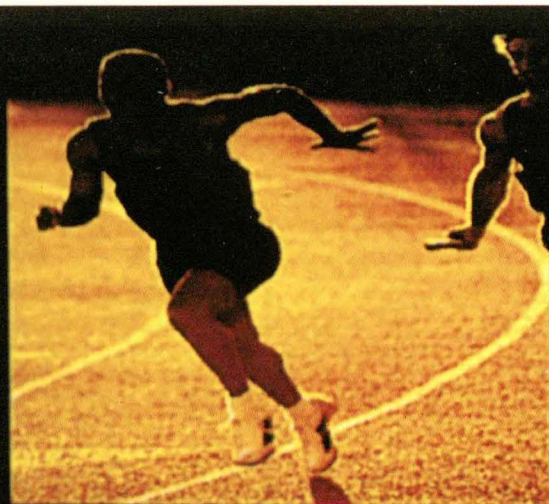


paradise

in flight with Air Niugini



Take this copy with you



When two



are better than one.



By creating an international standard of service at Travelodge Papua New Guinea, we believe we offer the best choice of venues in Port Moresby.

Whether you need directions to your next business meeting or a recommendation for a fabulous reef diving experience, you get it with Travelodge.

Port Moresby Travelodge
Cnr Hunter & Douglas Streets
Port Moresby NCD Papua New Guinea
Tel (675) 321 2266 Fax (675) 321 7534
web site: www.sphc.com.au

The Islander Travelodge
Cnr Waigani Drive & Wards Road
Waigani NCD Papua New Guinea
Tel (675) 325 5955 Fax (675) 325 0165
email: islander@daltron.com.pg

Both Port Moresby Travelodge and The Islander Travelodge are conveniently located to ensure your stay in PNG is relaxed, friendly and comfortable.

Enjoy the sights, sounds and experiences of Port Moresby with the ones who know.

The Islander
Travelodge

Port Moresby
Travelodge





paradise

No 131 January - February 1999

Paradise is published bi-monthly by

Morauta & Associates
PO Box 1267
Port Moresby 121
Papua New Guinea
Tel: (675) 3217986
Fax: (675) 3214375

Paradise Magazine
55 Cassowary Drive
Burleigh Waters Qld 4220
Australia
Tel/Fax: (61) 7 55 200101

Publisher: Sir Mekere Morauta
Editor: Roslyn Morauta
Production: Dianne McInnes

Editorial Board Members:
Eva Arni (Air Niugini)
Katherine Lepani

Contact the Port Moresby office for:

Advertising:

La'a Aukopi

Subscriptions:

Marie Manumanua

Annual subscription rates for six issues including postage are:
In Papua New Guinea - K30
Australia - K60
Rest of the world - US\$50

Printed by:

Pac-Rim Printing

Articles express the opinion of the authors and not necessarily that of Air Niugini or Morauta & Associates. Editorial contributions should be accompanied by return postage and will be handled with reasonable care. The publisher, however, assumes no responsibility for the safety of photographs, artwork or manuscripts.

©1999 Morauta & Associates

3	DAYTRIPPING IN MADANG	Activities galore
9	NARAI'S KOIARI COUNTRY	Tours of Sogeri and Kokoda
11	(BIRD OF) PARADISE LOST, PARADISE REGAINED	Hal Holman — artist
15	A PIG FOR PHILIPPE	Is Philippe's life linked to this friendly animal?
18	A YUMMY, TASTY EXPERIENCE	Mackerel fishing at Lalaura
21	THE FRANGIPANI	A popular garden plant
26	SOLAR-POWERED ANIMALS	Coral — the helper
37	PHOTOGRAPH COMPETITION	Brothers in Arms
38	IN SEARCH OF SHELL MONEY	Bagi
43	BOOK REVIEW	The Sky Travellers
51	DESTINATION — Penang	Eastern and Oriental
60	THE LAST PAPUA GAZETTE	End of Civil Government in Papua
63	LOCAL GOURMET FOOD	A taste of Franco-Papua New Guinean style
ON BOARD		
7	Inflight	47 Entertainment
29	Air Niugini Fleet	55 Duty Free Shopping
30	Domestic Route Map	58 Films
32	International Route Map	59 Have Fun!
34	Air Niugini Offices	64 Tourist Information

Cover: Evergreen Frangipani, native of Mexico & Central America, grows well in Papua New Guinea.
Photograph by Eric Lindgren



Welcome aboard

A very Happy New Year to all our passengers. Air Niugini looks forward to your continued custom throughout 1999, and to providing you our first class Paradise service.

If you happen to be taking a vacation in Papua New Guinea during this holiday period, be ready for the many treats in store for you.

This issue of Paradise provides a veritable smorgasbord of holiday destinations and activities: fishing off the Lalaura coast east of Port Moresby, daytripping in Madang, discovering the wondrous creatures and plant-life of our coral reefs, and cultural adventures in Milne Bay, Koiari and Simbu.

On your travels, take time to appreciate our colonial history as well as our traditional cultures. There are many fascinating stories to be read or heard. In this issue we review the 1938-39 Hagen-Sepik Patrol of Jim Taylor and John Black, and learn about the end of separate government in Papua in 1942.

Enjoy your reading, and your flight with Air Niugini.

Andrew Ogil
Managing Director



SPECIAL OFFER



Accommodation & FREE car hire

Coral Sea Hotels

Coral Sea Hotels are a natural way to get away from it all; and for business a great place to get it all together. From the moment you arrive at a Coral Sea Hotel, we have a total commitment to giving you extra care in every way with our friendly efficient staff. Chefs dedicated to presenting the best of local cuisine. Cool air-conditioned rooms, with all the modern conveniences. Lush gardens, pools and other amenities, but most of all our friendly "extra caring" people to make your stay perfect.

Budget Rent a Car

Budget Rent A Car and Coral Sea

Hotels have formed a great partnership that offers you tremendous savings when you take up our accommodation and car hire package. Expect to find a friendly smile and great service.

Your air-conditioned vehicle will be ready for you on arrival and we will have you behind the wheel in no time at all.

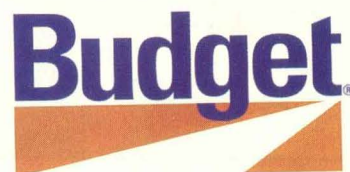
all for
K199*
per person

**Conditions Apply*



Reservations
Phone: (675) 325 2612

PO Box 1215, Boroko NCD
Papua New Guinea



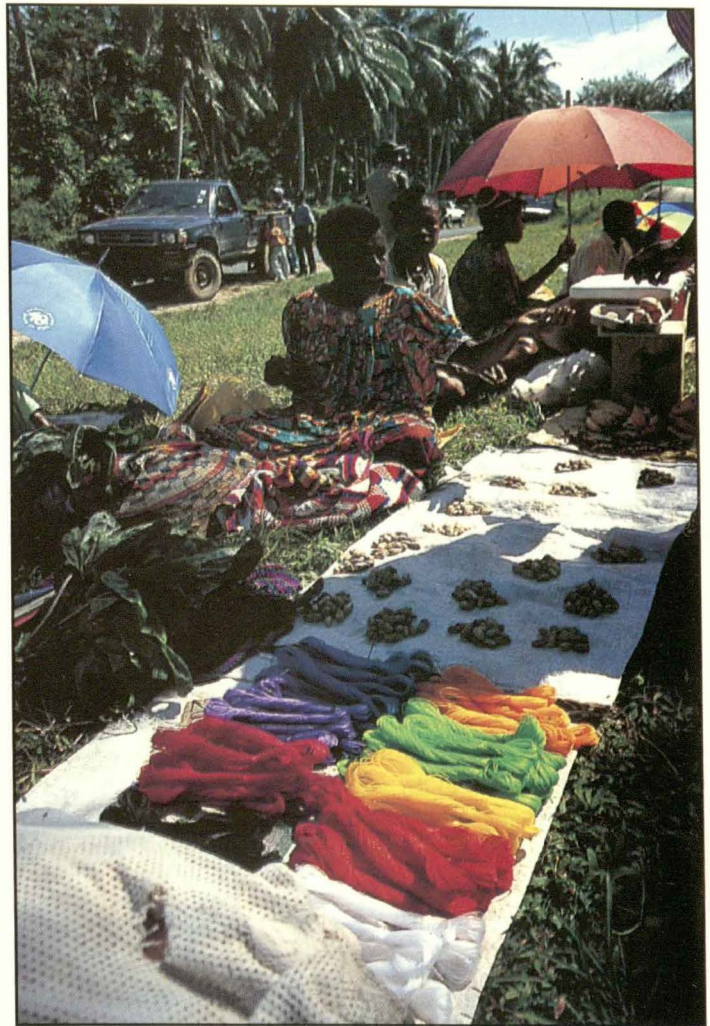
Daytripping in Madang

Story and photos by Tim Rock

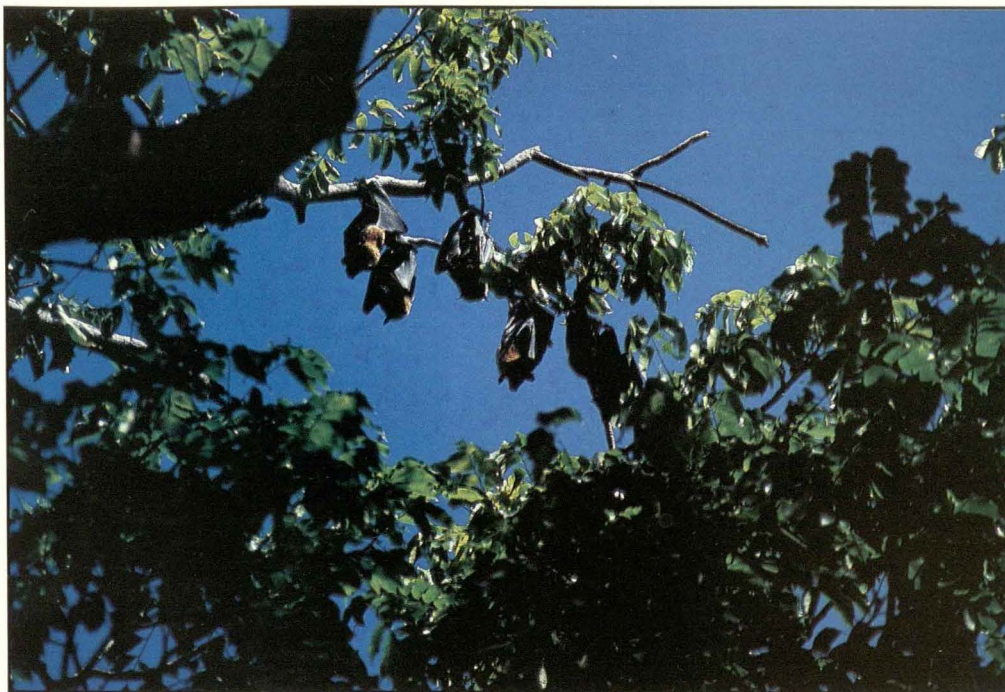
Busy, clean and colourful. That is the first impression one gets of this tropical resort town that sits centrally on Papua New Guinea's north shore. But there are things truly New Guinean, like trees full of chirping fruitbats, a landscaped drive along the deep, blue ocean and parks with lily ponds that flash signs warning of crocodiles, that make you know this place could only be set in Papua New Guinea. It is as popular as it is pretty, being a major visitor destination in the country for those wanting to relax, dive, swim or golf.

Madang is an excellent vacation spot for travellers. Air Niugini has a number of jet flights every day out of Port Moresby to the conveniently located airport. The landing strip is near town but flights do not disturb the serenity of the beautifully landscaped little town. Hotels and resorts dot the area, making the drive from the airport to accommodation a quick trip.

People watching can be a major pastime here. Highlanders and Lowlanders mix as they ply the streets in their varied garb. The women's *bilum* bags are works of art.



Colourful markets in town and along the roadside offer everything from peanuts to handicrafts. Coconuts and fresh fruit can be found here too.



Slung across the back with the straps being supported by the forehead, *bilums* can carry fruit, vegetables, pottery and babies.

The town market seems always busy and full of crafts, fruit and other bargains. Roasted bags of peanuts for only 10 toea help stave off the munchies. Fresh coconuts are great for drinking and bananas provide a sweet helping of potassium.

Lofty ironwood trees around the Market Square are full of flying foxes (*photo on left*) that make the air come alive with their calls. At late dusk, they move to the west to feed, filling the sky with a dracula-esque image. It is amazing to watch this eerie nightly migration.

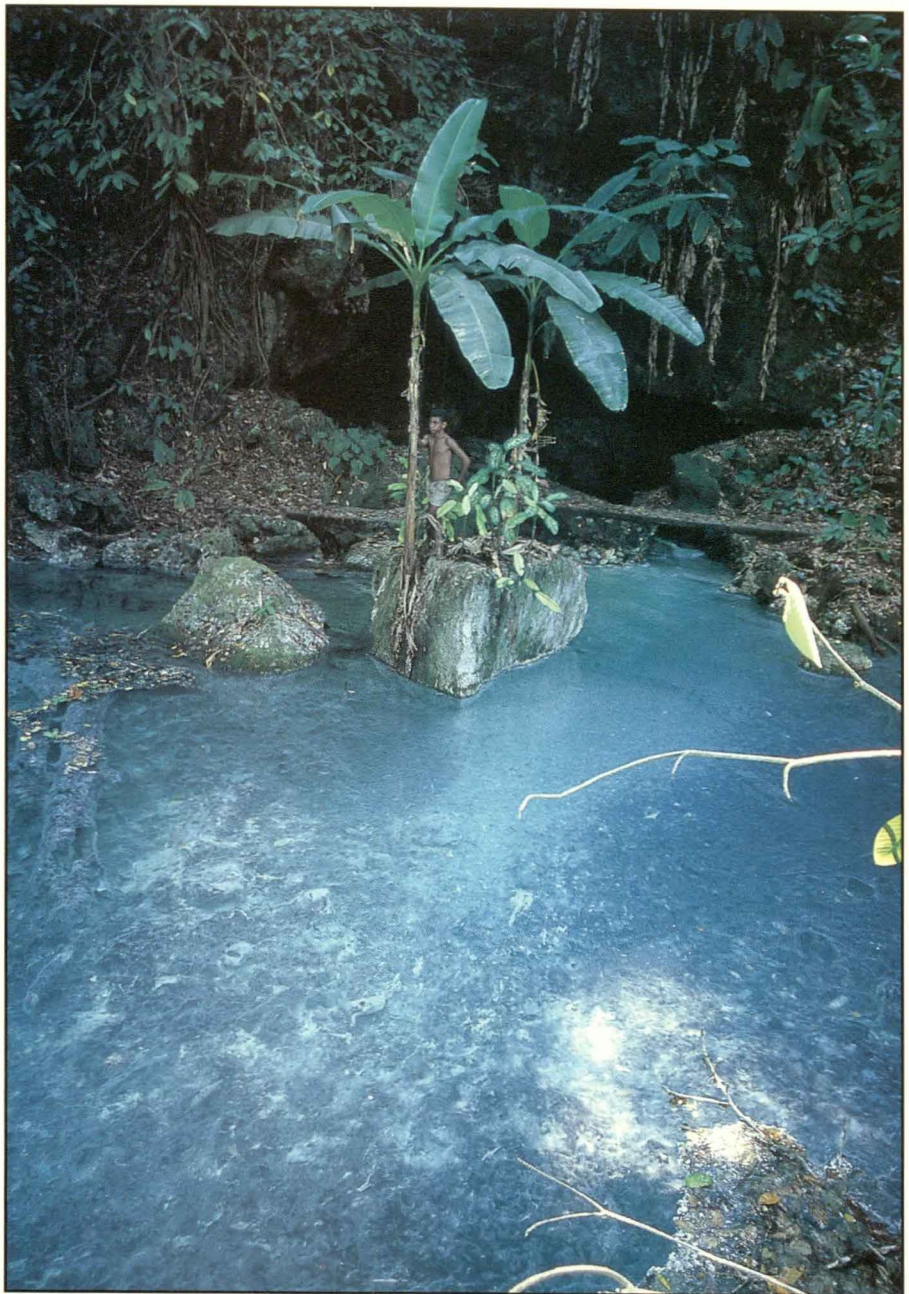
The local dock near the Madang Resort seems to be always busy with people fishing for schooling sergeant major fish. Their technique is simple: float a hook down into the school and when you feel a fish nudge the hook, yank as quickly as you can. This results in fish being hooked in any which way; in the side, the tail and sometimes even the mouth. Fishing is done from the dock and from a small armada of outriggers that sit in the channel. Nearby, a park is a major gathering spot for kids to swim and families to sit under the shade of a spreading tree.

The big news around Madang recently was the filming of the movie *Robinson Crusoe* with famed actor Pierce Brosnan heading the cast. Thousands of locals took part as extras or in some way did work on the adventure flick. One venue for a scene in the film was a water cave that bubbles sulphur (*photo on right*). Set deep into a jungle cliffline, this leaves the streambed a milky white, and cantankerous turtles course the waters with their white shells. Papua New Guinea is still very active geologically, and this sulphuric refuge can be visited after taking just a short hike.

Other popular sites to see include some vintage plane wrecks near the old World War II Japanese runway, a breathtaking view of the peninsula from the Lutheran mission grounds and a visit to a village where pottery is handmade and fired in village ovens. This pottery is known throughout the region and people travel for many kilometres to trade goods and foods for the prized red clay vessels.

Most of Madang's hotels are well situated for guests to enjoy a cool evening drink along the shoreline or under the stars. A cockatoo or a furry cuscus may appear in the trees.

For divers, a giant white Coastwatchers' Memorial (*photo on right*), dedicated to those who gave their service during the War marks the entrance of the harbour. The Memorial also acts as a navigational beacon to Sek Island. A large protected inner lagoon runs north while the outer barrier reef is dotted with islands. There are many fine pass dives, reef dives, outer reef dives and wreck dives in this broad and beautiful area.

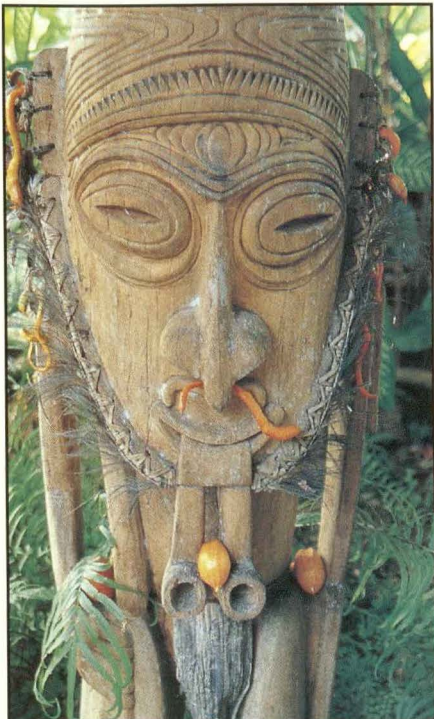


People see the undersea wonders in two ways. They either use land-based dive operations like those located at the Madang Resort or Jais Aben, or they take a live-aboard boat like the *Melanesian Discoverer* or the *Golden Dawn*. Live-aboards offer the flexibility of becoming dive platforms for night dives and also allow venture to more distant islands like Bagabag or the volcanic cones of Karkar.

One of the best dive sites near Madang is a nondescript sea mountain rising from very deep water to just 4 metres. It is called Planet Rock and can be covered in a single dive. The sea life here is amazing for a reef so close to the entrance to Madang Harbour. It sits a good 7-metre boat ride from shore but near the mouth of a major river system, so visibility can be affected when there are rains and runoff.

It may also be this prolific abundance of nutrients that attracts so much sea life. Dive veteran Bob Halstead reports that hammerhead sharks and large pelagics are commonly seen along with a multitude of the usual reef fishes. The sloping pinnacle has lots of active fish life and a huge variety of anemones.

A mask totem is a reminder of the tribal diversity in this region.



Above: A trumpetfish hides in the spokes of a sea fan on the B25 Mitchell plane wreck.

Below: A unique form of fired pottery is a major product of one Madang village where people come from as far as 100 kilometres to trade and buy.



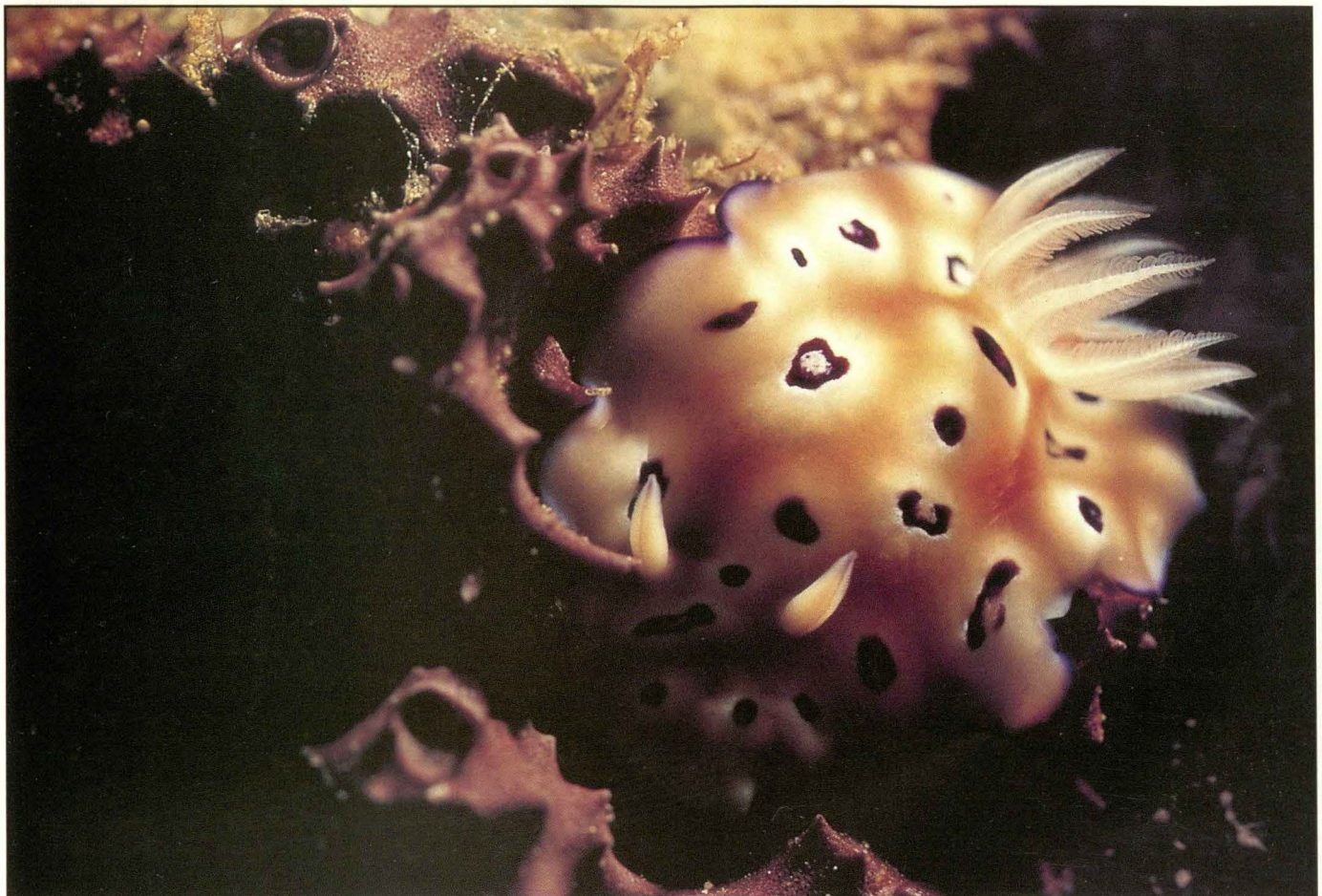
The mainland end of the reef near the mooring buoy is an excellent fish watching spot with schools of large barracuda, jacks, gilded triggerfish, snappers and plenty of smaller reef fish. Nearer to Madang, Magic Passage is a popular rich pass teeming

with big, unafraid fish. Huge green tubastrea coral trees and big stands of gorgonians dot the walls and sea floor. There are also reef sharks, thick fusilier and snapper schools and a rubble bottom hosts nudibranchs and cuttlefish.



A unique war artefact is the Mitchell B25 Aircraft (*photo above*), a sunken plane from World War II. It is largely intact and is filled with an array of colourful coral and invertebrate growth. Sea fans are found on the plane's tail and the rear guns have been cleaned of coral growth with the shiny barrels still intact.

A nudibranch makes its way along an outer reef wall.



Nearby, the *Henry Leith* is a shipwreck sunk purposely for diving. It is now home to various soft corals and crocodile fish and lacy scorpion fish.

The barrier reef islands are blessed with perfect beaches. The sandy bottom is perfect for muck diving, a term coined in Papua New Guinea. It means looking for small and unusual critters. The varied sand anemones with clownfish and clown damsels and shallow corals are good for snorkelers and easy diving.

Madang is a real gem. The beauty of the area above and below the sea is hard to equal. It offers a unique combination of adventure and relaxation. 🌀

Tim Rock is a photo-journalist whose main interest is diving.

Air Niugini flies to Madang from Port Moresby and Lae daily.



Air Niugini

Air Niugini is pleased to welcome you on board. Our friendly flight attendants will endeavour to make your journey comfortable and safe. We ask that you acquaint yourself with the following features of our service.

TAKEOFF AND LANDING

Ensure that your seat is in the upright position during takeoff and landing. Folding tables must be returned to their original position in the seat back or in the armrest.

SAFETY FIRST

Your seatbelt must be securely fastened during takeoff and landing or whenever the **seatbelt sign is on**. When the **seatbelt sign is off**, you may move about the cabin as necessary. However, while seated, keep your seatbelt fastened securely in case of unexpected turbulence.

SMOKING

Smoking is not permitted on any Air Niugini flight.



BEFORE YOU LEAVE

Please check your seat pocket before you disembark to ensure you have not left any items of value.

ENTERTAINMENT

A movie and a selection of music including classical, modern, country and local are available on international services. Programmes can be found in the inflight entertainment section of this magazine.

HAND LUGGAGE

Please ensure that your luggage is placed in the overhead locker or under the seat in front of you.

PILLOWS AND BLANKETS

On international flights, pillows and blankets are available on request from cabin attendants.

CHILDREN AND BABIES

Our flight attendants will provide a Paradise Kit that includes a colouring book and pencils, games and puzzles. The flight attendants will also be pleased to assist in preparing your baby's food and bottle. Baby food and diapers are available on international flights.

ELECTRONIC EQUIPMENT

Cellular telephones, TV receivers or radio controlled devices are not to be used at any time on board an aircraft. Electronic devices such as portable computers, compact discs or cassette players and video games can be used only when the seatbelt sign is switched off.

We recognise potential.



Dendrobium Alba Tabo is an orchid unique to Papua New Guinea, a country rich in flora and fauna.

It's also a country rich in human resources promising a bright future.

The POSF plans to enrich that promise by turning today's potential into tomorrow's growth.

The Public Officers Superannuation Fund is one of PNG's leading investors.

The P.O.S.F. manages the superannuation contributions of PNG's public servants. That's a big responsibility.

It's also a big opportunity because we invest this money to increase the savings of public servants and, on a broader scale, to benefit everyone in PNG.

We do this by recognising sound, profitable investments. It may be land or building developments, mining, commercial ventures, in fact anywhere we see potential for the future.

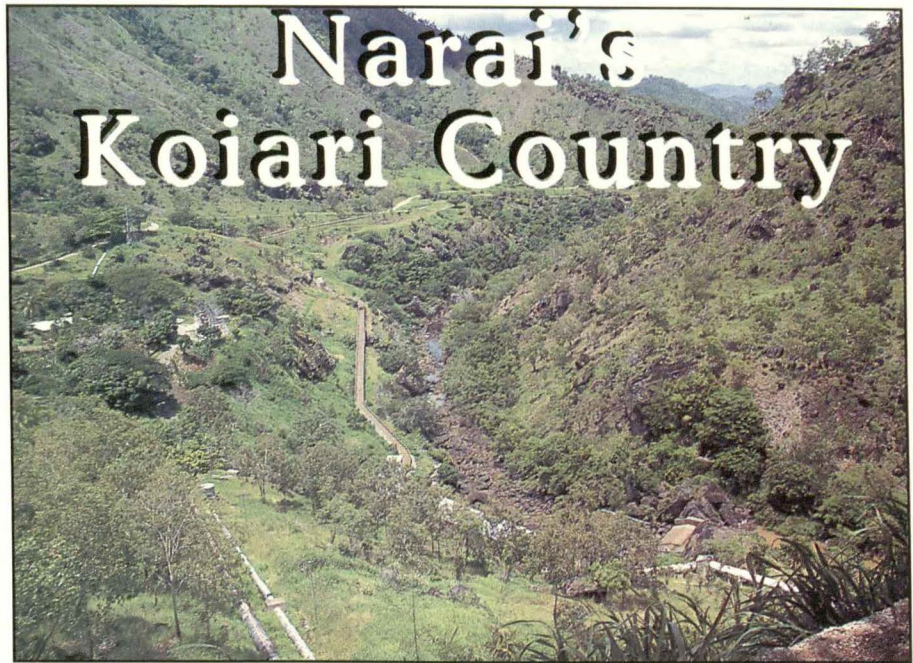
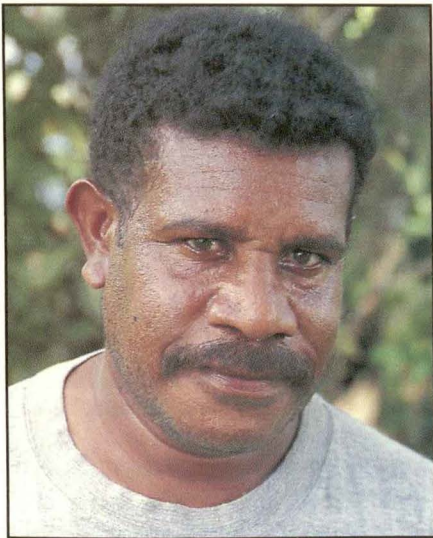
Sometimes our investments are short term. Sometimes long term. But we always invest with the aim of bringing a return to our members and overall growth to the future of PNG.

Because we know that, just as with flowers, if we nurture potential carefully, we'll have a beautiful future.

To discuss your particular sound business proposal, please contact the Managing Director by telephone on 321 2382, or by fax on 321 2745.

POSF
It's Super.

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



Narai Billy (photo above) spent his boyhood in the rolling grass land and bush country of Koiari country on the Sogeri Plateau, the very area he delights in sharing with his guests. He grew up on stories his father related of the strategic role their village Karakadabu played during World War Two. Named 'Depot' by the army it is only about twelve kilometres from the start of the famous Kokoda Trail.

Just outside Karakadabu stands the monument (photos below) to Australian and Papua New Guinea servicemen and carriers who, with tremendous odds against them, resisted and defeated the invading Japanese army.

A cast bronze relief map (photo bottom right) traces the Trail and villages dotted through the rugged Owen Stanley Ranges while the surrounding text lists the

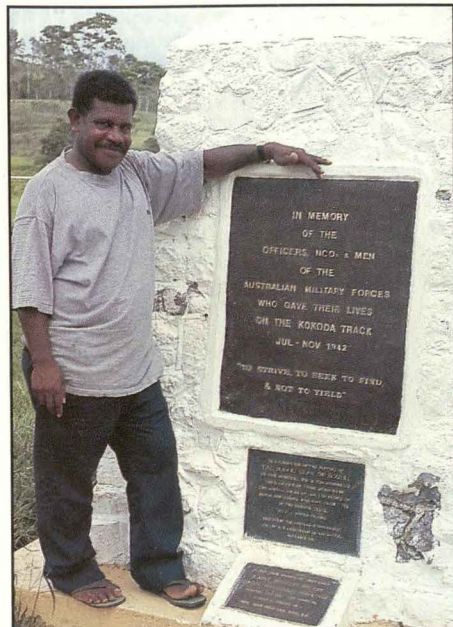
numbers engaged in the campaigns. A sense of reverence descends upon those reading these facts as they ponder the cost of freedom won in the mud and rain among those peaks, on those torturous slopes, through the valleys and rivers.

Narai Billy, manager of Koiari Tours, will arrange carriers and guides for those planning to trek the whole Trail. For anyone wishing to tackle only a desired section it is possible to fly to various points along the Trail, where accommodation is available and carriers can be engaged. Ask him about the trout fishing in the mountain streams.

The Moresby-Sogeri road follows the Laloki River (photo above). A masterpiece of engineering, the road is chiselled into the almost vertical sides of the gigantic boulder studded walls of the Laloki River valley. With those hairpin bends the driver can't afford to take in the scenery but the passengers enjoy Narai's informative commentary on notable features including the pipelines snaking down the valley carrying Moresby's water supply after it has spun the turbines that generate the city's power.

Thundering Rouna Falls, from which Rouna Power Station gets its name, are a tourist attraction during the wet season. Sirinumu Dam is Moresby's reservoir from where water is piped over land to Rouna for power generation.

Housing villages at points along the pipeline accommodate Electricity Commission staff and colourful roadside markets provide them with products.



A two-way radio network is to be established at each overnighting stop for the safety and peace of mind of Trail trekkers.

Sogeri at 800m above sea level is the town best known in the Koiari area.



Story and photographs by Keith Briggs



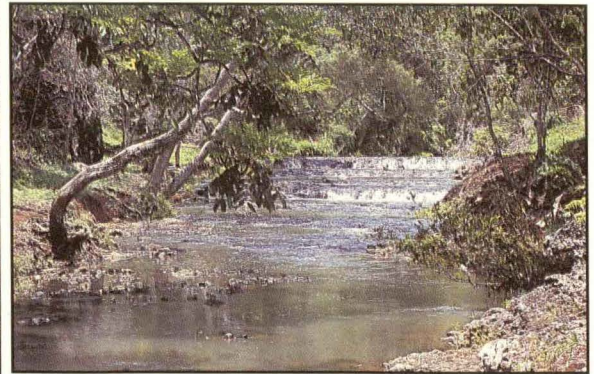
There is a lot of colonial history along the Laloki River Valley that Narai imparts in a lively way to his guests.

Varirata National Park covers an area of 1,063 hectares of rainforest and savannah grassland. It is rich in bird and animal life in their natural habitat. Six picnic areas in the park are well maintained, with barbecues and free firewood provided (*photo above*). Shingle roofed shelters, clean tables and benches are a credit to the Park management. An information centre has pamphlets and posters outlining features of the Park and surrounding areas.

Six different walks can be taken depending on how much exercise you like! Birds of Paradise delight visitors with their colourful displays between mid March and the end of August.

Varirata Lookout on a fine day provides magnificent views of Moresby city and bays. Other lookouts command coastal views, giving visitors a living, colourful map of a vast area of the Central Province. The small fee paid to enter the Park is worth every toea as it obviously goes into responsible management and maintenance.

Crystal Rapids (*photos below*), an ideal family outing venue on the lawn-like area in the tranquil bend of the river, is a beautifully kept picnic and recreational area on the Laloki River. While some swim, dive or 'gumi' on inflated motor tubes among the rapids, others play volley ball or chat in relaxed picnic groups.



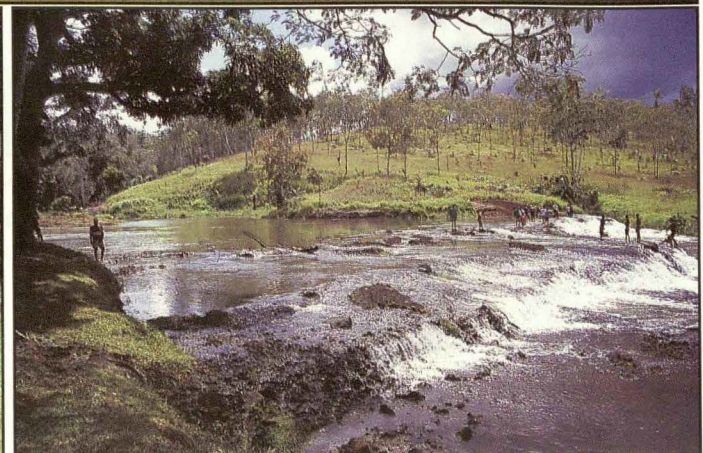
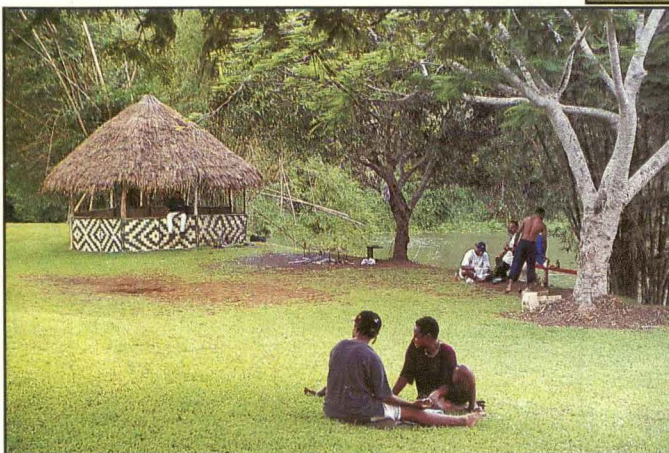
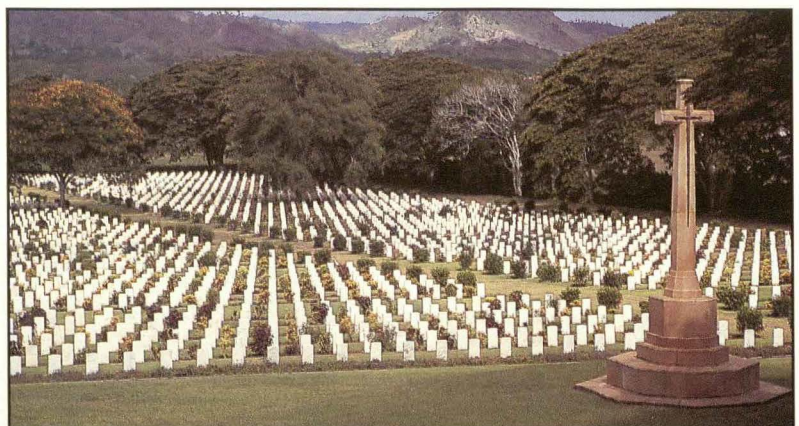
Tranquil scene beside the road to Varirata Park

On the return trip to Moresby Narai takes guests to the Bomana War Cemetery (*photo below*).

In an attractive peaceful garden setting marble 'headstones' commemorate thousands of soldiers killed on the Kokoda Trail during WW2. The names and ages of those young men bring lumps to the throats of visitors with sons in that age bracket. One cannot help wondering what it must have been like for parents, wives and sweethearts from all parts of the world to send their promising young men to fight, suffer and die in the unknown, inhospitable terrain of the Owen Stanley Track where disease killed three times as many as did the enemy.

A day tour with Narai of Koiari Tours combines scenic delights with sobering memories of a past that has created a special bond between Australia and Papua New Guinea.

Contact Billy Narai on Phone/Fax: 325 4403 for details and costs of his day tours and Kokoda Trail treks.



(Bird of) Paradise Lost, Paradise Regained

Story by Chris Ashton
Photographs by Hal Holman

Both as a patron to the artist and as a source of inspiration, Papua New Guinea has been good to Hal Holman, a debt he readily acknowledges. In his lounge room in the north Sydney suburb of Thornleigh, a Papua New Guinean flag the size of a tablecloth, with its Southern Cross and Bird of Paradise in gold on black and scarlet backdrop, hangs from the wall. The bird of paradise is a recurring theme in Holman's artwork, bringing popular acclaim. One time it also brought bitter disappointment. However, a quarter of a century on, this has now been laid to rest.

Designer, painter, sculptor, inventor, Holman stands at a tangent to the planet, not least in appearance. His diminutive stature, 157.5mm in his stockinged feet, and complexion, worthy of an aging walnut, suggest a goblin from the bottom of the garden, or one of Snow White's seven dwarfs.

Surely he is not three quarters of a century old? His energy, curiosity and enthusiasm for life, whether human or artistic, would do anyone half his age proud. Yet his CV shows him serving in the New Guinea campaign in the early 1940s.

A shed of one's own is the cave to which modern suburban man can retreat. In the backyard of Holman's weatherboard bungalow are *two* such sheds. One is an artist's studio, the other a workshop. Paints, canvas, scrap metal and wood, hand tools and machines together with plaster, foam rubber, Heath Robinson contraptions Hal has devised for cutting or shaking air bubbles out of casts, a forge, a lathe and countless other items, trespass on one another's turf. What to the world at large would be chaos is for him harmony in an artist's heaven.



Above: Hal Holman holds one of his pixie sculptures.

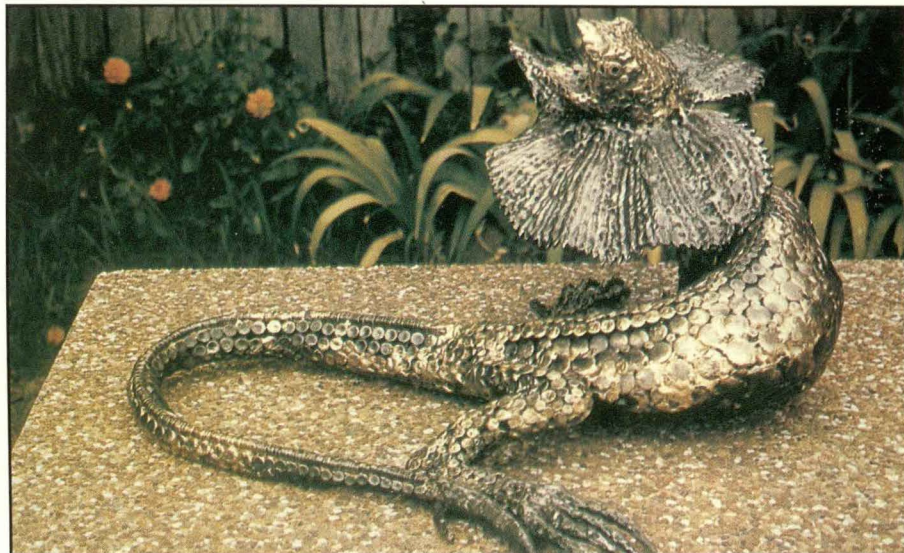
Left: One of Holman's bird of paradise paintings

Various other mediums of Holman's art are pictured throughout this article.

Holman the artist is heir to the ancient tradition of the artist as a craftsman, of harnessing his gift to interpreting the physical world through a variety of mediums and materials. At the Darling Harbour Market Festival Hall the fibreglass flying black swans with the three-metre wing spans are his doing; so too are the bronze and steel pond creatures — frogs, ducks, tortoises and dragonflies — on the ornamental fence

along the embankment of Sydney's Centennial Park lake. A Sydney-based Filipino entrepreneur recently commissioned him to sculpt a bust of Jose Rizal, Philippines' national hero from its war of independence.

Insects, birds, tortoises, small marsupials, even fairies, all larger than life and cast in various metals, figure prominently in his repertoire. *I suppose it's because of my stature*, he explains.

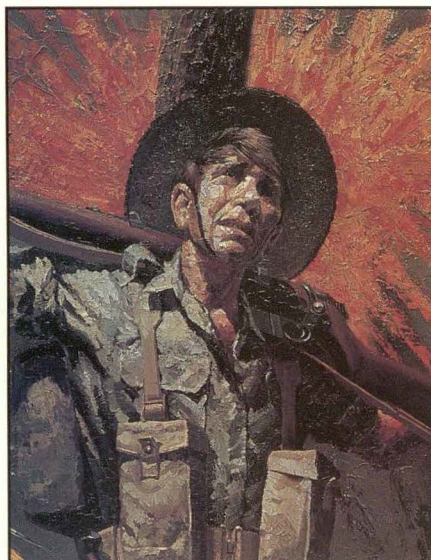


Holman once designed a set of stamps for Papua New Guinea of its birds, reptiles and small marsupials, much praised at the time. But his heart wasn't in it. *To me reducing things to miniatures went against the grain. I suppose I am trying to prove that I am larger than life. I'd rather have been born on stilts than stumps.*

Nothing in Holman's childhood years signalled the path he would follow. The security of his early years was shattered by his parents' divorce and the sale of the family business. He was taken out of St Joseph's College, Riverview and went to Sydney Boys High, but left at 15 to work on a sheep station in outback Queensland. He tells his story without pain or self-pity: *That's been my philosophy ever since. You pick yourself up, dust yourself down and get on with it.*



The war brought him back to Sydney where, under-age, he enlisted in the army. Posted to New Guinea he served as a sergeant with 2/6 Cavalry Commandos. The war had him gathering intelligence behind enemy lines, pursuing civilians with pro-German and pro-Japanese leanings, evacuating refugees and assisting US Marines during their beach landings on New Britain. When peace came he found his vocation: with an ex-serviceman's study grant, he enrolled for a Diploma of Art at East Sydney Technical College.



Back to our point of departure, the fact that Papua New Guinea has been Holman's principal patron and source of inspiration, especially in his exploration of its national emblem, the bird of paradise. Papua New Guinea and Holman first crossed paths more by chance than design. By the early 1960s, Holman was an established commercial artist, largely in Sydney but also from a three-year stint in India as an art director with an advertising agency, and as a set designer and animator in film and television.

In 1962 Hal flew to Port Moresby for what was intended as a brief visit to see his sister. Instead he joined the Department of Information and Extension Services, with the title Senior Illustrator, responsible for pictures and other visual aids to government departments. Among his colleagues and friends was a young journalist called Michael Somare.

When Holman started work in Port Moresby the notion of Papua New Guinea as a sovereign state seemed remote. In the decade that followed Somare resigned from the public service to establish the country's first political party; in 1973 was elected the first Chief Minister; and in 1975 became the first Prime Minister.

Holman's brief also changed. He designed a set of stamps of Papua New Guinea fauna and flora, followed by the national crest — a bird of paradise perched on a brace of spears and a war-drum, which continues in use to this day.

With Independence approaching, Holman planned to return to Australia. As his final homage to his adopted country for more than a decade he conceived, designed and built at his own expense a half-size model of a seven-metre stainless-steel bird of paradise (*photo at top of page*). The idea was that it would perch on a plinth in an ornamental lake in Waigani, the new administrative centre of Port Moresby. Jets of water, floodlit after dark, would simulate the bird's tail plumes. With its wings spread full, it would symbolise the nation emerging.

The Papua New Guinean Cabinet approved the project unanimously and voted AUD50,000 towards it. This sum was matched by the local Chinese community.



The local subsidiary of the Australian company Monier offered to supply materials and build the concrete plinth. The PNG Electricity Commission offered to install the lighting while a local plumbing firm offered to install the pipes and nozzles. Each of the offers was free of charge.

Then it was cancelled. An expatriate lecturer at the University of PNG mobilised his students against it. How dare the Government award this to an expatriate? Doubts, albeit spurious, were cast on its structural soundness. Cabinet withdrew its support. The Chinese community followed suit.

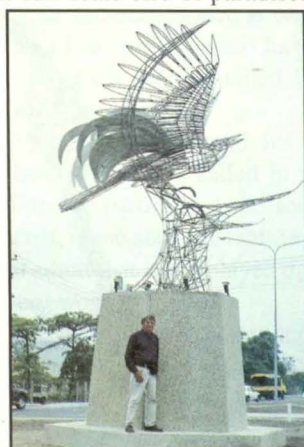
Holman's working relationship with trainee artists under his supervision had always been happy. Now, he was dismayed. *The bird had died*, he recalls. *I felt a certain amount of bitterness, but I had to get on with life.*

He cut the model into pieces, wrapped them in hessian sacking and shipped them to Sydney. There it was rebuilt and for many years stood in his Sydney suburban garden.

That might have been the end of it but Holman took its picture and circulated copies to friends and prospective clients, among them the Queensland Government Department of Parks and Wildlife, hoping proof of his talent might bring a brief to sculpt a lyrebird.

No more was heard of the bird until 1997 when an Australian couple still living in Papua New Guinea, friends of Holman from his Port Moresby days, showed the picture to Justin Tkatchenko, the director of Port Moresby's parks and gardens.

Tkatchenko was enchanted. He rang Holman in Sydney, insisting that he buy the scale model for the Botanical Gardens. Further orders followed for other sculptures, typical Holman pond creatures, culminating in a commission for the full-scale bird of paradise.



Holman insisted the bird be built in Port Moresby. A local tradesman, Kaffie Thomas from Chase Engineering worked on it full time, with Holman flying in from Sydney each month to monitor progress, completing the project in seven months. *Apart from running out of steel once, everything went smoothly*, he recalls. *It was quite a feat. Kaffie was cutting, bending and welding. That's not easy with stainless steel as thick as your thumb. I take my hat off to him.*

The bird was installed on its plinth in September 1997. It was not, as Holman would have wished, in an ornamental lake with jet-sprays simulating tail-plumes. That lake has yet to be built. It stands instead at a bustling intersection, the Islander Roundabout, against a backdrop of power lines, advertising boards and light industrial factories.

One Port Moresby insider likened this to hanging the *Mona Lisa* in a supermarket, an analogy Holman likes. He hopes a more suitable home will be found one day, but says he is content that his vision has materialised. Holman is still incredulous at the change of fortune for his beloved bird: *There was no way I imagined it could ever be revived. Here were these people I wasn't even in contact with any more, still talking about it, saying what a shame it was that it hadn't been built.*

The Papua New Guinea Government has commissioned another sculpture by Holman, an outsize version of the national crest, which will stand outside Parliament Haus.



Cairns M&D C&TY LUXURY SUITES

'Personal Service With None To Compare' RACQ Rating ★★★★★

'Where your stay is more than 4 walls & a bathroom'

- Private Balcony
- In the Heart of the City
- Swimming Pool & Spa
- Separate main bedroom and queen size bed
- Fold out Sofa Bed
- Undercover Parking at ground level & full Security
- Fully Self-Contained
- Your Own Laundry
- Air conditioned
- Serviced Daily
- Mini Bars at Public Bar Prices
- Room Service
- Free Cable TV

opposite
Myer
Shopping
Centre



From

\$105 double per night
\$95 single per night

Mid City Luxury Suites 6 McLeod St Cairns 4870

Telephone: (61) 740 515050 Fax: (61) 740 515161 Your hosts: Peter and Chrissie Johnson



◆ HANDCRAFTED FINE JEWELLERY ◆ PNG MABE PEARLS
 ◆ MADE IN PNG AT DUTY FREE PRICES

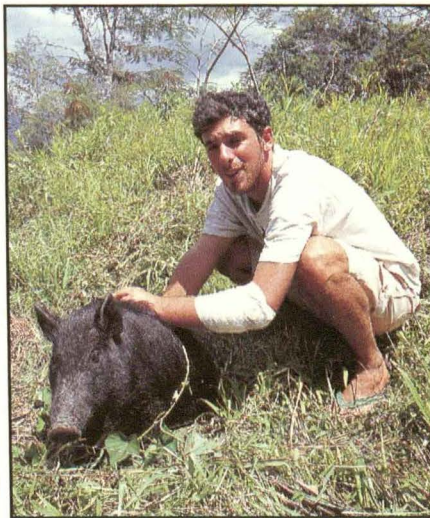
Kara Jewellers are located at 1st Floor, Brian Bell Plaza, Boroko and Port Moresby Travelodge. Phone: (675) 325 6091 or Fax: (675) 325 0393

KARA
 JEWELLERS

ESTABLISHED 1960

A PIG FOR PHILIPPE

Story by Marc Dozier
Photographs by
Claire Angeloz-Nicoud
and Marc Dozier

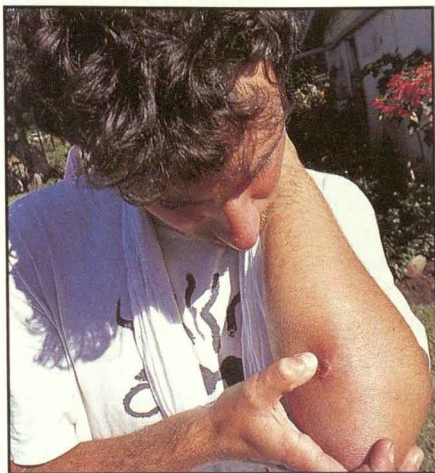


Philippe and his friendly pig

Philippe's Chinese astrological sign is the pig. Is it a coincidence that he loves Papua New Guinea where the favourite animal is the pig? Who knows, but the following story led me to think that Philippe's life is definitely linked with this friendly animal.

Over the last two years Philippe and I have spent many months in Simbu. We love this place and our adopted family, the Waus. We stayed with them in their tiny beautiful *haus kunai* (traditional house made of wood and grass). But one particular day life was not so good for Philippe. Usually in a very good mood every morning, this day he woke and drank his coffee without a word and went back to sleep on the grass outside. Curious, I asked him what was wrong. *Don't you see the fire on my arm?* replied Philippe.

After an attentive inspection of his arm, I discovered that the boil he got a few days previously had really inflamed. I started to look for a fireman.



Our hostess, Lina came along, looked at the arm with a grimace and called her brother. John brought an axe in his hand. I thought he was going to cut Philippe's arm without any explanation, but he just came to sit with us. After a brief look, he made a quick irrevocable diagnosis. *Boil ... we have to operate.*

Philippe desperately looked at me with the look of a piglet who has just understood what a *mumu* entailed, but he agreed with a head sign.

The chief surgeon cleaned his hand with a banana leaf and called in seven men. For my part, I had the roles of anaesthetist, nurse and assistant surgeon, but I can admit that I also played the role of the very worried friend.

Five men held Philippe's arm and legs securely and two others started to press around the boil. *Give him a stick that he can bite,* said the surgeon. Philippe refused the stick but began to feel more anxious than ever.

The open air operating theatre was full of people and it was hard to find light. The doctor, earnest in concentration, scattered the public with a brief *Clear* and continued his work.

I was expecting to hear an authoritative medical voice sharply say *Scalpel*. Instead of a scalpel, an assistant surgeon held out a flower to the surgeon. With the soft spines of this special medical flower, he managed to remove the pus near the surface. Then, he started to press on the arm around the boil with an extreme strength.

Philippe and his unfriendly boil

Philippe's eyes were shut so tight I thought he would never be able to open them again. Suddenly, the wound exploded and an abundance of blood spurted out. Tensed, Philippe looked at me and asked, *What happened? Is it finished?*

Yes and it was like a second Rabaul volcano explosion, I answered.

Looking at his arm, he said, *Anyway, it's crazy, five minutes ago it was so painful and now ... nothing, just a magic operation like in ...*

His voice slowly dropped down when he discovered the bloody, gaping hole and added with a comic attitude, *Where is the meteor that made this crater? Waaaoouu ... Back in France, I will say that I was traditionally operated on in the Highlands of Papua New Guinea. It will be all the rage to pick up girls.*

With professionalism and without listening to Philippe, the surgeon bandaged the wound with a traditional medicinal leaf.

As a motherly nurse, I didn't allow him any visitors, but in Papua New Guinea when a friend is in trouble, all his *wantoks* are by his side. So, like a television show — *Live! The Philippe Crying Show* — the whole community came to look at the wound, discuss the operation and reassure Philippe.

We warmly thanked the surgeon as if he had just saved Philippe's life and we actually believed that. A big boil is quite frequent in Papua New Guinea and doesn't create any panic, but for poor westerners like us, when your arm is red, painful and three times its normal size, you really feel you are at death's door.

Just to be reassured, I went to the post office and rang our travel insurance office to ask them about this traditional operation. A doctor answered me and after a precise description of what happened, he said, *Surgical sections everywhere in the world would have done the same, perhaps under anaesthetic ... People in the tropics know well all the types of skin disease which are common. So, no worries, just relax and wait.*

By chance, that same afternoon, Gorey came to nose around. Gorey is a very good friend of Philippe's, but we used to refer to him as a pig because of his well-rounded stomach, his nose always

sniffing around and his love for pig meat. Perhaps also because in our Tok Ples, *goret* means piglet.

Gorey is a typical Simbu man, well equipped with a large-toothed smile, a friendly habit of squeezing you in his arms like Hercules when he's happy to see you, a tribal fight scar on his leg, attesting that he is a great fighter, and a touching tendency to cry when we leave.

Philippe and Gorey met in Bogo a few kilometres from Kerowagi and became friends. As with real brothers, they exchange presents. During our first visit, Gorey gave Philippe a beautiful kina shell. In return the following year, Philippe brought Gorey a *dernier cri* (underwater watch).

Aiiii!!! screamed Gorey when he saw the red swollen arm of Philippe. *Aiiii ... Soorriiii*, he added.

To show his *sori* (sympathy), he instantly decided to kill a pig for Philippe. We vigorously protested, knowing the price of a pig, but Gorey told us: *Ahhhh, this is Papua New Guinea, that's our custom, and yours too, my brother, so we will kill a pig for you tomorrow! Right now, I don't have any pig, but many people have dinau (credit) with me.* He called to a passer-by, *My brother, I killed a pig for you last year. Return me one for my friend Philippe.* Without surprise or protest, the man smiled and promised to bring a pig the next morning.

There are many ways to *mumu* a pig but we chose Philippe's favourite one.

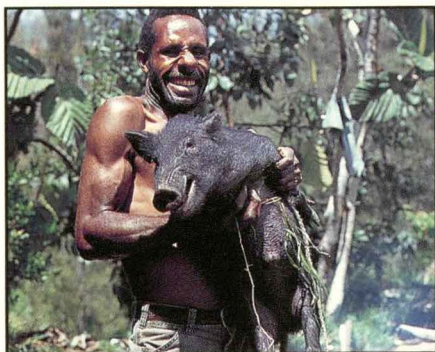


First we killed the pig with a delicate but vigorous stick shoot. It didn't make more noise than opening a tin (*photo above*). Then Mondo, a relative of Gorey, plunged the animal into boiling water, and the pig's eyes turned white. Helped by our Simbu brother, Philip Wau, they removed the skin with sharp knives and prepared the meat. Mondo was experienced enough to open a pig politely — it is very rude to break the stomach *pekpek* (excrement) pocket.

At the same time Gorey's wife Roxy peeled taro, kaukau and tapiok, and cut vegetable leaves. She prepared some sausages and rolled them in the washed intestine of the pig. Philip preheated the stones on a big fire and arranged them in the *mumu's* 80cm deep dug hole. With banana leaves, he prepared the oven. The hole created by the *mumu* reminded Philippe of the hole in his arm and he made a grimace showing his arm.



Above: *Pig in pot*
Below: *Mondo carefully cutting the pig's stomach*



Above: *Our brother Philip Wau with our future dinner*
Left: *Roxy preparing the mumu*
Right: *Hot stones for mumu*



Mondo put the tapiok at the bottom of the ground oven and arranged the stones, vegetables and pieces of meat.

A dog was licking the banana leaves to collect some fat left behind until Philip gave him a strong kick.

The banana leaves formed huge petals and the hole of the *mumu* was designed like a beautiful giant marguerite.

I would not have been surprised to see a pig with an old watch in his hands screaming, *I'm late, I'm late for the mumu of the Queen*, followed by an Alice with a *bilum* full of sweet potatoes on her shoulders. Papua New Guinea could have been Wonderland with the largest butterfly in the world, the big sago caterpillar and its giant flowers and trees. But the rabbit would have been a pig, of course!

After an hour of telling surrealistic stories like this, waiting for the *mumu* to be cooked, Philip opened the ground oven and doled out the food. With a Highlander's instinct, Gorey arrived just at this moment. He was busy in Kerowagi campaigning to win a council seat. His shiny eyes showed his eagerness to eat the food. *Ahhh Philippe, Philippe, Philippe, my brother ... let's eat some of this wonderful pig meat*, he said putting his arm around Philippe's shoulders. *Of all ways of cooking meat, we Highlanders prefer the mumu. We can roast pig, but we prefer it in a mumu with all the fat with the greens.*



Mondo putting tapiok in the giant marguerite

We ate, ate and ate until our stomachs looked like a pig's, flattering the pig with our large appetites. It was a real king's feast, but where was the Queen of Hearts? Roxy carefully packed some more food to give to our host family because it is the custom to show respect and keep the reciprocal links between relatives and clan members.

I defy anybody to find someone on earth more happy than a Highlander eating at a *mumu*. French love wine, Germans love beer, Russians have vodka, Americans enjoy *Coca-cola*,

Japanese drink sake and Chinese like snake blood, but you can make a worldwide tour asking Africans, South Americans, Indians, everybody from Asians to Martians will tell you that there is no one on earth more happy than a Papua New Guinean eating a pig.

This year, we are planning to bring our *wantok* a present more clever and traditional than a watch. Can you guess?

It can be small and it can be big. It can be domesticated and it can be wild. It can be black and it can be pink. But it always ends up in the stomach of a Highlander. What can it be?

A pig of course.

Marc Dozier is a French artist-photographer who has worked with the PNG Museum and Art Gallery. He wishes to acknowledge all his Simbu wantoks, Philip KC, Michael, Christina Wau, Lina, Marina Wilson, Polly, Miss and Mr Koima, Gorey and Roxy, John and Mondo Ghost, Rose and Michael, Tex ... and all the others, without forgetting Roger Gaertner and Julie Richard.

Phone Cards from...

For further information please contact:

Telikom Phone Card Sales
Pay Phone Business Unit
PO Box 351 Waigani, NCD
Papua New Guinea

Telephone: (675) 300 5093
Facsimile: (675) 300 5060



TELIKOM PNG
Now we're really talking!

DesignWise Tel/9802

A Yummy, Tasty Experience

Story and photographs
by Keith Lahui



Five mackerel from 12 bites in 30 minutes? That's right, and that's something for any game fisherman. Where? — off the shores of Lalaura village in Central Province.

Lalaura is located along the Magi Highway, about four and a half hours drive from Port Moresby. The village scenery, especially in the afternoon, is one of the best any Marshall Lagoon village can provide — spectacular beaches with hectares of swaying coconut trees and oceans of untouched fishing grounds.

The quiet and friendly people from Lalaura only take from the sea what they require for their daily meals. Fish for sale is basically non-existent, partly due to the fact that there are no freezer facilities available and that the distance from Port Moresby is considerable. But this is also why there is an abundance of fish off the Lalaura coast compared with areas nearer to the city.

At Lalaura the lifestyle is simple, yet so peaceful and rewarding.

Christmas 1997 was dawning on us when I climbed into the offside seat of a 4x4 Toyota Hilux single cab for the long drive to Lalaura. Behind the wheel was my colleague John. We left Tubusereia village at 3am on Christmas Day and arrived at Lalaura at 6.30am.

The next day, Boxing Day, Steve, a fisherman from Lalaura, Paul, a medical doctor from Manus and I decided to go trawling with the aid of a 19-foot banana boat powered by a 30-hp outboard motor. With Steve's local knowledge of the best fishing grounds around Lalaura, we wasted no time hunting around when we left the beach that morning as the sun was slowly making its way up from the horizon, heading straight for a reef not too far from the village. As Steve gathered speed going at full throttle, putting the boat in between and out of the early morning swells, I was already thinking about the number of mackerel we might catch. As we approached the fishing ground, Steve cut the engine and handed Paul and myself a fishing line each. Paul's lure resembled a fish and mine was a bright-coloured spoon.

When our lines were in the water, the engine roared into life and we cruised along the edge of the reef, though much slower this time. A few minutes later, Paul's line tightened and there it was — a mackerel allright. Fighting back, it leaped into the air, throwing showers all over us and reflecting beautifully against the morning sun's rays.

Caught by what was happening, I forgot my own line and concentrated on Manusian as he heaved and tugged at his line. The mackerel did another 'sky show', landed in the water and was gone. It had unhooked itself.

Paul shook his head in disbelief, but disclosed later that he was satisfied to have felt the electrifying experience of having to wage war on a fighting mackerel.

Minutes later, it was my turn. The feeling of a weight fighting at the other end of the line, especially against the current and on a moving boat, was an experience a first-timer would not forget in a long while. Coming from a coastal Papuan village myself and having gone through this a thousand-plus times already, I knew what to do. I pulled on the line with all my strength and refused to give the fish an inch of a chance to fight back. The mackerel came near the boat and I grabbed the wire — found between the hook and the string — and quickly threw the fish into the boat. I drew a smile of satisfaction, having accomplished what we had set out to do. My friends were happy too.

I threw in the line again and the boat picked up speed once more to carry out our mission. For the next 20 minutes or so, Paul's line was like a livewire, shaking and tightening every now and then. On the other side of the boat, it looked as though my luck was gone. I could feel dried salt water on my forehead and chest, and my throat longed for an icy-cold stubby. (We settled for rainwater from a village water tank instead.) My line was dead, drooping and flowing to the tune of the oncoming tide. I could not understand why the doctor's line was so busy

getting all the bites while mine hung very loose at a distance. My count of his bites revealed seven in all, yet none stayed on to be hauled in.

Perhaps the mackerel preferred his lure better, or it could be the distance of his line from the boat, were some of the reasons running through my mind as I sat pondering, changing the lure and adjusting the length of my line, but to no avail. I felt uneasy and funny thoughts flashed through my mind, thinking about all that I had done during the week, at work and at home. Maybe the missus disagreed with my trip to Lalaura and cursed me. (Mind you, the village cemetery is just metres away from my parents' home.)

The operator changed course and we headed in the opposite direction, this time riding into the waves but a little further from the reefs. There, the doc's luck hung on as he hoisted on board the largest catch of the trip. Celebrations followed as I hauled in another prized catch. Although not as big as the medico's, it was about the same size as the one I'd caught previously. So far, three mackerel in about 20 minutes.

Our operator, Steve decided that it was his turn to cast a line. What we were about to witness were the true colours of a Lalaura village fisherman. In less than a minute, his line tightened and another mackerel was in the boat. Cruising a short distance he was again in action, hauling in another mackerel making it five in total. The villager's expert judgment told him that what we had caught was enough, so despite our plea to continue fishing, we headed back to shore with the five mackerel that we had caught without knowing that Steve had other reasons to return home early.

While we were out at sea, sports teams were already preparing for the one-off annual Christmas rugby league challenge between Port Moresby Kalawai and Lalaura village boys, which our operator wanted to watch. True to his words, we caught more than enough mackerel: it took two days with three meals each day to finish everything.

The mackerel were filleted and cooked in various ways, but the one I enjoyed most was when the fish was prepared fresh from the sea and creamed with coconut milk.

Ummmm... ummmm... yummy. What a salty, yet tasty experience that was. 🍷

Keith Lahui is a sports writer with Papua New Guinea's daily newspaper, the Post Courier.



Bank South Pacific



Nationally owned and serving the people of Papua New Guinea



Our competitive advantages include:-

- our continuity of management
- our experience and highly skilled staff
- our early response time for lending decisions
- and our reputation for high quality

BSP is achieving recognition for both our range of products and services, for our sophisticated IT platform and our network expansion which is providing career path opportunities for our citizens.

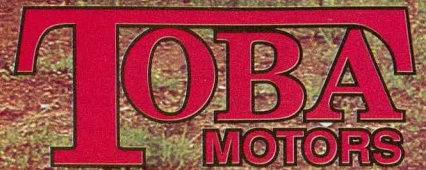
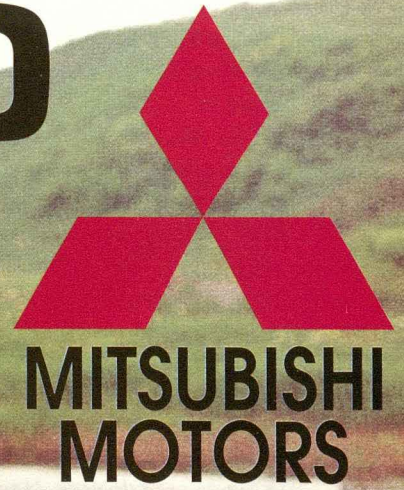
For many years the Kundu drum has been synonymous with the culture of a fascinating and developing Papua New Guinea.

Now, the Kundu drum is the symbol of the emerging strength of a nationally owned financial institution, known for its quality and professionalism — Bank South Pacific.

BSP — our strength is in our people

PAJERO

*Luxury and Style in
A Class of its own!*



*Take it to the limit.
Experience the Mitsubishi Way*

PORT MORESBY

Phone: 321 7874

MADANG

Phone: 852 2015

LAE

Phone: 472 2611

RABAU

Phone: 982 1249

WEWAK

Phone: 856 3611

ALOTAU

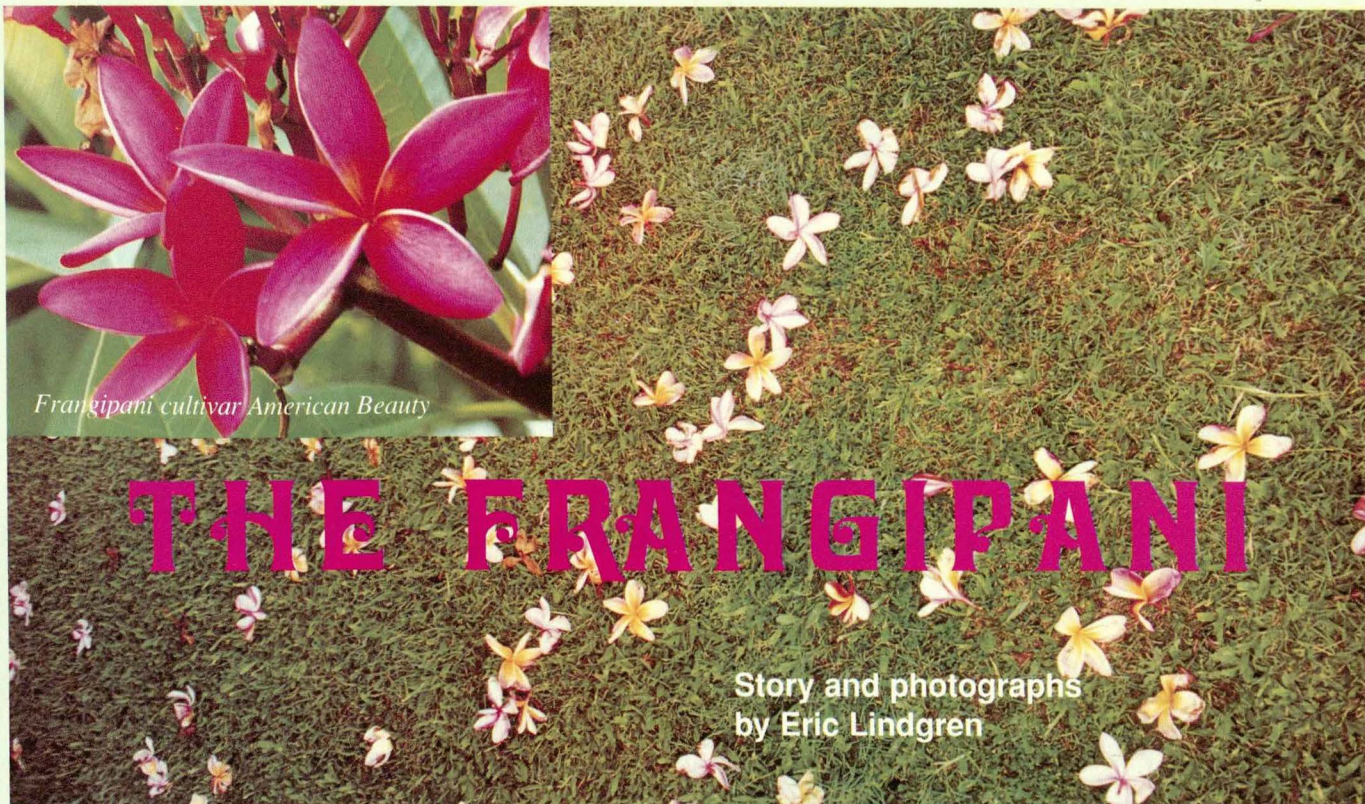
Phone: 641 1005

KIMBE KAR SALES

Phone: 983 5035

WAMP NGA MOTORS

Phone: 542 1933



Frangipani cultivar *American Beauty*

THE FRANGIPANI

Story and photographs
by Eric Lindgren

One of the most popular garden plants in Papua New Guinea must be the Frangipani. Its reputation as a tropical plant was validated after the major pre-war eruptions one Saturday in May 1937. The mighty volcanoes Vulcan and Matupit blew their tops and engulfed the town of Rabaul. Frangipani was the first flower to bloom in the ashes as the town slowly returned to normal. It gave birth to the famous Frangipani Festival, celebrated each year to commemorate the flower and its fragrance.

The Frangipani is a member of the plant family which includes *Allamanda*, *Mandevilla*, oleanders, *Trachelospermum* jasmines and the Periwinkle or Vinca. These plants have a very regular flower with five petals joined to form a narrow or broad tube. There are climbers as well as shrubs and trees in the family. All have a thick milky sap which is poisonous and which was used for the production of rubber during World War 2 when the great *Hevea* rubber plantations were in the hands of the enemies of the Allies.

In twelfth century Italy the Frangipani and Pierleoni families dominated society. Their rivalry was exemplified by their influence on the Papal succession — religious politics, exiles from the homeland, intrigue and doubtless murder dominated their existence. However one member of the Frangipani family applied his influence to less mundane matters. He used essential oils to create a delicate perfume which quickly found favour with the upper class. Catherine de Medici adopted it as her special fragrance because it was so different from other scents of the time. Many a noble lady followed her example, leading to wealth for the Frangipani family.

Frangipani's creation was later to be discovered in the natural world during the sixteenth century when explorers in the New World found a group of flowers with a similar perfume in Mexico and the Caribbean. They gave these the name Frangipani. We now classify them as *Plumeria* and separate out a number of species. The genus also occurs in Asia where it has many myths associated with it. The names Pagoda Tree and Temple Flower allude to the liking Buddhist monks have for the flower and its scent.



Frangipani cultivar *Carmine Flush*

The fact that it could be revived from seemingly dead cuttings gave it immortal powers and it is frequently planted around Buddhist and Muslim graves.

The common frangipani is a cultivar of *Plumeria rubra* named *acutifolia*. It originates in Central America and typically has white flowers with broad sunflower-yellow centres. Many colour forms have been developed. A few examples are: Can Can — with a delicate pink flush on the petals; Golden Kiss — apricot with a pink wash down one side of each petal; American Beauty — very deep red flowers with narrower, almost pointed petals; and Pot of Gold — a golden tinge colours the large flowers.

Frangipani's original scent is present in nearly all the cultivars of *rubra*. It pervades the air, especially in the still of the night, with a delicate gardenia-like fragrance. The scent is not so prominent in the other species.



Frangipani cultivar acutifolia

Other members of the genus have similar growth habits though the petals of *P. stenophylla* (with a blunt tip) and *P. stenopetala* (with a pointy tip) are very narrow. Both are white with a yellow centre. The Evergreen Frangipani

P. obtusa is popular with some gardeners because it does not shed its leaves over the dry season. The flowers are very similar to those of *rubra* but have less yellow in the centre. The leaves tend to be rounded at the tip rather than pointed.



Frangipani cultivar Calypso



Evergreen Frangipani



*Frangipani cultivar
Lady in Pink*



Frangipani cultivar Golden Kiss

Frangipanis are one of the easiest plants to propagate. Small or large branches can be broken from an established plant. These should be sealed quickly by dipping the cutting in sand or soil to stop the sap flow. The cutting should be laid in a cool spot for a few weeks to dry out. It can then be planted directly into the garden or grown in a large tub. There is little size limit to cuttings propagated this way: the Frangipani is one of the few 'instant' trees or shrubs which can be harvested from the parent plant and put in a permanent spot a few weeks later with almost guaranteed survival. ☺

Dr Eric Lindgren lived in Papua New Guinea for many years. He is interested in flora, fauna and World War II history.

WHEN YOU GO
AWAY, MAKE SURE
YOU STAY AT
HOME.

Just because you're going away doesn't mean you shouldn't feel at home. That's why here at Airways Hotel, Port Moresby, making you feel at home is our highest priority.



No matter whether you're away on business or pleasure, our dedicated customer service and attention to detail guarantees your stay will be a pleasant one. So next time you're away, stay at your home away from home.



Airways Hotel... making you feel at home is our highest priority.

Airways Hotel, Jackson Parade, Jackson International Airport, P.O. Box 1942, Boroko, N.C.D. Papua New Guinea. Telephone: (675) 324 5200. Facsimile: (675) 325 0759.

Orogen Minerals Limited

**"WORKING FOR THE WEALTH
OF THE FUTURE GENERATION"**

*A leader in the development of natural resources
in PNG's mining and petroleum industries.*



Level 2 Ela Beach Tower, Musgrave St, PO Box 2151 Port Moresby, Papua New Guinea.

Tel: (675) 321 7600 Fax: (675) 320 2209

Level 10 Suit# 1001 Fairfax House 19-31 Pitt Street Sydney NSW 2000 Aust.

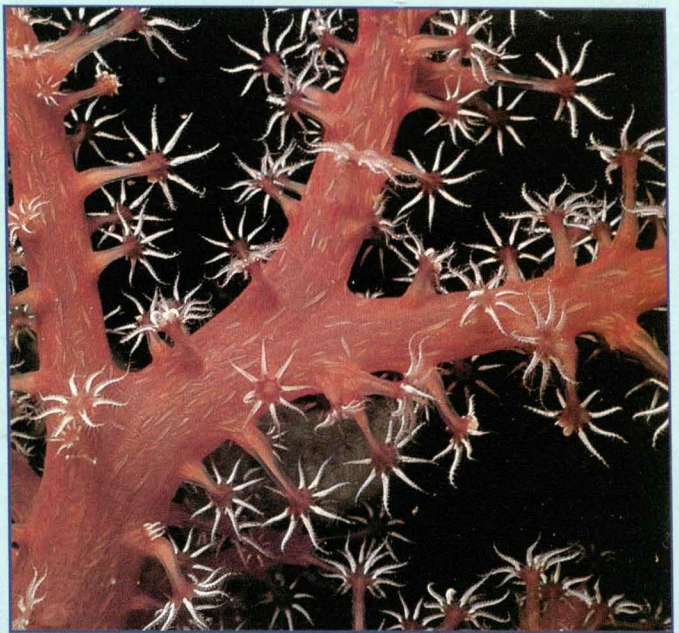
Tel: 02 9251 6488 Fax: 02 9251 4886

Visit our internet site
<http://www.orogen.com>

SOLAR-POWERED ANIMALS



Co-operation is a skill we teach our children because everyone benefits when we help each other out. When animals of different species give each other assistance for their mutual benefit, it is called mutualism. Some cases of mutualism are so fundamental, the co-operation is at the physiological level, rather than in any behaviour performed by the mutualistic partners.



Story by Danielle Johnson
Photographs by
Danielle Johnson and Chris Robin

Such is the case when the organisms assisting one another are an animal and a plant. One of the most intimate relationships developed aeons of time ago in the shallow, sunlit seas of the tropics. The relationship flourishes in the seas around Papua New Guinea. It is the relationship between plants called zooxanthellae and some marine invertebrates.

Zooxanthellae are marine forms of yellow or brown algae, single-celled plants which drift in the upper layers of the ocean. The zooxanthellae are special algal forms in that they are characteristically found in the tissues of their invertebrate hosts. The zooxanthellae are sometimes very specific about which host will enable their survival, and only one or two species will do.

Among the animals which have evolved symbiotic (living together) associations with the microscopic algae are the reef-building corals and some of their relations. The corals eat the zooxanthellae, but not as food: corals are strictly carnivorous and feed during the hours of darkness on animal plankton. Instead, the corals consume algae in order to grow them within the tissues of their own bodies, in a system of self-contained agriculture.

Why do corals go to this trouble? Like all plants, the algae use sunlight for photosynthesis, a plant's breathing process, which produces sugars, oxygen and other nutrients. The corals are unable to use the oxygen for their own breathing requirements and other by-products to supplement their own nutrient source. Without the extra energy supplied by their 'guest workers', the tiny coral animals would not be able to build the massive coral reefs of the tropics.

Left and top: Coral polyps ingest the microscopic algae, which will then grow and produce oxygen within the coral's soft tissues.

In return, the coral's wastes feed the zooxanthellae. The algae consumes carbon dioxide, phosphorous and nitrogen which just happen to be the by-products of the coral's metabolism. How convenient that the photosynthesis process should provide an efficient removal system for the coral, and promote healthy and vigorous growth for both organisms.

But there's a catch. Because of this dependence on each other, corals can only live in water shallow enough for sufficient sunlight for photosynthesis to occur. This also holds true for the hydroids, anemones and other relatives of corals which also live on the reef.

Corals and their relatives aren't the only invertebrates to make use of these useful plants. Other animals which are host to the algae are some species of clams. The giant tridacnid clams of the Indo-Pacific are beautiful and conspicuous when viewed through the clear water. The exposed soft tissues resemble gorgeously coloured velvet. Peacock-blue and moss-green are common shades, often in combination with other colours.

The largest member of the Tridacnid family, *Tridacna gerasa* (photos below left and right), can attain sizes of up to two metres. Other tridacnids may grow to about a metre.

These enormous molluscs contain many thousands of tiny zooxanthellae, especially in the soft mantle tissue (photo below) which is fully exposed on the upper surface of the clam when it is submerged. This tissue is actually an extension of the clam's siphons, which sweep the seafloor like a vacuum cleaner, sucking up food particles. The siphons are less conspicuous in smaller bivalves than in clams. The great exposure of the mantle ensures maximum exposure to sunlight which the zooxanthellae require for photosynthesis. The dark colour of this tissue safeguards the host's cells from intense solar radiation. Yes, clams could get sunburn without the protection of deep pigmentation!

Within these tissues, the zooxanthellae are also surrounded by their host's waste products — substances which the little algae use to build their own proteins. But this is

where the resemblance to the corals ends: the clams digest the algae, supplementing their planktonic meals with algae.



The reefs which receive the most sunlight and therefore the most oxygen from the photosynthesizing algae are usually the most prolific.



In a strange twist of the tale, symbiosis between zooxanthellae and host can skip a link in the food chain. Nudibranchs are shell-less snails, also known as sea slugs, that feed on corals, hydroids and anemones. By some independent evolutionary mechanism, some of the nudibranchs have also evolved the ability to grow zooxanthellae in the bodies, and feed off the harvest of the photosynthesising plants.

The species of nudibranch which indulge in this activity belong to the aeolid group. They have long tubular bodies studded with finger-like outgrowths called cerata. The cerata act as gills and also contain a long branch of gut. Nudibranchs which accommodate zooxanthellae have made adaptations in their biology for this purpose. They have greatly increased their surface area to maximise sun exposure. Their cerata are fan-shaped and do not shade each other, acting as solar panels. Their translucent skin already makes it easy for light to penetrate the body for photosynthesis.

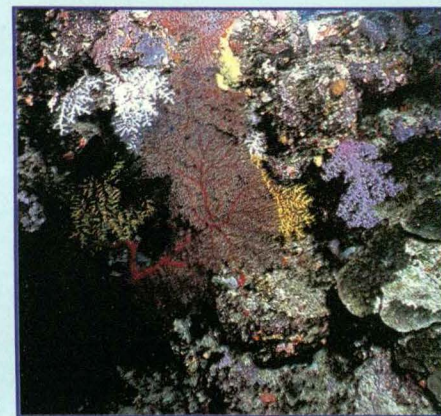
The blue dragon, *Pteraeolidia ianthina*, is one such nudibranch. It starts life as a small white slug living on or near the hydroids it eats. At an early stage, it consumes a hydroid polyp containing a few zooxanthellae, then stimulates them to grow rapidly and multiply. The blue dragon gradually darkens as it develops a brown layer of plants just beneath its skin. At this stage it moves away from its hydroid food, able to live on the nutrients produced by the photosynthesising plants in its tissues.

Some nudibranchs have no need for the extra nutrients provided by photosynthesising partners. What they need is camouflage. Because they have no shell for protection, their soft bodies need other defences from predators which might otherwise nibble at their soft slug-like bodies. By ingesting the coloured algae, these nudibranchs take on the colour of their food. By harbouring algae identical in colour to the coral colony on which they are sitting, the animal becomes almost invisible to predators.

A little bit like organic food colouring. It just goes to prove the old adage: you are what you eat.

Danielle Johnson, a former research scientist in molecular evolution, works as a freelance photojournalist, specialising in the diversity of cultures and natural history around the world.

Corals are able to deposit the limestone essential for building reefs, with the assistance of the photosynthesizing algae.



Top: Nudibranchs are soft-bodied invertebrates which live off the harvest of zooxanthellae.

Below: Coral polyps ingest the microscopic algae.

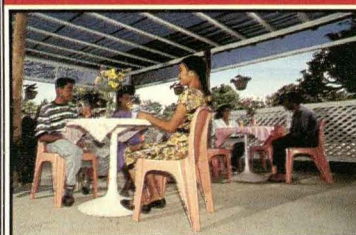


BUDGET INN



Motel

Providing quality accommodation for less



When you are in Port Moresby and find accommodation is expensive, come and see us and we'll make it affordable for you.

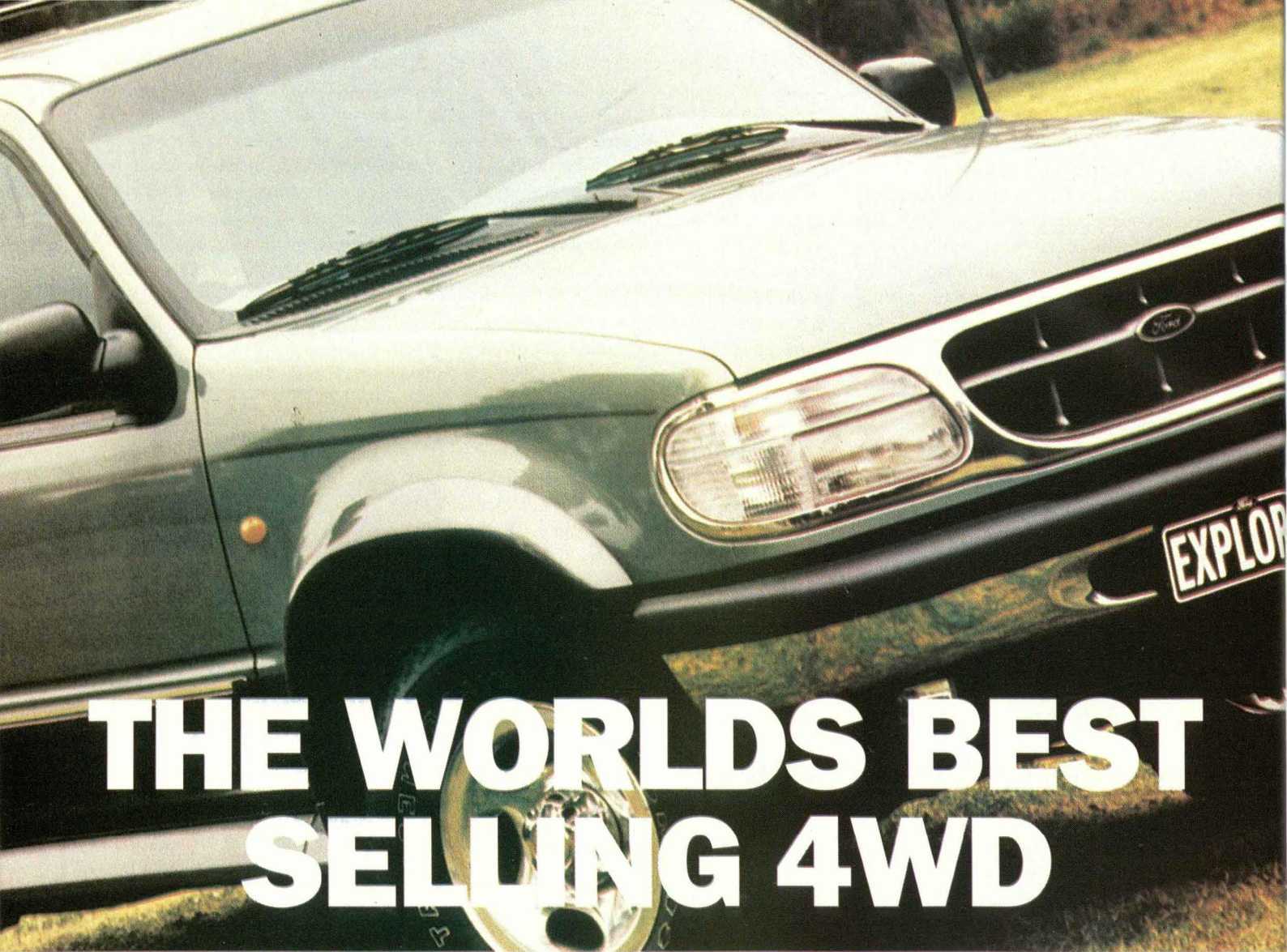
Enjoy our new airconditioned motel rooms with ensuite bathroom, TV and tea and coffee making facilities.



**Only
K80.00**

Major credit cards accepted.

Enquiries and bookings:
Telephone: (675) 3231611
Fax: (675) 3255991



THE WORLDS BEST SELLING 4WD

IS ALSO THE WORLDS MOST INTELLIGENT

WHY THE BEST!

This versatile wagon from Niu Ford provides, *superior* driving, comfort and maneuverability. Ford Explorer is not only the first vehicle built by Ford specifically for PNG, it is also one of the safest and toughest.



The Explorer offers individual style, first class powertrain and a variety of comfort features. Explorer provides a standard five passenger interior with ample cargo space or optional jump seats to accommodate up to eight.

WHY INTELLIGENT!

The Ford Explorer has a 4WD system that literally thinks for itself..it is called Control Trac. Control Trac automatically changes from 2WD to 4WD and back again as the road surface and driving conditions change.



No more shifting or locking hubs. It's 4x4 capability makes it a dual purpose vehicle offering superior performance on city streets and rough terrain.

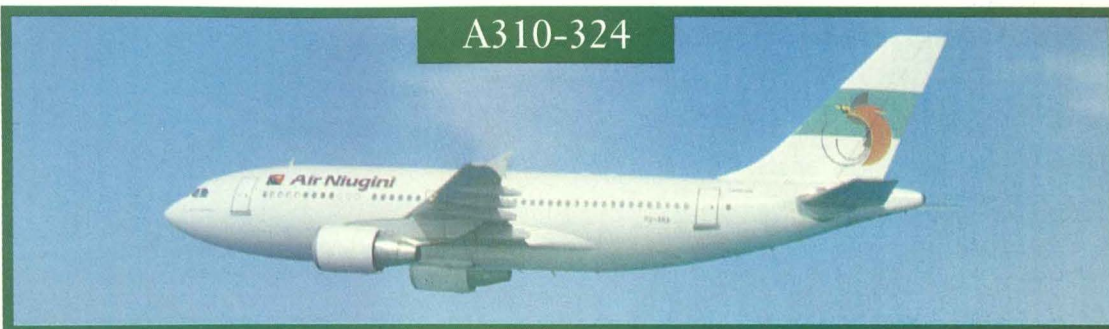


Call into Niu Ford Port Moresby, Cameron Road, Waigani Ph:3254546 Fax:3250896 or Niu Ford Lae, Milfordhaven Road, Lae Ph: 4721766 Fax: 4726184 and see the new Ford Explorer, the smartest and best 4WD in PNG.

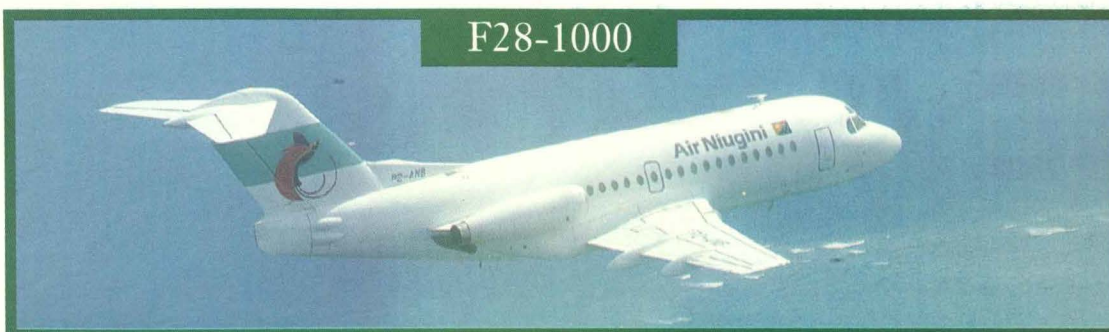


AIR NIUGINI FLEET

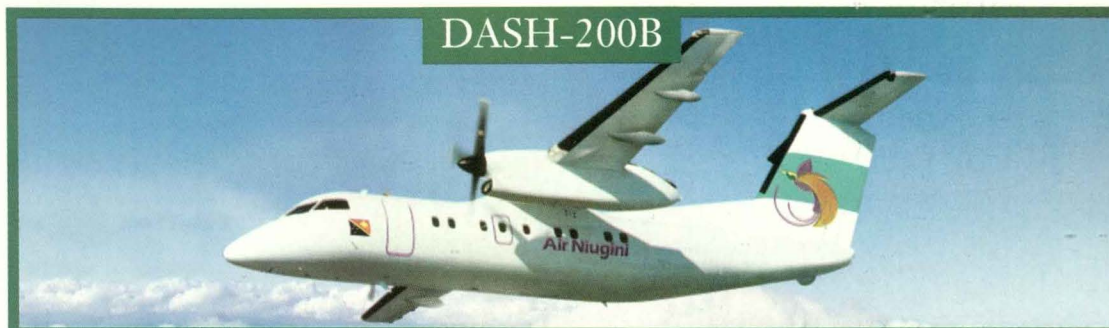
A310-324



F28-1000



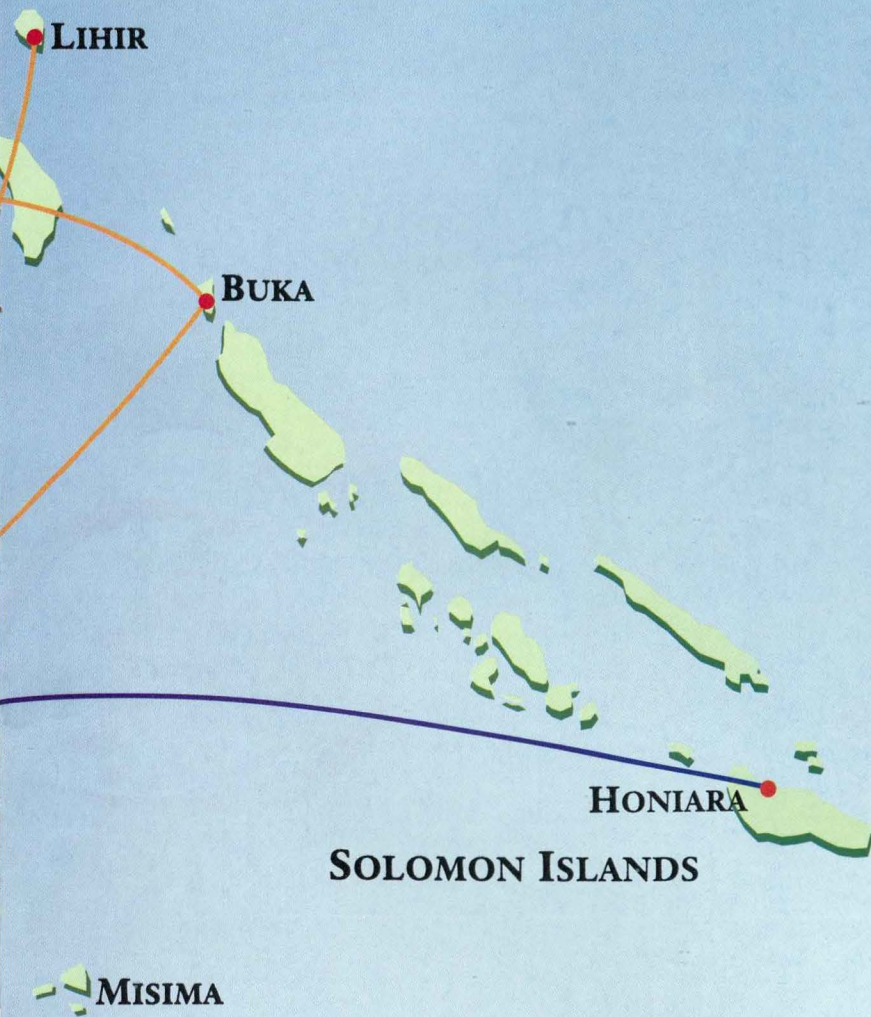
DASH-200B



Aircraft type and manufacturer	Length (metres)	Wing span (metres)	Power plant	Cruising Speed (kilometres per hour)	Normal Altitude (metres)	Std seating/cargo capacity with full passenger load	*Range (kilometres)
A310-324 Airbus Industrie Europe	46.67	43.90	2 Pratt & Whitney PW4152	900	10,500	209 pax + bags + 11,100kg cargo	7,000
F28-4000 Fokker The Netherlands	29.61	25.07	2 Rolls Royce RB183 - 15H	750	9,000	74 pax + bags + 667kg cargo	1,600
F28-1000 Fokker The Netherlands	27.60	23.58	2 Rolls Royce RB183 - 15	750	9,000	60 pax + bags + 794kg cargo	1,600
DHC DASH-200B Bombardier Canada	22.25	25.89	2 Pratt & Whitney PW123D	550	7,600	36 pax + bags + 331kg cargo	1,700

* Quoted range based on fully loaded aircraft. Greater range is achieved by limiting passengers and/or cargo carried on certain routes.





CONNECTIONS WITHIN PAPUA NEW GUINEA







CANADA

USA

PAPUA NEW GUINEA

PORT MORESBY

HONIARA

NEW ZEALAND

THE WORLD



Air Niugini

INTERNATIONAL OFFICES

BRISBANE

99 Creek Street
GPO Box 2216
BRISBANE QLD 4001
AUSTRALIA
Tel: (61 7) 32211544
Fax: (61 7) 32200040
Email:
sales.brisbane@airniugini.
com.pg

SYDNEY

Somare House
100 Clarence Street
PO Box 5293
SYDNEY NSW 2001
AUSTRALIA
Tel: (61 2) 92901544
Fax: (61 2) 92902026
Email:
sales.sydney@airniugini.
com.pg

SINGAPORE

101 Thomson Road
#01-05/06 United Square
SINGAPORE 1130
Tel: (65) 2504868
Fax: (65) 2533425
Email
sales.singapore@airniugini.
com.pg



Air Niugini

PX Internet Web site:
www.airniugini.com.pg

CAIRNS

Shop 2 Tropical Arcade
4-6 Shields Street
CAIRNS QLD 4870
AUSTRALIA
Tel: (61 70) 514950
Fax: (61 70) 313402
Email:
sales.cairns@airniugini.
com.pg

HONIARA

PO Box 677
HONIARA
SOLOMON ISLANDS
Tel: (677) 22895
Fax: (677) 24025

MANILA

Fortune Office Building G/F
160 Legaspi Street
Legaspi Village
MAKATI CITY
PHILIPPINES
Tel: (63 2) 8913339 /40 /41
Fax: (63 2) 8913393

Local call number in Australia: 1300 361380

GENERAL SALES AGENTS

PORT VILA

Vanuatu Travel Services Ltd
Tel: (678) 22836
Fax: (678) 23583

AUCKLAND/FIJI/COOK IS

Walshes World (NZ) Ltd
Tel: (64 9) 3793708
Fax: (64 9) 3022420

TEL AVIV

Open Sky Ltd
Tel: (972 3) 5253444
Fax: (972 3) 5253445

KUALA LUMPUR

Pelancogan Abadi Sdn Bhd
Tel: (60 3) 2424311
Fax: (60 3) 2412322

LONDON

British Airways Travel
Shops
Tel: (44 171) 7074146
Fax: (44 171) 7074145

JAKARTA

P.T. Ayuberga
Tel: (62 21) 5780615 /
5780628 /5780654
Fax: (62 21) 5713013

TAIPEI

Dragon Express Co Ltd
2F, World Express Bldg
82 Chien Kuo North Road
Section 2
Taipei, Taiwan
Tel: (886 2) 5152025
Fax: (886 2) 5060023

JAPAN

Japan Airlines
4-11 Jogasjo-Shinagawa
2 Chome
Shinagawa-ku
Tokyo 140 - Japan
Tel: (81 3) 5460 3724
Fax: (81 3) 5460 5982

SEOUL

Sharp Inc
Tel: (82 2) 7347100
Fax: (82 2) 7347108

DOMESTIC SALES OFFICES

PORT MORESBY

Tel: (675) 321 2888
Fax: (675) 321 3651

MADANG

Tel: (675) 852 2699
Fax: (675) 852 2849

MT HAGEN

Tel: (675) 542 1444
Fax: (675) 542 1423

RABAUL

Tel: (675) 982 9033
Fax: (675) 982 9052

WAIGANI

Tel: (675) 325 1055
Fax: (675) 325 3683

WEWAK

Tel: (675) 856 2233
Fax: (675) 856 2203

PORGERA

Tel: (675) 547 9500
Fax: (675) 547 8828

MANUS

Tel: (675) 470 9092

BOROKO

Tel: (675) 325 9084 / 3541
Fax: (675) 325 3614

ALOTAU

Tel: (675) 641 1100
Fax: (675) 641 1636

KAVIENG

Tel: (675) 984 2135
Fax: (675) 984 2337

LIHIR

Tel: (675) 986 4008
Fax: (675) 986 4032

LAE

Tel: (675) 472 1892
Fax: (675) 472 4758

GOROKA

Tel: (675) 732 1444
Fax: (675) 732 1489

HOSKINS

Tel: (675) 983 5077
Fax: (675) 983 5669



Air Niugini



CELLNET

KEEPING IN TOUCH IS NOW EASIER THAN EVER!



Whether for business
or personal use, enjoy
the advantages of
owning a
mobile phone.

CONVENIENCE • MOBILITY • SECURITY
A WIDE RANGE OF MOBILE PHONES AND ACCESSORIES



tiare

YOUR GATEWAY TO THE INTERNET

- Give your children a head start in their education
- Give your company a world wide presence and reach international markets

“YOUR PATHWAY TO THE FUTURE”



CHEMCARE PHARMACIES PTY LTD

HEAD OFFICE
PO Box 349, LAE
Phone: 472 4133, 472 4674
Fax: 472 4230, 472 4153

MOROBE PHARMACY
Lae - Phone: 472 6195

WEWAK PHARMACY
Phone: 856 2085

CHEMCARE PHARMACY RABAU
Phone: 982 1221

MADANG PHARMACY
Phone: 852 2775

CLARKES CHEMIST
Kokopo - Phone: 982 8423

CHEMCARE PHARMACY PACIFIC PLACE
Phone: 320 2376

HIGHLANDS PHARMACY
Goroka - Phone: 732 1426

MELPA PHARMACY
Mt Hagen - Phone: 542 1263

CHEMCARE PHARMACY TAURAMA
Phone: 325 5615

KIMBE PHARMACY
Phone: 983 5387

TABUBIL PHARMACY
Phone: 548 9056

CHEMCARE PHARMACY BOROKO
Phone: 325 5533

ALOTAU PHARMACY
Phone: 641 1307

ERIKU PHARMACY
Lae - Phone: 472 0046

NIUGINI WHOLESALE DRUG
PO Box 349, Lae
Phone: 472 4133
Fax: 472 4230, 472 4153

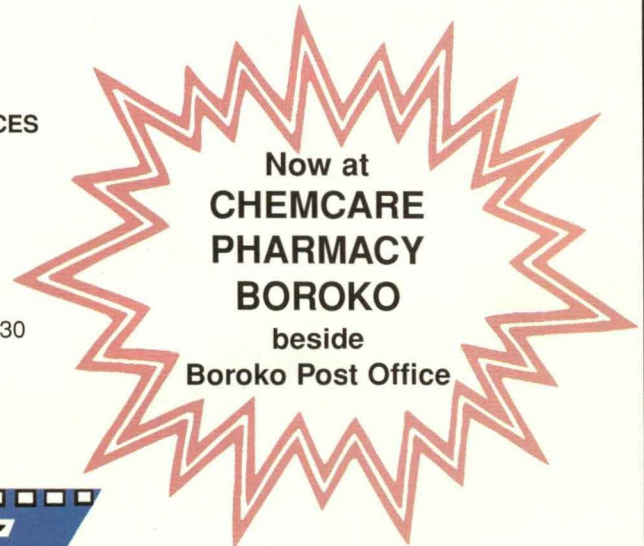
INDUSTRIAL WATER SERVICES
PO Box 349, Lae
Phone: 472 4358
Fax: 472 4230

PO Box 1322, Boroko
Phone: 323 3898, 323 3992
Fax: 323 3949

POOL SHOP
PO Box 349, Lae
Phone: 472 3320 Fax: 472 4230

THE FLORIST
(Inside Morobe Pharmacy)
Phone: 472 2300

PO Box 1322, Boroko
Phone: 323 3992
Fax: 323 3949



FOR ALL YOUR PHOTOGRAPHIC NEEDS:

- ✓ 1 Hour Colour prints
- ✓ Photo Frames
- ✓ Films
- ✓ Laminating
- ✓ Contact Prints
- ✓ Slide to Print
- ✓ Passport Photos
- ✓ Slide Processing
- ✓ Customised Framing
- ✓ B & W Processing
- ✓ School Photos
- ✓ Reprints
- ✓ Albums
- ✓ Cameras
- ✓ Copy Prints
- ✓ Enlargements
- ✓ I D Photos
- ✓ I D Cards
- ✓ Work Permit Photos
- ✓ Picture Framing
- ✓ Document Framing
- ✓ Professional Enlarging

Fotofast Port Moresby
PO Box 1322, Boroko
Phone: 323 3893, 323 3992
Fax: 323 3949

ADVANCE PHOTO SYSTEM NOW IN PORT MORESBY

- * Advantix Film processing
- * Prints Available
 - Classic
 - High definition
 - Panorama
- * Index Prints

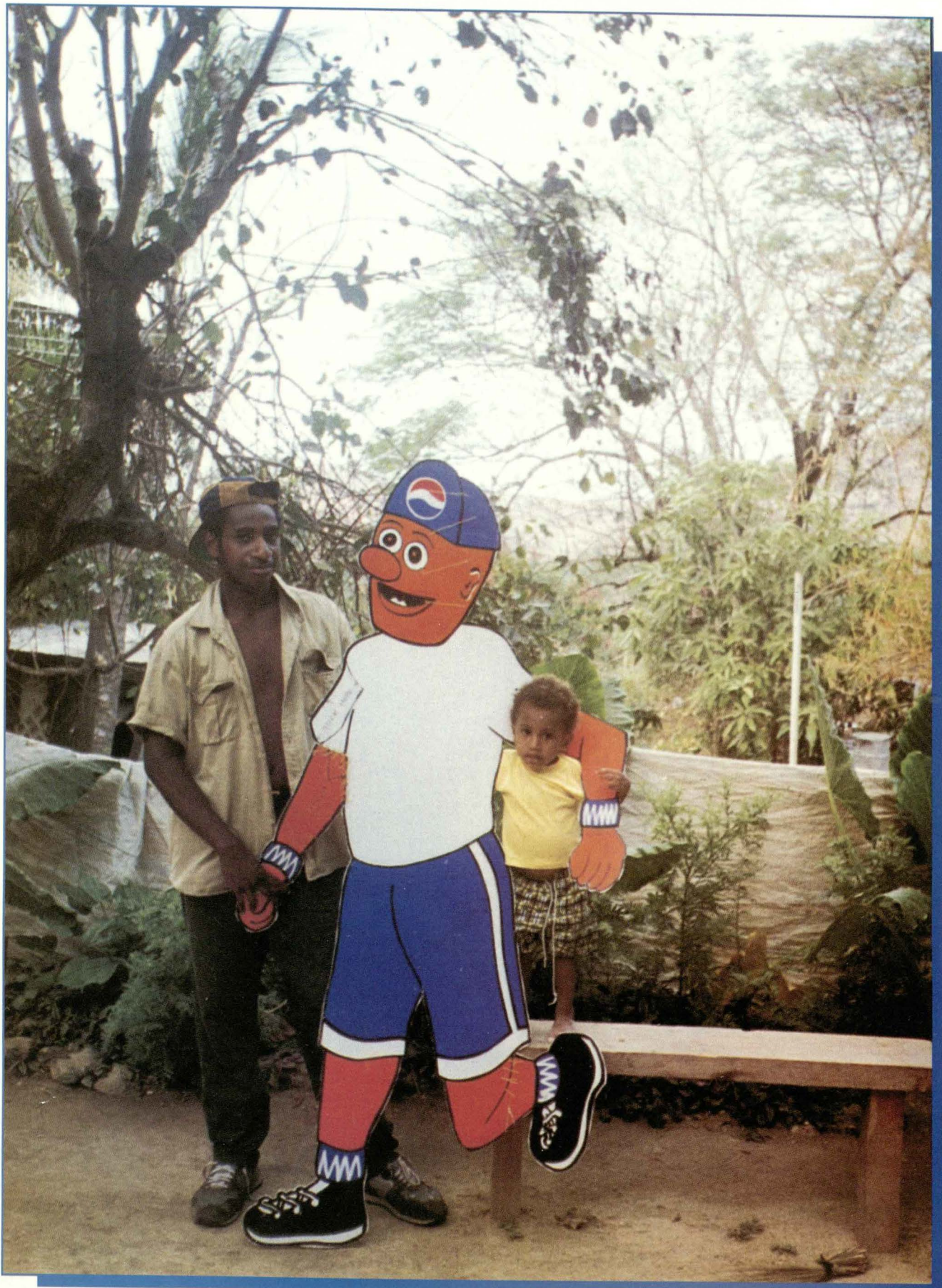
There's a Fotofast Minilab Close to You.

LOCATED IN PORT MORESBY AT:
Turumu Street, Boroko
Spring Garden Road, Gordons
Hugo's Building, Boroko

ALSO SITUATED IN CHEMCARE PHARMACIES AT:
Pacific Place, Taurama, Lae, Kokopo, Mt Hagen, Madang,
Wewak, Goroka, Rabaul, Tabubil, Eriku, Alotau, Kimbe

Send a photograph on any subject to **Fotofast Photograph Competition**, PO Box 1267, Port Moresby.

A winning photograph will be published in each issue of *Paradise*. The winner will receive prizes of K100 cash from *Paradise* and a K100 **Fotofast** voucher to be spent at any Fotofast outlet in Papua New Guinea. The decision of the judges will be final.



Bryan Kenau — winner of the Photograph Competition
Brothers in arms



Investment Corporation of Papua New Guinea

The Investment Corporation was established in 1971 by an Act of Parliament to provide for local equity participation in investment projects where sufficient local equity was not readily available.

Papua New Guinea is known worldwide for its mineral wealth, but enormous potential exists for the further development of both primary and secondary industries, particularly for value added products. In keeping with the Government's policy of encouraging investment in Papua New Guinea, the Corporation is keen to be a partner in viable new business propositions with both local and foreign investors.

Given our diverse Investment Portfolio and wide experience, the Investment Corporation is well placed as a reputable Investor and Equity Partner in PNG.

Below: Niugini Insurance House located in downtown Port Moresby is owned by the Investment Corporation Fund.



Investors who would like to take advantage of the excellent business opportunities in PNG and would require a Reputable Local Equity partner are invited to contact:

**The Managing Director
Investment Corporation
of Papua New Guinea
PO Box 155 Port Moresby
PAPUA NEW GUINEA**

**Telephone: 675 - 3212855
Facsimile: 675 - 3211240**

In search of shell money

Story and photographs
by Kenneth Kazanjian

As a freelance artist, collector and student of indigenous craft, Papua New Guinea naturally holds great fascination for me. For a long while I had admired a certain simple but distinctive necklace worn by many people coming from Milne Bay Province ... men and women both, with the alluring deep red of shell beads against their golden brown skin. My admiration soon turned to fascination upon learning that this was the famous *bagi* — shell money — that formed an integral part of the Kula Trade Circle. Historically traded from island to island for bartered goods, *bagi* has become a prized yet wearable currency throughout Milne Bay.

And here I am about to land where it all originates, Rossel Island, a small reef lined island as far out in the Louisiade Archipelago as one can go. With an incredibly generous invitation from the Catholic Mission here, I will be able to photograph the making of *bagi* and learn first hand about this truly unique concept of shell money.

Arrival at Pwamba is an event, with everyone out to meet the fortnightly visit from the outside world. This tiny village settlement (*photos above and right*) has a grass airstrip that cuts across a palm filled peninsula. As I gaze out to the distant white reef with blue ocean beyond, dugout canoes with outriggers pull up from the lagoon. It's a day of trade and transportation and the beach is alive with laughter, children and food



cooking on open fires. Grass skirts are the norm and for me a feeling of the true South Pacific takes hold. The mission boat is here to meet the plane, and after some brief introductions I sail off with Father English and his crew of six. Expectations of Rossel Island are running high!

The boat is ten metres of old pre-war vintage, with peeling paint, well worn decks and diesel smoke billowing in the wind. We are absolutely filled to the brink with families returning to their villages, baskets of copra and other cargo. Chugging along through an interior passage, the calm, crystal clear water of the protected lagoon is in dramatic contrast to the thunderous sound of surf crashing on the nearby reef. All eyes are open for any unexpected submerged dangers as the island unfolds with ultra green rainforest hills perched upon an underwater plateau of coral formations. Everything seems so deserted as a palm lined coast drifts by, until rounding the point, the village cluster that is tonight's destination appears.

We arrive with a setting tropical sun, and once the boat's engine shuts down, the peaceful sounds of island calm envelop us. There are not more than a dozen houses, all made from bush materials and just a stone's throw from the water's edge. As darkness begins to fall we quickly settle in our thatched guesthouse on stilts. The night is quiet with a full moon shining through the

palms as we get acquainted over a welcoming dinner of freshly caught fish, taro and yams.

With morning comes the mission boat's true mission. The villagers begin to gather as the teenage crew gets to work, cargo is unloaded and a shop set up on shore. It seems that domestic necessities become luxuries this far away. From rice, sugar and biscuits to soap and fishing hooks, goods from 'the big smoke' arrive in paradise. Father English is also the local bank representative and copra broker, so he is busy weighing sacks of the dried coconut meat and calculating prices. Meanwhile, the nursing sister from the mission has set up her impromptu health clinic. TB vaccinations and penicillin 'shots' are the order of the day for these young mothers with babies who have gathered around. It's a fascinating display of life off the beaten track!

So with the day's business finished and what's left of the cargo packed away, out comes Father's white robe and silver chalice. There is even a makeshift wooden crate altar complete with cloth and candle. Changing gears from travelling trade store, it's time now for a few hymns, communion and a short mass before heading off to the next village.

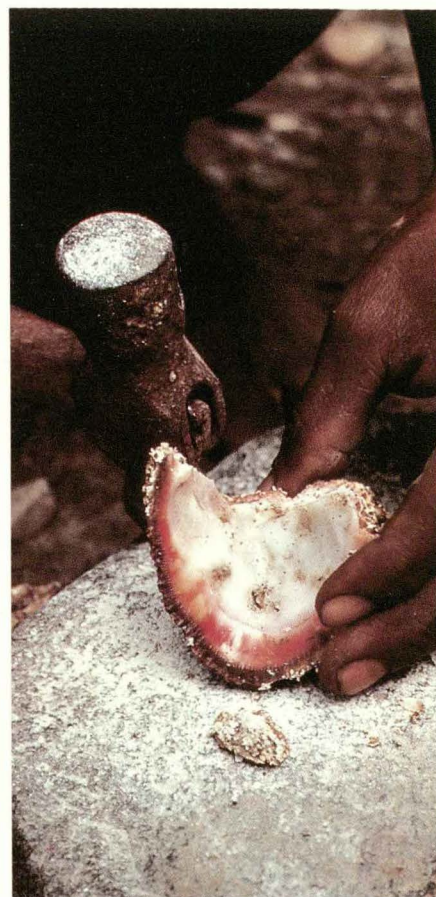
Father English's vestments: combining bagi shell money with the church



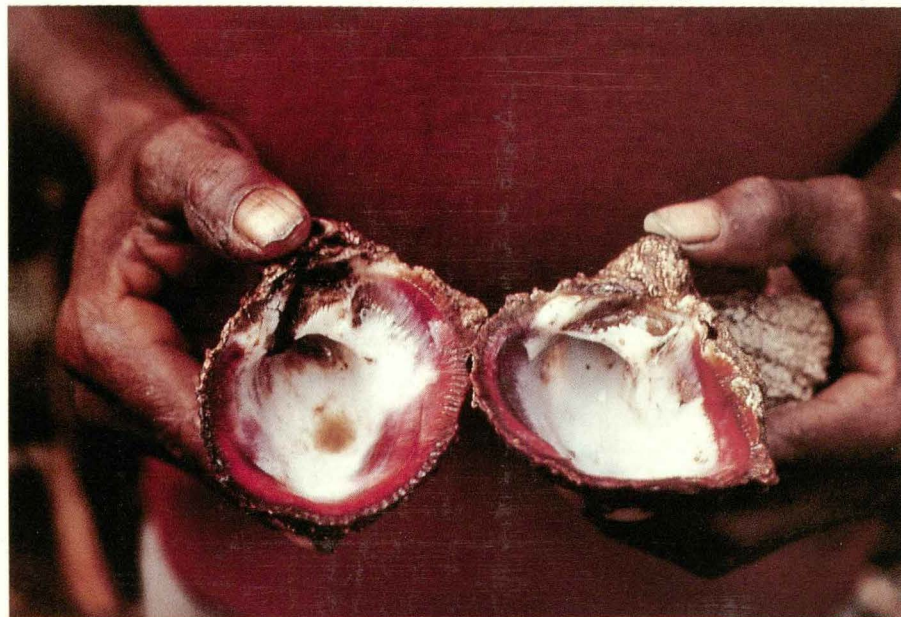
We made a half dozen similar stops on the way to St Paul's Mission in Jingo. Of these, Yonga Bay and Mwopa turned out to be my destination. While the mission crew repeated their always welcome routine, I was free to explore and photograph the making of *bagi*. It turns out that Rossel Island's shell money is only made in these two villages because only here is found the special shell needed — *Chama Pacifica Imbricata*.

Often diving to a depth of more than fifteen metres, the young men risk bursting an eardrum to retrieve these rare shells. This crusty cousin of the oyster reveals a smooth pearl white interior, but it is the narrow band of deep red around the rim which is the only useful part. First, rough-edged pieces of this rim are broken off. To grind them flat, these chips are placed one at a time on the end of a green stick (freshly cut on a slant) and with constant pressure rubbed against a flat stone, one side then the other.

Below: *A cousin of the oyster (Chama Pacifica Imbricata) is used to make bagi.*



Above: *Chipping off the useful red rim*

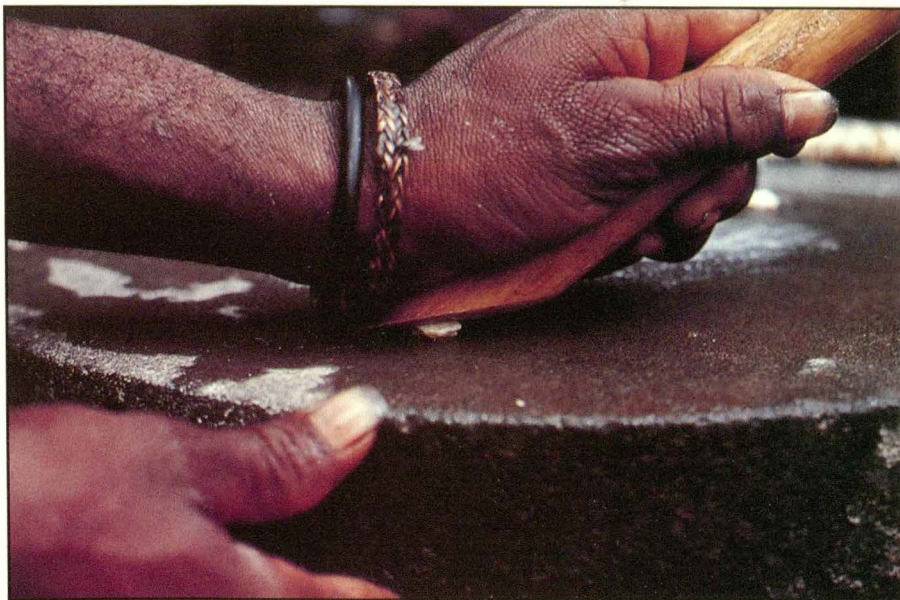


Next step is to drill a small hole in the centre. They use the basic technology of an 'archimedean twist drill'. A tiny triangular file for the bit is attached to a wooden spindle that turns and reverses repeatedly, and thus each piece is hand-drilled separately.

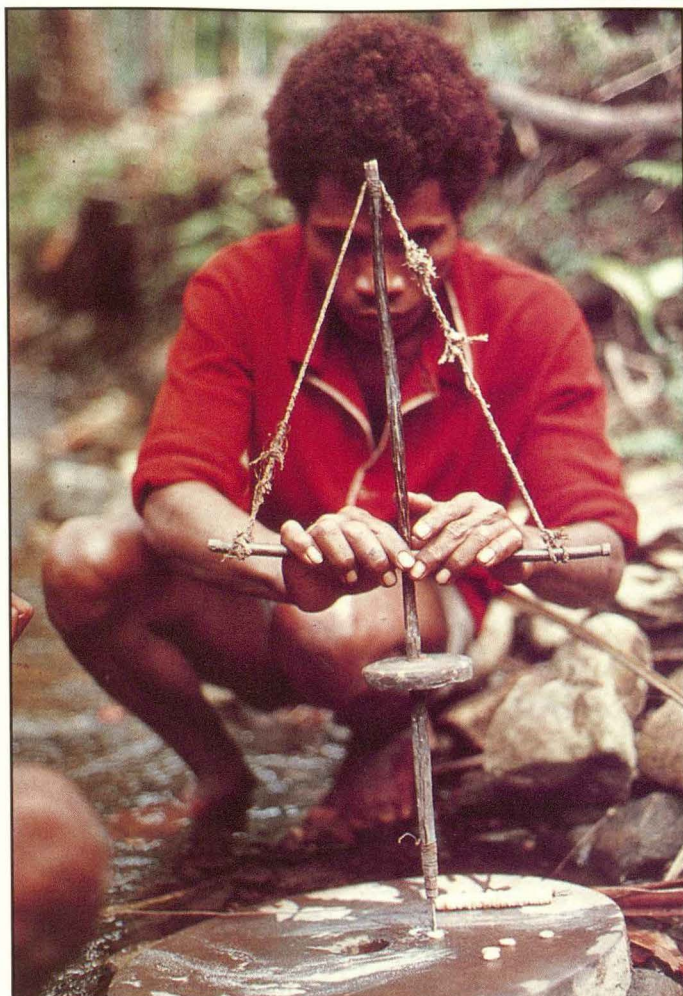
Right: *A freshly cut green stick holds the shell chip for grinding.*



Averaging eight to a centimetre, the now flattened and drilled shell discs are threaded on to a stiff wire until the desired length is achieved. Compressed with pressure from each end, the strand of rough-edged pieces of shell is patiently rubbed and rolled over a flat grinding stone. These large stones are set permanently into the ground and have long grooves that obviously have evolved from years of this final grinding and polishing process. After many days effort, the final strand of *bagi* is re-threaded bead by bead in exactly the same order onto a length of pandanus bush string, and a bit of coconut oil is applied to bring out the colour as a finishing touch.

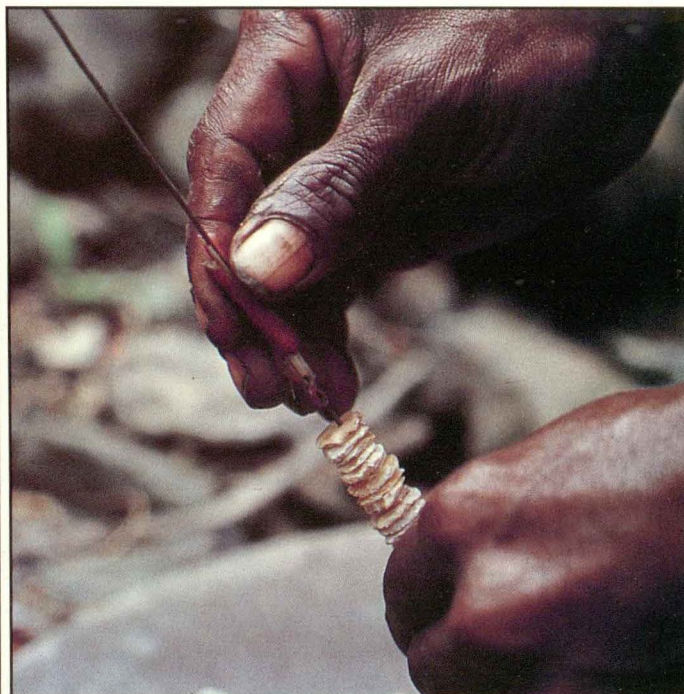


Above: Grinding flat the red shell chips: first one side then the other.



Left: An 'Archimedean twist drill' used for the hole

Below: Threading the chips on a stiff wire



The incredible amount of work involved, the rich colour and beauty, and its rarity and uniqueness to Rossel Island all help account for its worth. *Bagi* was traditionally traded with Tagula Island (Sudest), their nearest neighbour. The exchange was for clay cooking pots,

black stone axe blades and carved wooden bowls, all of which are not produced on Rossel Island. From there *bagi* found its way into the Kula Trade Circle where each island contributes its own specialty. In this way it travelled further than any local islander could have.

Whereas *bagi* is trade money for exchange outside the island or for Kina to buy mission goods, Rossel Island has more traditional ceremonial shell money. *Ndap* and *Ke* are worn and polished large white beads or individual pieces of red or yellow shell.



Above left: Grinding the shells on a flat stone set in the ground takes days.

Above right: Finished bagi shell money

Right: Ndap and Ke are ancient shell money handed down through the generations.



All are very old, and in fact are said to be made by the gods. Unlike *bagi*, no one can make new *Ndap* and *Ke* and so they are handed down through generations to be used only for important exchanges like bride price and death compensation.



These shell monies are most highly prized. Discerning the quality and worth seems to be an acquired art based on colour, size, shape and also reputation. Who owned it before, and what transaction was it part of? The pieces of *Ndap* are even individually named and recognised on sight. It's obvious that I only touched on the complexities involved!

As always in Papua New Guinea, upon investigation there is more than meets the eye. Tracking down a simple shell necklace has revealed yet another corner of paradise strong with unique culture, unique craftsmanship and unique people. With this search for shell money, I can bank on a treasure of valued experiences.

**IF YOU HAVE
THE LAND,
THE HOME IS
MITRE EASY.**

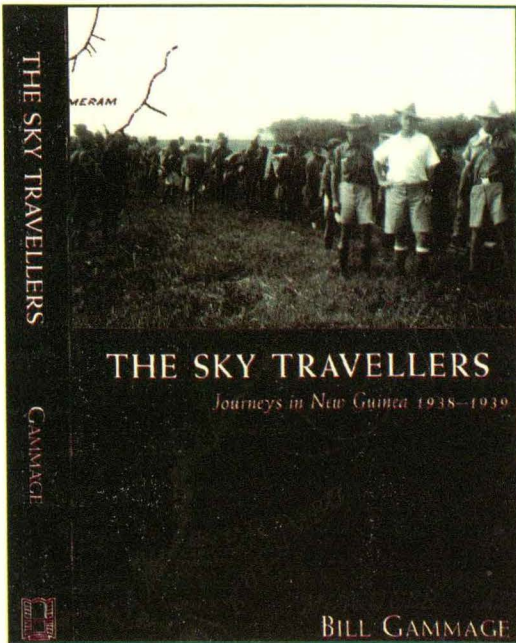
**MITRE
HOMES**

Available throughout P.N.G.
P.O. BOX 2763 BOROMO NCD P.O. BOX 675 LAE MP
Ph: 325-8133 Fax: 311-2120 Ph: 473-7135 Fax: 472-2062

**Mighty Good. Mighty Affordable.
Mitre Homes.**

BOOK REVIEW — The Sky Travellers

by James Griffin



Journeys in New Guinea 1938-1939

The 1930's was the great age of inland exploration in Papua New Guinea. By the start of World War II in September 1939 the major blanks on its map had been filled in, although it was not until the 1960s that all clans in isolated pockets were contacted by patrol officers.

Mick Dwyer and Mick Leahy, the most famous of the freebooting prospectors, had crossed the island in 1930 linking the Ramu and Purari rivers. The Waghi Valley (Western Highlands) had been opened up by Leahy and Assistant District Officer Jim Taylor in 1933. The Southern Highlands in Papua had been explored by Jack Hides and Ivan Champion from 1935-1937.

In 1938 some 26,000 sq kms of mountainous terrain from Mt Hagen to the Papuan and Dutch New Guinean borders remained to be mapped. The Administration of the New Guinea Mandate, under some pressure from the League of Nations to extend its control, decided to mount an expedition that was entirely its own instead of following the initiatives of fortune hunters.

The result was the Taylor-Black expedition from March 1938 to June 1939. It was the longest (traversing

3,000kms to a height of 3,500 metres), largest (involving 350 people including five police wives) and costliest patrol ever undertaken. It had the benefit of intermittent provisioning by aeroplane as well as occasional wireless contact. (On 31 May 1938 the famous former Australian Prime Minister, Billy Hughes, sent greetings from Rabaul.) Nevertheless the trek was arduous and perilous. Compared to it the Waghi Patrol has been called 'mostly a stroll through a new and fascinating culture'.

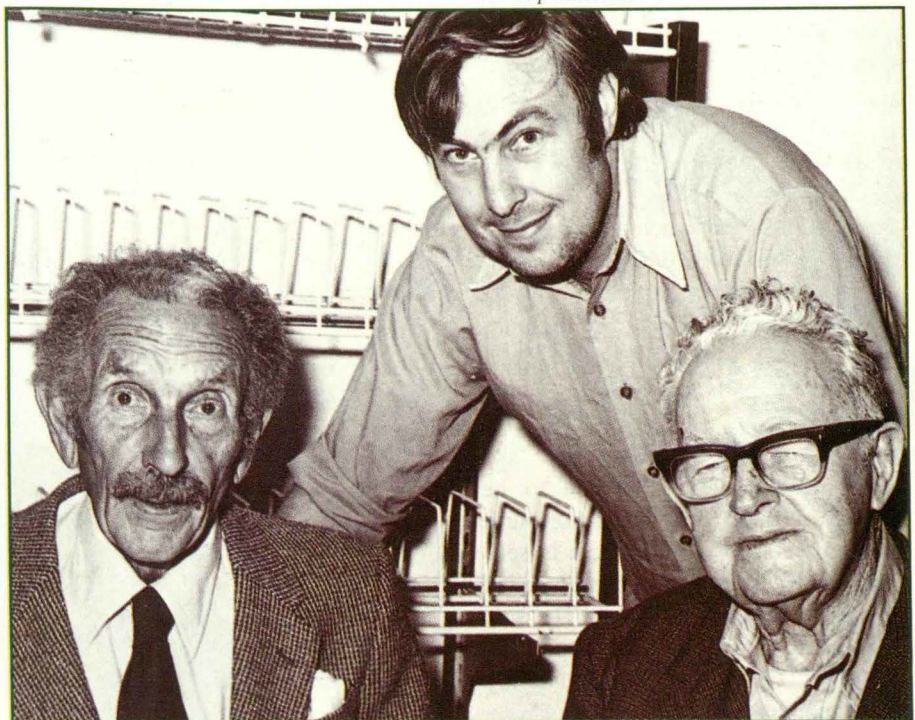
Jim Taylor (1901-87), the obvious choice as leader of the expedition, was a remarkable kiap. He had been only 16 when he joined the British army in the last years of World War I. He had migrated to Australia and served in the police before joining the New Guinea service in 1926. Well-read, chivalrous and courageous, he developed an empathy with villagers and sought a better deal for them than was offered in racist, colonial days. However, he did

not hesitate to use violence in self-defence.

John Black (1908-88), the second-in-command, was well educated, had some university training as an engineer and in geology and had joined the New Guinea service in 1933. He had taken part in punitive action against aggressive Highlanders and believed imposing order saved lives in the long run. In time he came to believe that it was the white man who needed to be more open to the Papuan point of view.

At last a book has been written not just describing the explorations of Taylor-Black but probing the characters of these two remarkable men. Bill Gammage in *The Sky Travellers* bases his analysis on their writings and on conversations with them between 1967 and their deaths. Uniquely in the literature of such exploration, he has interwoven with the white man's perspective the insights and memories of indigenous police and carriers. Some 150 interviews have gone into making this book.

In Canberra 1981, John Black, Bill Gammage and Jim Taylor discuss the expedition.





Sgt Lopangom of Bukau, Morobe, the patrol's senior policeman

The result is strikingly different from the conventional exploration narrative in which the white captains have been the predominant agents of what happens. Gammage shows that white leaders were more often led than leading as police manipulated and exploited newly contacted villagers, not excluding pillage and rape. Neither does he shirk 'the fundamental dilemma' of the place of violence in imposing the 'Pax Australiana'. At least 20 villagers were shot during the patrol.

The rationale for such violence was that Highlanders were in any case always engaged in warfare. Taylor estimated that about 200 killings occurred every year in the Waghi alone. Highlanders had few scruples about attacking even the intruders they believed to be preternatural 'sky travellers' for what appeared to be fantastic wealth. So the only recourse for kiaps seemed to be to fight in self-defence. Their police and carriers relied on them to get home safely. The safe return was a white leader's primary obligation. One carrier only died during the 15 months trek.

Taylor became particularly aware of his responsibility for his party when he nearly drowned at the headwaters of the Strickland River while acrobatically trying to cross it by cane rope using handcuffs as a pulley. When his boots slipped, he plunged into the rampaging stream. Realising they might not get home without Taylor, one policeman, Karo, jumped in after him. Both were lucky to survive. Taylor was less reckless after that.

Gammage writes with sensitivity and assurance about sexual relations. Black, who had led his group to Telefomin, eventually took a village girl, Babinip, to bed. He was surprised to find her 'as primitively passionate as your supposedly civilised sister'. It became a love affair and Black's view of the faculties of villagers improved as a result.

However, he could not take her with him and many years later he was still wondering whether he should have taken her as his wife, particularly after visiting Taylor in Goroka and seeing how devoted he and his wife Yerima (from the Wahgi) were to each other. Black's farewell to Babinip is touching. She had modified his racist views of New Guinea people.

The Taylor-Black patrol did not excite the public imagination in spite of its scope and heroism. It found nothing of

great practical value, meaning particularly gold. Taylor did not finish his 501 page report until June 1940. By that time war had broken out and it was hardly noticed. Within the New Guinea service there was considerable envy and the 'pro-native' views which both Taylor and Black had developed were resented.

After the war both returned to what had become the Papua and New Guinea service. Jim Taylor became District Officer in the Highlands, 'the last emperor of the middle kingdom', as he put it. In 1949 he resigned to become a coffee planter and a legendary patriarch in Goroka. Taylor died in 1987.

Black also resigned from the service in 1949. In spite of his zeal in promoting better relations between the races he returned to a farming life in South Australia where he died in 1988.

Bill Gammage has written the best book yet of exploration in Papua New Guinea. As he has himself walked the tracks of Taylor and Black it has a rare authenticity.

Emeritus Professor James Griffin taught at the University of Papua New Guinea for 15 years.

The Sky Travellers is published by The Miegunyah Press, Melbourne. It will soon be available in Port Moresby bookshops.

Constable Kenai of Manus shows Mikidopnok (left) and Brelopnok photos of them which John Black took and developed that day, Telefomin, 13 September 1938.



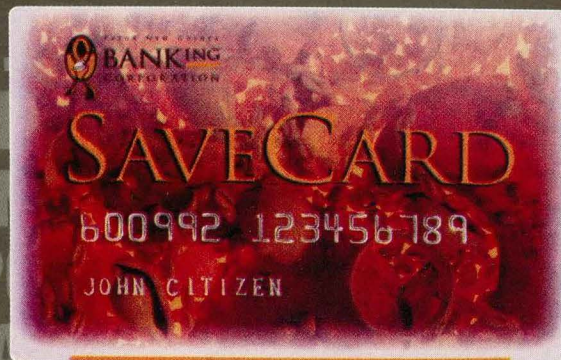
Put some Ramu in it...



RAMU
SUGAR

"Natural as Life"

SAVECARD. USED IN MORE PLACES MORE OFTEN THAN ANY OTHER CARD.



This is our new SaveCard. Its new look reflects our new way of doing things at The Bank - modern, efficient and friendly.

With a SaveCard you can withdraw money from any of the PNGBC Automatic Telling Machines (ATMs) located all around PNG. You can also shop at EFTPOS merchants without carrying cash.

If you have an existing SaveCard don't worry. It will still work the same and we'll soon replace it with the new SaveCard.

If you don't have a SaveCard then now is a great time to get one. Because you can use it in more places, more often than any other card. Thanks SaveCard.



PAPUA NEW GUINEA
BANKING
CORPORATION

TALK TO US.

AUDIO ENTERTAINMENT

CLASSICAL Channel: 5

Swan Lake — Scene finale
(Tchaikovsky)
Slovak Philharmonic Orchestra
Conductor: Michael Halasz
NAXOS

**The Four Seasons: Concerto
No 1 in E 'La primavera' —
III Allegro** (Vivaldi)
Nigel Kennedy: violin & director
English Chamber Orchestra
EMI

Emperor Waltz, Op 437
(Strauss II)
Queensland Symphony Orchestra
Conductor: Vladimir Ponkin
ABC

Flute Quartet in G, K 285a
(Mozart)
James Galway: flute
Tokyo String Quartet
RCA

**Peer Gynt Suite —
Solveig's Song** (Grieg)
Czecho-Slovak State
Philharmonic Orchestra
Conductor: Stephen
Gunzenhauser
NAXOS

Leyenda (Albeniz)
Andres Segovia: guitar
MCA

Light Cavalry Overture
(Suppe)
Czecho-Slovak State
Philharmonic Orchestra
Conductor: Alfred Walter
NAXOS

**Piano Concerto No 2 Adagio
sostenuto** (Rachmaninov)
Jeno Jando: piano
Budapest Symphony Orchestra
Conductor: Gyorgy Lehel
NAXOS

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



POP Channel: 6

Sweetheart
Jermaine Dupri & Mariah Carey
SO SO DEF

My Favourite Mistake
Sheryl Crow
A & M

No Fool No More
En Vogue
WB

Come And Get With Me
Keith Sweat featuring Snoop Dog
ELEKTRA

The Power Of Good-Bye
Madonna
MAVERICK

Never There
Cake
CAPRICORN

Hands
Jewel
ATLANTIC

Rollercoaster
B*Witched
EPIC

Slide
The Goo Goo Dolls
THIRD RAIL

Smoke
Natalie Imbruglia
RCA

True Colors
Phil Collins
WEA

I Want You Back
Melanie B featuring Missy Elliot
WB

Nobody's Supposed To Be Here
Deborah Cox
ARISTA

Daysleeper
REM
WB

Treat Me Good
Bachelor Girl
GOTHAM

EASY LISTENING Channel: 7

In My Life
Bette Midler
ATLANTIC

That's The Way She Loves
Aaron Neville
A & M

If I Never Knew You
Jon Secada & Shanice
WALT DISNEY

Show Some Emotion
Celine Dion
EPIC

So Amazing
Luther Vandross
EPIC

Imagine
Randy Crawford
DINO MUSIC

Hero
Mariah Carey
COLUMBIA

Fragile
Sting
A & M

**A Whole New World
(Aladdin's Theme)**
Peabo Bryson & Regina Belle
COLUMBIA

Kiss of Life
Sade
EPIC

At Seventeen
Janis Ian
FESTIVAL

Love Will Find A Way
Dionne Warwick & Whitney
Houston
ARISTA

This Masquerade
George Benson
WARNER BROS

COMEDY Channel: 8

The New West
Red Skelton
DELTA MUSIC

A Mozart Opera by Borge
Victor Borge
COLUMBIA

Stupid Things
Ellen DeGeneres
ATLANTIC

The Astronaut
Bill Dana with Don Hinkley
RHINO

Telegram
Alan Bennett
LAUGHING STOCK

Athletics
Robert Klein
RHINO

Two Daughters
Bill Cosby
WARNER

**'Full Frontal Radio',
'Prune Manifesto', 'Buffers'
and 'Critics'**
I'm Sorry I'll Read That Again
BBC

Supermarkets
Jerry Seinfeld
UNIVERSAL

The Window Cleaner
George Formby
CONIFER



 **Air Niugini**

COUNTRY
Channel: 10

Gettin' Gone
Lee Kernaghan
ABC

It Must Be Love
Ty Herndon
EPIC

A Little Past Little Rock
Lee Ann Womack
MCA

Where Your Road Leads
Trisha Yearwood with Garth Brooks
MCA

You're Gone
Diamond Rio
ARISTA

Let Me Let Go
Faith Hill
WB

There You Have It
Blackhawk
ARISTA

Walk A Country Mile
Keith Urban
EMI

Poor Me
Joe Diffie
EPIC

Wrong Again
Martina McBride
RCA

How Do You Fall In Love
Alabama
RCA

Every Time
Pam Tillis
ARISTA

These Arms
Dwight Yoakam
REPRISE

You Can't Make Everything Okay
Shanley Del
ROOART

Bang A Drum
Chris Ledoux with Jon Bon Jovi
CAPITOL

Nobody Love, Nobody Gets Hurt
Suzy Bogguss
CAPITOL

Someone You Used To Know
Collin Raye
EPIC

CHILDREN'S
Channel: 11

Monster Mash
Bobby 'Boris' Pickett and The Crypt-Kickers
TIME-LIFE

The Dog Next Door
Don Spencer & Friends
ABC

Wags The Dog
The Wiggles
ABC

Frog Kissing
Some Frogs from The Muppets
ASTOR

Little Toot
Alan Livingston
CAPITOL

Tick Tock
The Hooley Dooleys
ABC

'C' Is For Cookie
Cookie Monster from Sesame Street
ABC

The Sneetches
Dr Seuss
RCA

The Drawing Song
Sesame Street Cast
ABC

The Shoemaker & The Elves
Paul Wing
RCA

Ch...Ch...Ch... The Toothbrush Song
Monica, George, Trish, Simon and Benita
ABC

How Do They Get That Toothpaste In the Tube?
The Toothpaste Factory
ABC

Hopalong Cassidy and the Two Legged Wolf
William Boyd
CAPITOL

Goin' For A Ride
The Anything Muppets
ABC

Goldilocks & The Three Bears
The Count from Sesame Street
AXIS

Eggs
Simon Bourke
ABC

Pigs In Space
The Muppets
ASTOR

With A Little Help From My Friends
Elmer Fudd & Bugs Bunny
RHINO

PAPUA NEW GUINEA
Channel: 8

Kobiai
Mailu village (Magi)
Central Province

[Panpipes]
Gomri village (Chimbu)
Chimbu Province

Sore Mama
Rock band by Cicilia 'Zenna Greg'
Morobe Province
Chin H Meen Recordings

Uuyambe
Kilalum village (Sulka)
East New Britain Province

Awalif
Ilahita village (South Arapesh)
East Sepik Province

That day is coming closer
Sonoma Adventist College Choir
Recordings by TCPNG

Kaapaumma
Iraabo village (Usarufa-Auyana, Usarufa dialect)
Eastern Highlands Province

'Iabuti'
Irelya village
Enga Province

Papa Paulo
Harahara Band of Miaru
Gulf Province
Walter Bay Company Recordings

Kanipu ivi
Karurua village (Purari)
Gulf Province

Gunal
Gohe village (Mawan)
Madang Province

PAPUA NEW GUINEA
Channel: 8

Vuvu Ialire
Rock Band by Narox
Pacific Gold Studios Recordings

Kasama
Kepara village (Hunjera)
Oro Province

Wakuwko
Malasanga village
Morobe Province

Pipa Man
City Hikers Stringband of National Capital District
Kalang Recordings

Tatarore
Waidoro village
Western Province

Gawa
Walete (Huli)
Southern Highlands Province

E Pain Ta
Riwo Bamboo Band of Madang Province
Kalang Recordings

Sawo
Kwomtari village (Kwomtari)
West Sepik Province

Twigul 'Vasu korekore'
Voniskopo village (Hahon)
North Solomons Province

Iurusalem
Gospel Band by Exiles Gospel of Rabaul
Pacific Gold Recordings

Leleki
Patsui village
Manus Province

Channel 8 recordings compiled by
Music Department Institute of Papua New Guinea Studies

PUZZLE ANSWERS

BRAIN POWER

Q1. Pam is 63, Mike is 28.
Use equations:
 $P + M = 91$
 $P = 3(M - x)$
 $2M = P - x$
Q2. 1.05pm
Q3. Six. Four darts scoring 17 each = 68, plus two darts scoring 16 each = 32 = 100.

AIRCRAFT - Missing

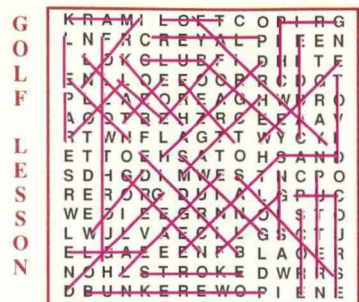
1. Marking on back of plane
2. Wheel
3. Tailwing
4. Line on front of plane
5. Back wheel
6. Markings on wings
7. Headgear on pilot
8. Pilot's hands

ONE WORD

ANGLE,
bangle, dangle, jangle, mangle, tangle.

WHERE IS IT?

1. Mexico City, Mexico
2. Venice, Italy
3. Moscow, Russia



FEATURE FILMS

International flights:

from Port Moresby

to Port Moresby

JANUARY

Wrongfully Accused



Genre: Action/Comedy
 Rated: PG-13
 From: EIM
 87 minutes

Ryan Harrison, a violin god, superstar and sex symbol, declines cheating with sexy Lauren Goodhue because of her husband. Shortly after that, Mr Goodhue is found murdered and Ryan suddenly finds himself being the main suspect. After being sentenced to death he manages to flee while being transferred to his execution site. Now, all the world is after him and he stumbles from one unfortunate incident to the next in order to find the real murderer.

Featuring: Leslie Nielsen, Richard Crenna, Kelly LeBrock, Melinda McGraw

Director: Pat Proft

Dance With Me



Genre: Drama
 Rated: PG
 From: COL
 120 minutes

When a handsome young Cuban named Rafael arrives in Houston, his passion for life and flair for Latin dance breathe new energy into the faded Excelsior Dance Studio. He meets Ruby, a determined dance instructor who is looking for a chance to re-enter the ranks of professional dance with a new partner. Before long, the amateur is teaching the professional how to loosen up her disciplined style and feel the music.

Featuring: Vanessa L Williams, Chayanne

Director: Randa Haines

FEBRUARY

Why Do Fools Fall in Love



Genre: Drama
 Rated: R
 From: Warner Bros
 116 minutes

Three very different women all claim to be the widow of singer/songwriter Frankie Lymon and the heir to his estate. Each swears she's his legitimate widow — but in each case something complicates the claim. Through their stories the women come to learn quite a bit about the husband they each thought they had thoroughly known.

Featuring: Halle Berry, Vivica A Fox, Lela Rochon, Larenz Tate

Director: Gregory Nava

The Avengers



Genre: Adventure/Drama
 Rated: PG-13
 From: Warner Bros
 91 minutes

British agent John Steed and his partner, Emma Peel, are back in this 90's reinvention of the classic 60's television series. John Steed has been called by The Ministry (Britain's ultra-top-secret agency) to investigate some very strange goings-on in Her Majesty's kingdom. The weather seems out of control, foul, deadly — even for England. Someone is out to control the weather to bring the country — and the world — to its knees. That person seems to be Sir August De Wynter, former Ministry agent, very rich, very odd and entirely too smart. It is up to the unflappable duo of Steed and Peel to save the fate of the world in style.

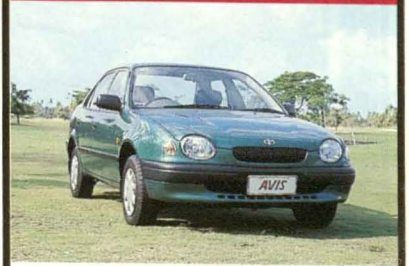
Featuring: Ralph Fiennes, Uma Thurman, Sean Connery

Director: Jeremiah Chechik

 **Air Niugini**

Channels 1 and 2

**NEED A GOOD
 RELIABLE VEHICLE
 WHILE IN PNG?**



Avis vehicles are available from 13 convenient locations throughout Papua New Guinea. Choose from PNG's largest and most modern fleet. Special discount to Air Niugini passengers and we are a partner in 39 Frequent Flyer programmes.



4x4 VEHICLES AVAILABLE

RESERVATIONS

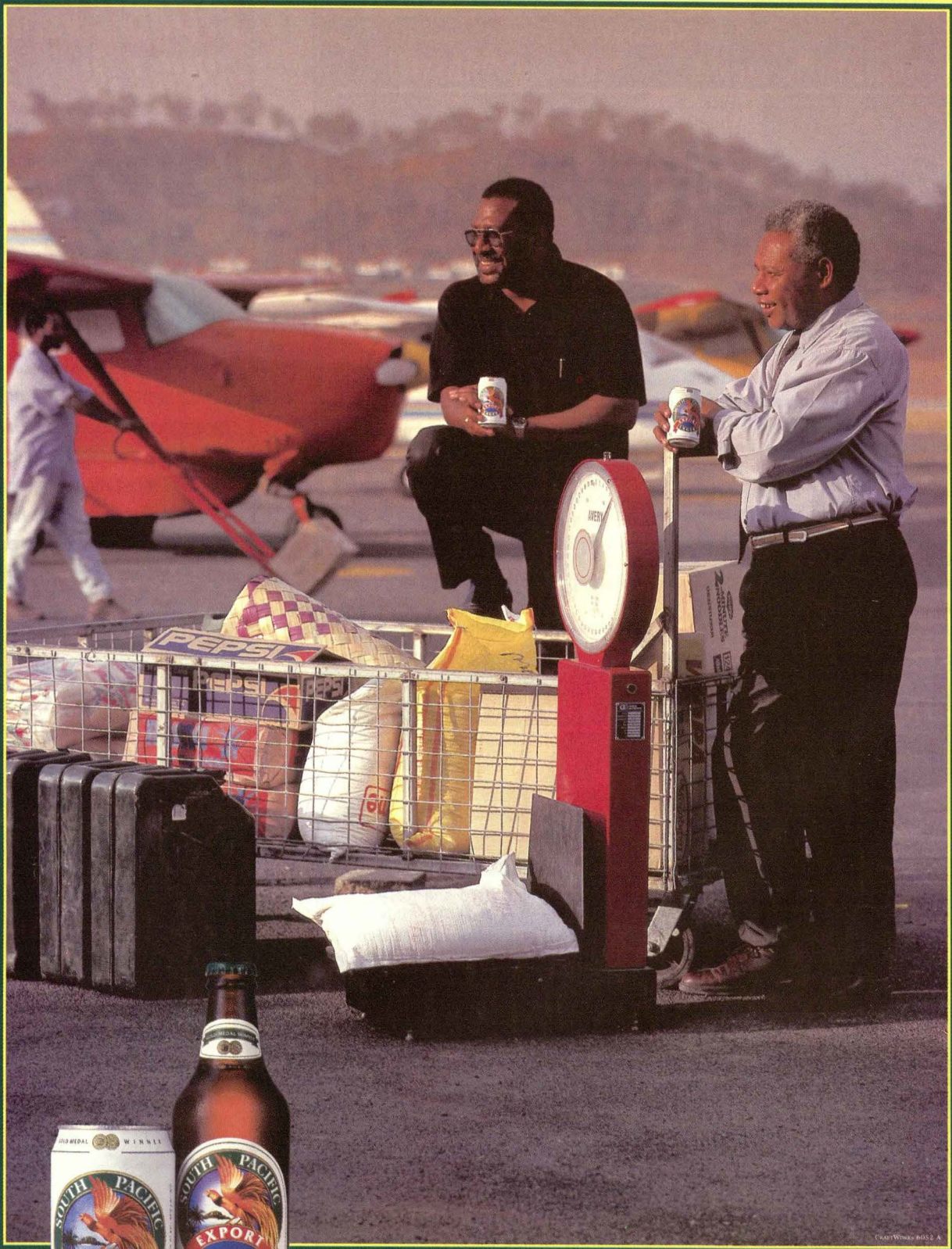
PH 325 8299

FAX 325 3767

AVIS

We try harder.

TASTE SUCCESS



GOLD MEDAL WINNER

DESTINATION — Penang

Since the days of Joseph Conrad, red-blooded visitors have been drawn to those bustling colonial trading ports once called the Straits Settlements — Penang, Malacca, Singapore, exploring by night as well as day.

Penang was established last century by Captain Light, and soon became a busy crossroads of Empire. Funnelling between jungle-clad Sumatra and the Malayan Peninsula, the Straits of Malacca still form a vital if narrow artery for international shipping. It is not unknown for pirates to grapple alongside unsuspecting freighters after night has fallen.

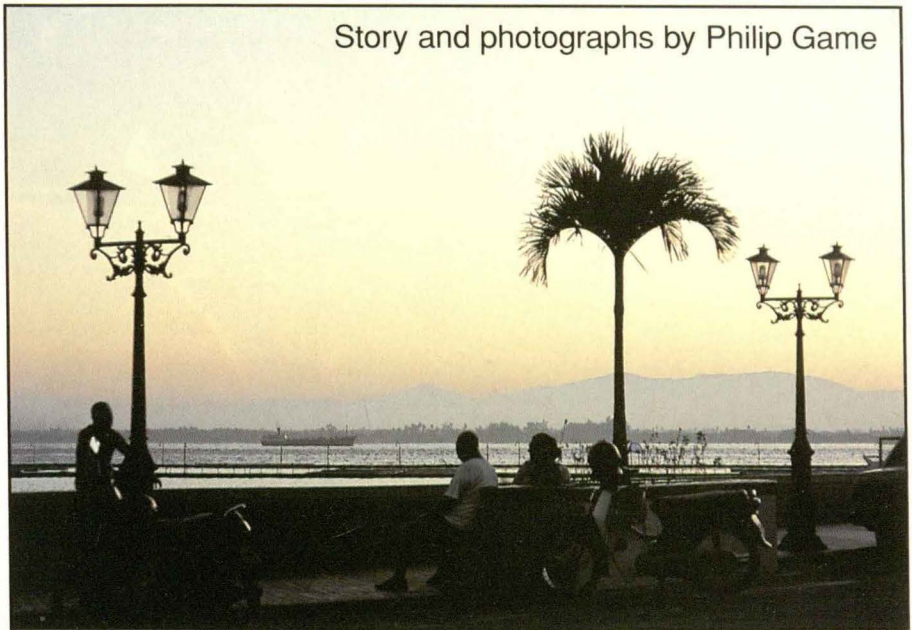
On land, too, strange things happen as day fades quickly into Tropic darkness.

The Nam Wah Hotel & Bar in Penang's Lebuah Chulia, Chulia Street, is an old-time Chinese doss house, a fine example of the genre. In the courtyard incense burns at a shrine, motorcycles are pulled up into the lobby under the sleepy-eyed gaze of a Chinese clerk in grubby T-shirt and an Indian doorman resplendent in striped shirt and bell-bottoms. In pride of place on the wall behind is displayed a 1940s sepia photo of an ocean liner.

Down a dimly lit passage awaits the bar, patronised by a motley, sweating crowd. The jukebox blares out discordant Asian pop hits as well as smoother sounds from Prince or the Bee Gees. A pallid, bare-chested Chinese, paunch flopping over his shorts, up-ends a glass of dark, foaming stout, a tippie his compatriots regard as a health tonic. Another, wizened by age and exertion, is engrossed in conversation with a sultry Malay hostess. Yet another gnarled patron seems quite entranced by the wizardry of electronic lighting.

The bar itself is lit only by a few inadequate multi-coloured fairy lights. Behind it, a smooth-chinned youth can offer only Carlsberg, Anchor, Tiger or bottled orange soda. A laminated sign warns patrons in both English and Chinese: Cash Deliveries Please. From the Royal Stout poster taped to the freezer door beckons a come-hither Eurasian temptress in a filmy black low-cut dress.

Story and photographs by Philip Game



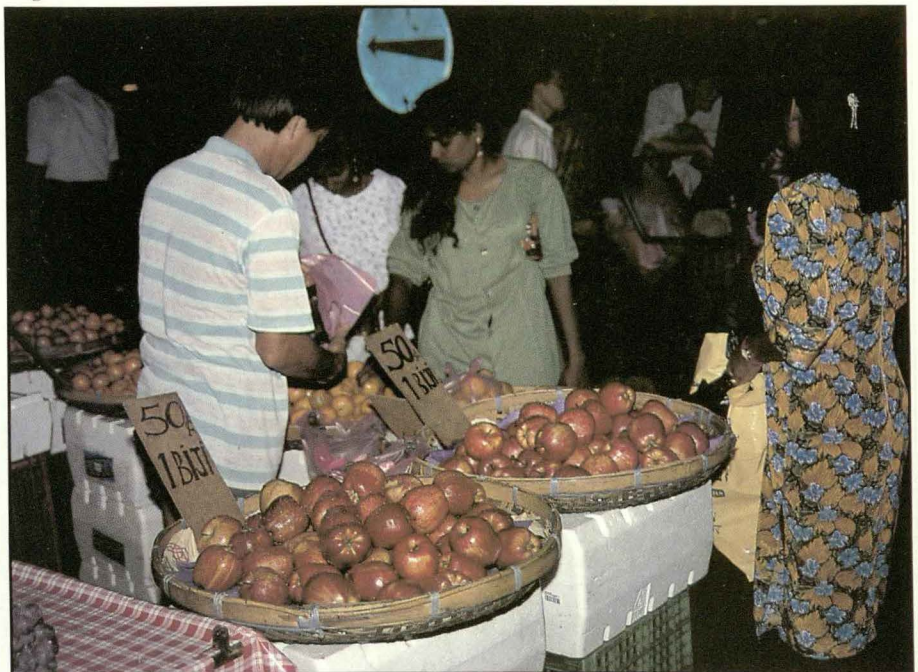
'Dawn comes up like thunder' over Butterworth, beyond the Straits of Malacca

At the rickety tables the body language of the hostesses betrays much more warmth towards each other than towards the johns, who include a couple of pasty-faced Nordic backpackers in regulation singlets, shorts, wire-rimmed glasses and pony tails. Noisy, gesticulating Chinese drinkers and a few more reserved Malay patrons endure the stifling heat, alleviated by just one whirring, rattle fan.

As one door closes, another opens. Night falls and the shutters clatter down; the shops close by the streets don't miss a beat as stall-holders wheel their barrows into place. Gaudily-coloured *es cendol*, flavoured ice and jelly, is served up; banana fritters and pungent Malay fish curries sizzle over charcoal braziers.

Watch the boiled milk vendor cool his wares by tossing the liquid from one cup to another without spilling a drop!

Night market scene near Chulia Street, Georgetown





Trishaw drivers doze and read the Chinese papers (*photo above*), each carriage still bearing the enamelled colonial licence plate 'Jinricksha No. xxx First Class'. One driver calls after us: 'Romeo and Juliet! Out jogging?'

The Cathay Hotel is a 1910 mansion — swinging half-doors, high ceilings, huge double beds, thermos flasks of boiled water and ancient black telephones — doing business as a hotel for the last forty years. The sign beside the courtyard

fountain directs customers for the Cathay Health Club to a modern annex. Simon, the middle-aged receptionist, seems to take fright if a foreign guest expresses an innocent curiosity about the Club's facilities. If you do peer through that door at the end of the lobby, the flickering neon, fidgety patrons and flimsily clad hostesses leave little doubt it's a funny kind of fitness they're promoting here.

Street scenes in Penang

I can't resist telling you about the 20 Leith Street Pub, an old favourite of the Royal Australian Air Force boys from the base at Butterworth. The bar was decorated energetically with poster prints of Marilyn Monroe, Elvis and the Beatles, then a row of antique clocks, several radiograms in wood veneer and even an imperious Queen Elizabeth II: Hard Rock Cafe meets Aunt Edna's Tea Rooms. On my last visit it was all boarded up for renovations and the business relocated to a terraced shophouse down the street. Ah, progress ...

Down on the waterfront at the Anchor Bar of the E & O on Farquhar Street, drinks used to be served in hushed, sombre panelled booths: two rounds for the price of a room for the night back at the Cathay. Presently being rebuilt from the ground up, the Eastern and Oriental Hotel was established in 1885 by the Sarkies Brothers. The entrepreneurial Armenian brothers also founded Rangoon's Strand and Singapore's Raffles Hotels back when the sun never set on the British Empire. Let's hope that when the renovations are complete, it will be just as pleasant to sip a gin sling outside under the gently waving traveller palms.



For a breath of fresh air, let's ride the Swiss-built cable railway to the summit of Penang Hill, rising 821 metres above the torrid streets and lanes of Georgetown. Up here the Bellevue Hotel, another Sarkies venture, offers gin slings served on a lawn looking down over the port and the Straits beyond. The property feels like a gentleman's country retreat, and its corridors are decorated with mementoes of the architect Buckminster Fuller.



Further information:

Visitors of many nationalities may enter Malaysia without a visa. English is widely spoken. Money can be exchanged freely and automatic teller machines are easily found in major towns. Climate is hot and humid throughout the year; tropical downpours are frequent but short-lived.

(Prefix Penang phone numbers with +60 4, 04 from Singapore or within Malaysia).

Air Niugini flies to Singapore twice a week.

Frequent regional flights operate from Singapore to Penang. Four trains depart Singapore's Keppel Road Station daily for Kuala Lumpur and the 7.30am *Exspres Rakyat* continues to Butterworth, arriving 10.35pm. Evening and afternoon express buses depart Singapore's Golden Mile Complex, Beach Road near Lavender MRT station, travelling overnight to Georgetown via the new North-South Expressway.

Ticket agents include Kway Chow Travel 293 8977, Gunung Raya 294 7711 and Morning Star Travel 292 9009.

Georgetown is a short ferry ride from Butterworth and the ferry terminal adjoins the train and bus stations.

Intrepid offers small-group adventures, exploring the Malay Peninsula between Bangkok and Singapore.

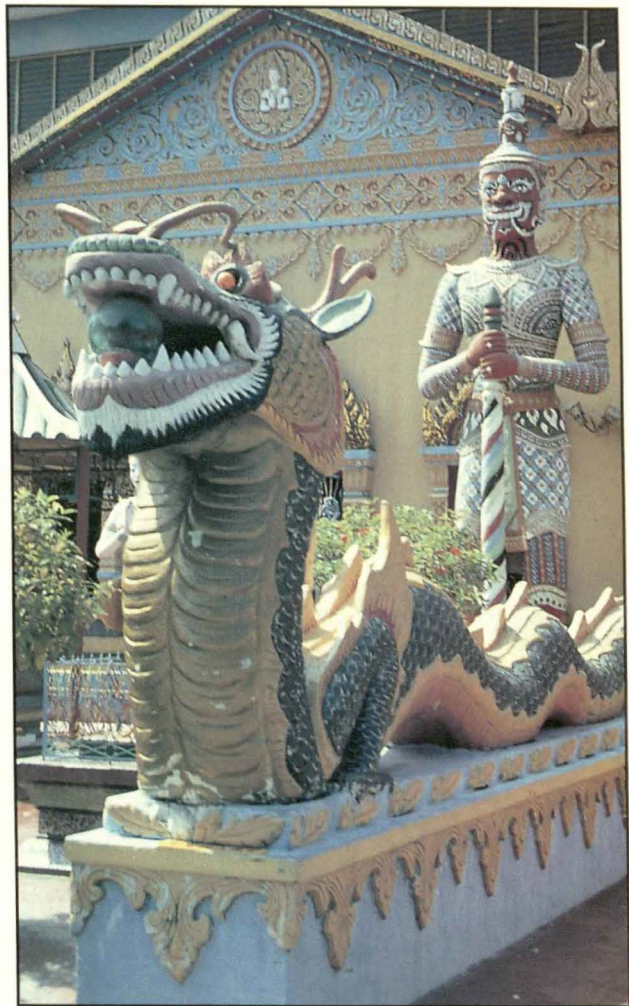
Visit www.intrepidtravel.com.au, call 1800 629 186 in Australia or fax Melbourne 9419 4426.

Cathay Hotel, 15 Lebuhraya Leith, Georgetown, tel 262 6271 offers budget-priced accommodation with character.

At the other end of the scale, the high-rise Berjaya Georgetown Hotel, in the Midland Park shopping centre on Jalan Burmah (Burmah Road) is reasonably convenient to the Georgetown of old and in the present economic climate, substantial discounts may be offered — Tel: 227 7111, Fax: 226 7111.

Above right: *Sculptures at Penang's Thai Buddhist temple*

Below: *Muslim school girl, Penang*



NIUGINI LINK

MANAGEMENT SERVICES LTD.

- Are you having difficulty in renewing or obtaining Department of Labour Approval to recruit Non-Citizens?
- Are you familiar with the current regulations & Procedures for obtaining a Work Permit or Entry Visa?
- Are you travelling overseas and need to obtain Visa or Passport?

WE SPECIALISE IN:

- PASSPORTS ● VISAS ● WORK PERMITS
- ENTRY PERMITS PROCESSING
- TRAINING & LOCALISATION PROGRAM

Our **Experienced Team** is committed to providing a **Fast and Professional Service** at the **Most Affordable Rate** in town.

Contact: TAPAS SANA, GEOFFREY MALA or JAMES TAPO

Tel: (675) 325 6811 Fax/Phone: (675) 325 6826
 P.O. Box 4960, Boroko 0111, NCD, PNG
 Malangan Haus, 1st Floor Suite 3, Tabari Place, BOROKO.

An aerial photograph of an oil drilling site on a hillside, overlaid with a geological cross-section. The site features a tall derrick, several buildings, and a road. The geological cross-section shows various layers of rock, including a prominent blue layer representing an oil reservoir. A vertical wellbore is shown extending from the surface down into the reservoir, with two production pipes branching out from the wellhead.

Oil Search Limited

**We are a proudly
PNG Company
and share the
aspirations
of the people
and the nation**

Welcome to the Air Niugini inflight shop.

The items displayed on these two pages are available on all international flights.* We are happy to accept most major currencies, travellers' cheques and leading credit cards for purchases.

Ladies' Fragrances



Red Door
Elizabeth Arden
Eau de toilette spray
50ml

Dune
Christian Dior
Eau de toilette spray
50ml



Opium
Yves Saint Laurent
Eau de toilette
Natural Spray 50ml

Anais Anais
Cacharel - Paris
Natural Spray 50ml
Eau de toilette with
a hint of floral fields



**Scental Premiere
Collection**
Presentation box of
six leading perfumes



Men's Fragrances



Paco Rabanne
After Shave

Kouros
Eau de toilette 50ml



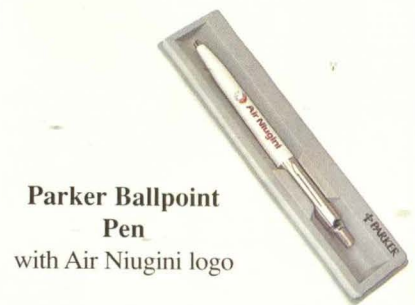
Drakkar Noir
Guy Laroche
Eau de toilette
50 ml spray



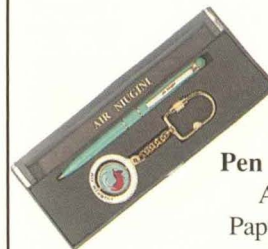
Gifts & Souvenirs



Opal Pendant
A colourful piece of
Australian opal on a
fine 22ct gold chain



**Parker Ballpoint
Pen**
with Air Niugini logo



Pen & Keyring Set
A souvenir of
Papua New Guinea



Pierre Cardin Earring Caddy
Six pairs of stylish earrings
for any occasion

* Limited stock available on some flights



IMPORTED



Tanqueray

®

SPECIAL DRY

Distilled English Gin

CHARLES TANQUERAY & CO

LONDON.
ENGLAND.

700mL

40.0% ALC/VOL
PRODUCT OF ENGLAND • 100% GRAIN NEUTRAL SPIRITS

Proudly Distributed by Territory Cellars, Port Moresby & Lae

© Tanqueray Gin is a registered trademark of United Distillers (Aust.) Ltd.

Gifts, Souvenirs & Books



Goroka Coffee 250g
Air Niugini's Special Blend of 100% Arabica Coffee from Goroka Coffee Roasters Pty Ltd

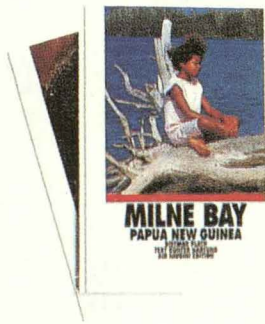
Silver Plated Teaspoons
Set of three teaspoons
A must for collectors!



Air Niugini A310 Airbus
Easy to assemble kit with mounting stand



Discover Paradise
Specially selected highlights from the award-winning *Paradise* magazine



Books
Papua New Guinea souvenir books

Cigarettes, Cigars & Port



Cigars
Tabacalera 5-pack Cigars
Top quality hand rolled cigars made for Air Niugini.



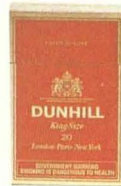
Benson & Hedges
When only the best will do
Special Filter, Extra Mild & Ultra Mild — 20 & 25



Winfield 25s
Popular red, mild blue & green



Port
Penfolds 750mls
10-year old Port
A blended tawny port with the characteristics of ageing for 10 years



Dunhill
Filter Deluxe —
Quality size filter created by blending exceptional quality tobacco.

Spirits

Whisky
Chivas Regal 1 litre
Matured in oak for 12 years by Chivas Brothers, Scotland



Whisky
Johnny Walker Red 1 litre
The name behind the man behind the bar



Cognac
Martell VSOP 700ml
The choice of Louis XIV



Gin
Gilbey's London Dry 1.125 litre
Made to the same secret family recipe for over 130 years



Vodka
Finlandia 1 litre
The world's finest Vodka
The national drink of Finland



Rum
Bundaberg 1.125 litre
The great Australian Overproof Rum



Responsible Environmental Management Is Our Deepest Concern.

*From its very beginning,
the Kutubu Project has been a model of
responsible environmental management.
Working in close partnership with the people
of Papua New Guinea, Chevron Niugini
continues to successfully develop the rich
resources of the Kutubu, Gobe and Moran
fields - with minimal impact on the
environment.*



Chevron Niugini Pty Ltd - PO Box 842, Port Moresby,
Papua New Guinea Ph: (675)321 1088 Fax: (675)322 5566

Puzzles

BRAIN POWER

Q1. The ages of Pam and Mike now add up to 91. Pam is now three times as old as Mike was at the time when Pam was twice as old as Mike is now. How old are Pam and Mike now?

Q2. At what time between 1pm and 2pm do the minute hand and the hour hand of a clock coincide exactly?

Q3. In a darts competition each dart scores either 40, 39, 24, 23, 17 or 16 points. How many darts must be thrown to score exactly 100 points?

ONE WORD

Find the same five-letter word which can be added to each of the letters in the box to make a series of six letter words.



GOLF LESSON

Find the golf terms in this word puzzle. Some of the letters are used more than once.

BALL, BIRDIE, BOGEY, BUNKER, CADDIE, CHIP, CLUB, COURSE, CUP, DIVOT, DOGLEG, DRIVER, EAGLE, FAIRWAY, FLAG, FOLLOW-THROUGH, FORE, GOLF, GREEN GRIP, HAZARD, HOLE, HOOK, IRON, LEAGUE, LIE, LOFT, MARK, MATCH, PAR, PLAYER, POWER, PUTTER, ROLL, SAND, SCORE, SHOT, SIGN, SLICES, STANCE, STROKE, SWING, TEE, TREE, WEDGE, WOOD.

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

WHERE IS IT?

There are 3 clues to each place. Can you guess which city, country or place it is?

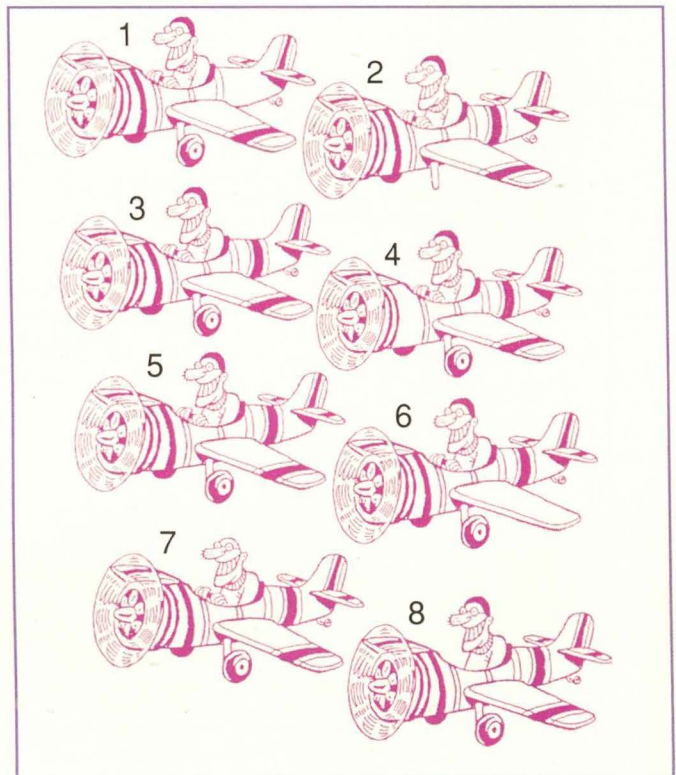
1. (i) In 1985, a large earthquake destroyed much of this city and an estimated 2,000 people died.
 (ii) Its Metropolitan Cathedral took 250 years to build.
 (iii) With more than 20 million people living there, it is the second largest population centre in the world.

2. (i) The Bridge of Sighs leads from the Doges' Palace over a narrow canal to the old prison.
 (ii) The first people to live in this city were refugees fleeing the Barbarians in the 5th century.
 (iii) Few cars are allowed in the city centre but it is still in great danger from pollution.

3. (i) This capital city celebrated its 800th anniversary in 1947.
 (ii) There are more than 2,500 monuments in the city.
 (iii) A vodka and ginger beer drink is named after this city.

AIRCRAFT

Each of these eight pictures has one thing missing. Identify the part that is missing from each one.



Answers are on page 48.

The Last Papua Gazette

The end of civil government in Papua

Story by John Meehan

The Government of the Australian Territory of Papua came into being on 1 September 1906 with the publication of Government Gazette No 1 (*pictures below*), which advised that the new Government had that day taken over the area from the Government of the Colony of British New Guinea.

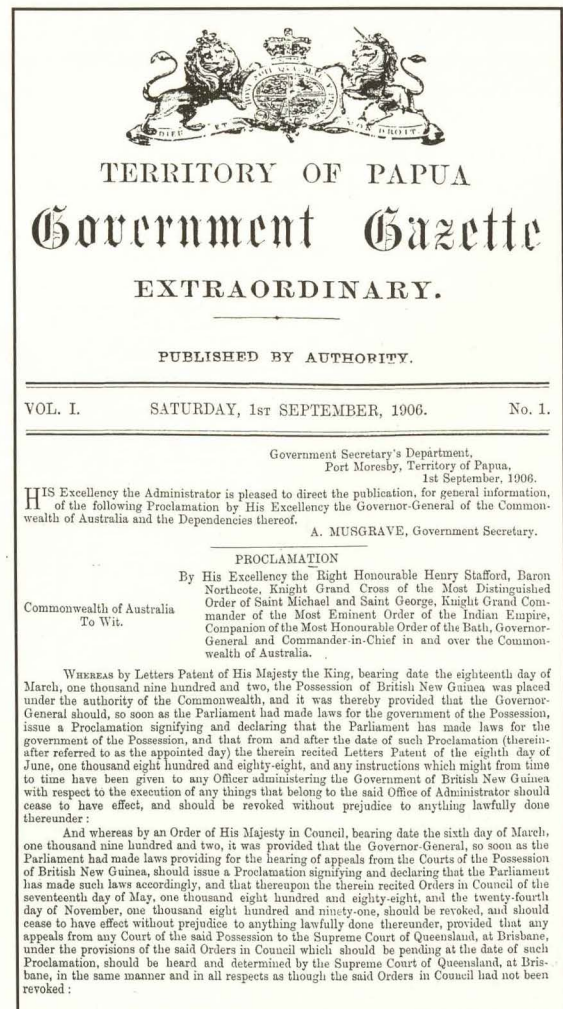
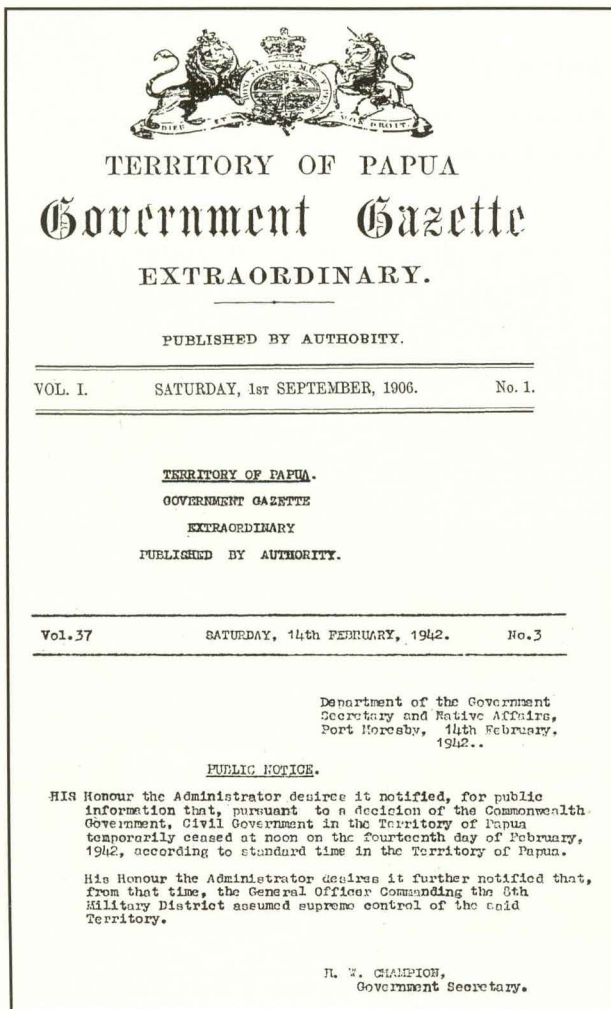
It should be remembered that the northern half of the mainland and the islands were at this time the Schutzgebiet Deutsche Neu Guinea (German New Guinea). Over the years the business of the Papuan Government continued to be notified in the Gazettes, which in content and format look

remarkably similar to our present National Gazette.

The last Papua Gazette however was a single, typed sheet of plain paper which advised that the Civil Government had ceased, temporarily, and that the Australian Army's General Officer Commanding had assumed supreme control of the Territory of Papua. But the Civil Government of Papua had ceased forever. The Japanese Army was in the process of enforcing the amalgamation of the two separate Administrations that had run Papua and New Guinea as virtually separate states since Australia had officially taken control of ex-German New Guinea on 9 May 1921.

The reason for the military take-over in Papua seems obvious enough in view of the Japanese capture of a large part of what is now Papua New Guinea. Nonetheless, the events leading up to the decision are worth recounting briefly, as the facts have been largely forgotten and are usually ignored, or overshadowed by the military situation in the histories of the period.

The Japanese Armed Forces struck Pearl Harbour on 7 December 1941, and so began the 'Pacific War'. On 13 December the Australian Cabinet decided that all European women and children were to be evacuated from Papua and New Guinea.



Most had gone by the year's end, but as late as 19 January 1942 the Cabinet decided that civil administration should be maintained 'for as long as is necessary and possible'. Rabaul was captured on 23 January, and Cabinet decided two days later that all able-bodied white males in Papua and New Guinea between the ages of 18 and 45 years should be called up immediately for military service. The Army circulated the call-up notice in Port Moresby on the morning of Tuesday 27 January and advised all concerned to report for enrolment between 2pm and 7pm that same day! The call-up effectively ended ordinary civilian life in the town, but the Administrator was still legally responsible for the Territory.

Considerable confusion reigned during the next few days. The Administrator asked that men in essential services, eg, the Bank, be exempted from the call-up but the Army would not relent. On 3 February Port Moresby was bombed for the first time but Canberra still dithered, even when bombs again fell two days later. The time for dual or divided control between the civil and military authorities was clearly over, as it was no longer possible for normal civilian activities to continue.

On 12 February 1942 the Australian Government passed the National Security (Emergency Control) Regulations, which legally gave the Senior Military Officer supreme power in any part of Australia (once notified in the Gazette) to do 'or direct to be done any act or thing which he thinks necessary for the purpose of meeting any emergency arising ... out of the war'. In Port Moresby the Administrator, Leonard Murray, and the Senior Military Officer, Major General Basil Morris, had lengthy meetings. Morris proposed to enlist the District Officers and Resident Magistrates and to form two administrative units (one each for Papua and New Guinea) 'to carry on civil and native administration' as soon as Murray had left the Territory.

On Saturday, 14 February 1942, the typewritten Government Gazette Extraordinary announced the end of 36 years of (relatively independent) Government in the Territory of Papua. The Administrator and the members of the Executive and Legislative Councils left the following day, by flying boat, for Australia. General Morris and his Army successors from then on had 'supreme control' of the entire area not under Japanese occupation. The two administrative units were soon amalgamated and renamed the 'Australian New Guinea Administrative Unit' (ANGAU). This organisation ran the non military aspects of life in Papua and New Guinea until it finally handed back total control to the new combined Administration of Papua and

New Guinea, with the handover of Rabaul in June 1946.

Administrator Leonard Murray never again returned to the beloved Papua where he had lived since 1909.

John Meehan, for many years a Public Works adviser in PNG, has a keen interest in 19th and 20th century Papua New Guinean history.

**TERRITORY OF PAPUA.
GOVERNMENT GAZETTE
EXTRAORDINARY
PUBLISHED BY AUTHORITY.**

Vol. 37 SATURDAY, 14th FEBRUARY, 1942. No. 3

Department of the Government
Secretary and Native Affairs,
Port Moresby, 14th February,
1942..

PUBLIC NOTICE.

HIS Honour the Administrator desires it notified, for public information that, pursuant to a decision of the Commonwealth Government, Civil Government in the Territory of Papua temporarily ceased at noon on the fourteenth day of February, 1942, according to standard time in the Territory of Papua.

His Honour the Administrator desires it further notified that, from that time, the General Officer Commanding the 8th Military District assumed supreme control of the said Territory.

**N. W. CHAMPION,
Government Secretary.**

Stay with us, we Promise to spoil you! Lae International Hotel



(PNG)
on Business
or Pleasure




Remember...Life's
not meant to be
just all
Hard Work!



INTERNATIONAL
HOTEL

(675) 472 2000
4th Street Lae PNG
laeinter@global.net.pg



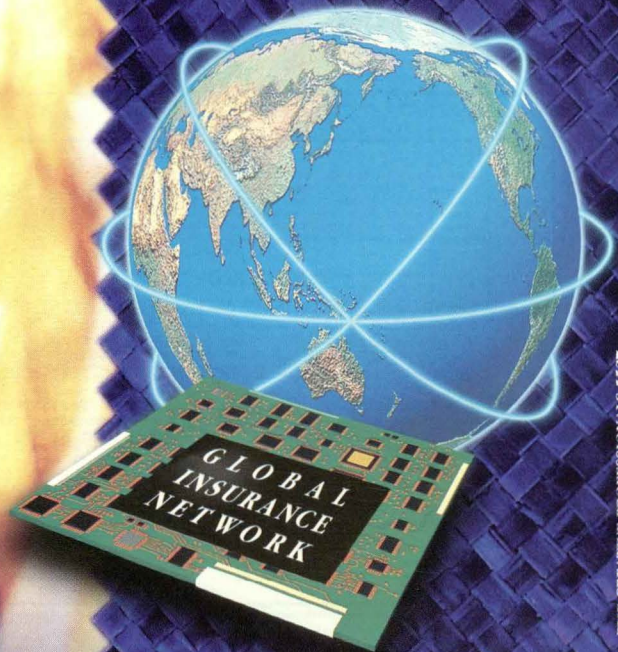
**Our experience
insures you have
commercial
confidence &
industrial strength**

For 130 years, Marsh & McLennan have been providing insurance services worldwide. Now Papua New Guinea is also benefiting from this international expertise.

Local company, Kila Marsh & McLennan, has developed the most comprehensive choice of insurance options and risk management policies available in Papua New Guinea. Companies and individuals can now insure, with confidence, that their small or large business or commercial enterprise is protected by the unique local knowledge and international insurance network of Kila Marsh & McLennan.

**Kila
Marsh & McLennan**

5th Floor, Champion Plaza, Champion Parade
PO Box 920, Port Moresby, Papua New Guinea
Telephone (675) 321 1811 Facsimile (675) 321 1324



LOCAL GOURMET FOOD

A taste of Franco — Papua New Guinean style

By Céline Peter

Being married to a Papua New Guinean, especially a Sepik, and trying to adjust to local cuisine while at the same time keeping your own, is quite a challenge. But if you love cooking and roaming around markets, you can always create a new blend mixing local produce with a little bit of style. Since French cooking ingredients are not very familiar and are quite expensive in shops in Port Moresby, I've tried my best to invent a new cooking style. After some initial frowns and grimaces, my family and friends have come to enjoy my Franco-Papua New Guinean way of cooking. These are simple recipes for you to try. Bon Appetit!



Yam Hachis Parmentier

1 kg yam 400g minced meat
2 onions ½ litre milk
2 tbsp oil 2 tbsp butter
salt pepper

Peel yam and boil until soft. Drain and mash yam in a dish. Boil the milk and add it with the butter to the mashed yam. Mix well. Season with salt and pepper.

Peel and slice onions and fry lightly in oil. When cooked, add minced meat and simmer for 10 minutes.

Pour a layer of yam in a greased tray then cover with the meat and onion mixture. Top with a layer of the remaining yam.

Bake in the top of the oven until brown. Eat warm.



Local Ratatouille and Fish en papillote

Ratatouille
2 onions 3 cloves of garlic
1 chilli 2 eggplant
2 capsicum 2 tomatoes

Fish

4 fish fillets, or a whole fish
rock salt pepper
2 tbsp olive oil 1 tbsp rosemary
Aluminum foil

Pre-heat oven at 200°C.

Prepare vegetables: slice onions & chilli, crush garlic, cut capsicum, eggplant and tomatoes in small cubes.

Heat olive oil in a saucepan. Stir fry onion, chilli and garlic for 5 minutes, then add capsicum and fry for 2 minutes. Add the eggplant and tomatoes, rock salt, pepper, rosemary and a small glass of water. Simmer for 30 minutes.

Meanwhile wash fish fillets. Put them in individual aluminum foil parcels; spread a little rock salt and pepper and seal the *papillote* well. Bake in oven for 15-20 minutes. The fillet should have given off a little juice. If it is dry, it means it is overcooked. If you cook a whole fish, allow approximately 20 minutes per 300gms and check that you can detach the flesh easily from the bone.

Serve immediately with coconut creamed rice and *ratatouille*.



Kaukau Gratin

4 medium size Kaukau (sweet potato)
2 capsicum 3 onions
3 eggs app. ½ litre milk
150g grated cheese
salt pepper
Pre heat oven at 200°C.

Peel kaukau and cut into thin slices. Slice capsicum and onions. In an oven tray, make layers of kaukau (seasoned with salt and pepper), then onion, capsicum, kaukau again and so on up to the top. Finish with a layer of kaukau.

Beat eggs with milk, salt and pepper. Pour milk mixture over the layers of vegetables. Spread grated cheese on top. Bake in oven for app. 45 minutes, until the cheese forms a nice brown crispy *gratin* on top. Serve with green salad.



Orange Cake by Tante Léone

2 oranges 1 cup sugar
2 cups self-raising flour
50gms butter 1 glass of milk
Pre heat oven at 180°C.

Prepare oranges: grate the rind of both oranges. Peel one orange and slice it. Squeeze the juice of the second orange.

Melt butter on very low heat. (It should not froth or change colour.) In a bowl, mix sugar with flour. Add in melted butter and milk. When well mixed, add the orange rind and juice. Sprinkle a thin layer of sugar over a lightly greased cake tin. Place orange slices on top of the sugar and then add the cake mix. Bake in middle of oven for 45 minutes until golden. Let the cake cool down in the tin for 15 minutes, then turn the cake upside down on a plate, the orange facing up. Serve when cold.



Banana - Ginger Jam

1kg very ripe bananas 1kg raw sugar
1 root of young ginger
Peel and mash bananas. Cut the ginger into very small pieces. Mix bananas, ginger and sugar in a saucepan. Let stand for 30 minutes, then boil on low heat for 45 minutes. Cool jam completely in the pan. Bottle and store in the refrigerator for up to 6 months.

Welcome!

Getting Around: At Jackson's Airport, which is 11km from the centre of Port Moresby, there are rental car counters, a bank and duty free shops. 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.

Elsewhere, PMVs, taxis and hire cars are available.

Useful Port Moresby Numbers: Air Niugini Information 3273480; Reservations & Confirmation 3273555 (Domestic) and 3273444 (International); Police 000; Ambulance 3256822.

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 8.45am to 3pm, Monday to Thursday and until 4pm on Friday. Credit cards are accepted in leading hotels and shops.

Customs and Quarantine: 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 import approval.

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.

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

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: Drivers' licences issued in other countries are valid for 3 months after arrival. Vehicles travel on the left side of the road; speed limits are 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 WHO standards in most towns. Bottled water is available. In rural areas it is advisable to boil water. As malaria continues to be a health risk in the country, anti-malaria tablets should be taken two weeks before arrival, during your stay and for 4 weeks after departure. Use insect repellent and wear long-sleeved shirts, trousers and shoes in the evening. 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. Thongs and shorts 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 and lodges. 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.

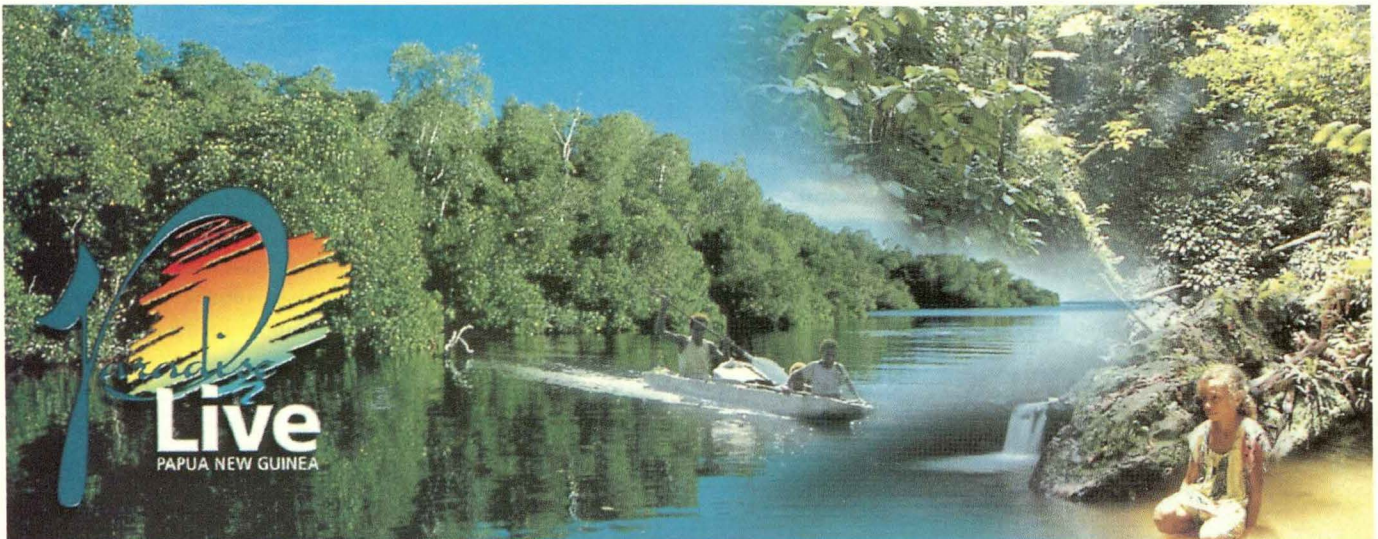
Shopping: Large stores and artifact shops offer a variety of goods for sale. Saturday is a half day for most shops and nearly all are closed on Sunday. Artisans sell their craft beside the roads or in markets. All markets sell a wide range of fruits and vegetables.

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.

Tourism Promotion Authority,
PO Box 1291, Port Moresby, Papua New Guinea
Phone: 320 0211 Fax: 320 0223
Email: tourismpng@dg.com.pg





trukai[®]
RICE

That's right



Ela Motors offers a full range of trucks to suit all applications from 3 tonnes up to 120 tonnes GCM, fully supported by a comprehensive stock of Genuine Parts and specialised heavy duty Truck Service Centres which are located throughout Papua New Guinea.



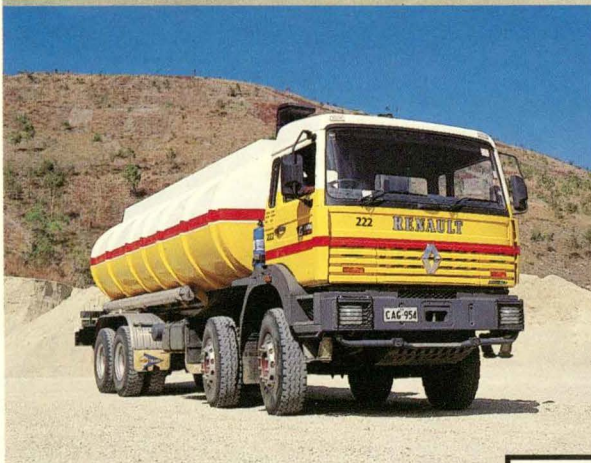
THE RIGHT TRUCK FOR THE JOB



Hino



RENAULT



TOYOTA

Ela Motors TRUCKS



Ela Motors
The largest
Truck Sales
Service and
Genuine Parts
Network
throughout
PNG



EM6292

PORT MORESBY PH 3229400 LAE 4722322 RABAUL 9821988 KOKOPO 9829100 MADANG 8522188 GOROKA 7321844
MT HAGEN 5421888 WEWAK 8562255 KAVIENG 9842132 KIMBE 9835155 TABUBIL 5489060 VANIMO 8571254
PORGERA 5479367 KUTUBU 5496685 BUKA 9839915 LIHIR 9864099 ALOTAU 6410100