



Stake-net fishery festival

"Old man, I hope you will come again next year," said a child to me.

Although I felt a little embarrassment about how I was called, I participated in the annual event of stake-net fishery with fresh vigor to fully respond to this word and smiling faces of children. I would like to report to you, with some photos, what the event was like.

The festival was held on Sunday, July 19, one day prior to the Day of the Sea. The weather forecast for the day was uncertain, with "cloudy then rain," but the rain seemed to have been dispelled by the smile of children. I felt it was a bright and clear day.

Although the event carries a name of stake-net fishery with it, it is not exactly the same as the real fishery – therefore there is some unnatural feeling.

How unnatural is it compared with real stake-net fishery?

- The number of fish caught is unusually large.
- No fish is caught by the net.
- All fish are marine species although they are released in rivers, and so on.

Why do all these things happen? The reason is very simple: the fish have been released artificially in the amount so that each child can have at least one fish. The fish species consist mainly of sea bream, yellowtail and horse mackerel. It was so arranged that some lucky children can have rare and valuable species. The mission of Morimatsu is to ensure smooth going of such tricks, and lead the event to a success. Anyway, fathers' faces were already red probably under the influence of alcohol. They engaged in the preparatory work to bring in fish and so forth, and they did their job neatly although with staggering steps.

After that, we only waited for the signal for the start of the event.

I took part in the event last year and chased fish with children. But, as I was so absorbed in chasing, I did not have much time to take good pictures. I was determined not to repeat the same mistake this year. Seeing through the camera finder from the start of the event, I found children have remarkably grown up and become more skillful in handling the net than last year.



Something great is happening to the nets.



They were all like this until last year.

The skill to handle the nets was certainly improved.



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～HACCP認定会社である誇り～



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This year, the concern of the sponsor to not bring the event to an early finish was felt every now and then. The water level of the river was lower than anticipated, and the sponsor had to pay more attention to helping the fish that escaped than to the children who chased them to catch.

The photo shows a company staff killing the caught fish alive one by one.

In a very short period of time, all the fish were captured by large nets and were placed to the cooling boxes kept by the moms waiting out there. Still, I could take good pictures showing a mixture of comfortable exhaustion and the satisfaction after completing the event. It is my hope that, by participating in the annual stake-net fishery event, children in our area will have more opportunities to get in touch with fish, will have more interest in seafood and, in a longer range, will come to be interested in choosing fisheries as their life career.



Report

Seafood Expo in Tokyo



Our company participated in the Japan International Seafood & Technology Expo at the Tokyo Big Sight on July 22-24 this year. The show, the 11th of its kind, became the largest international seafood-related exposition and a forum of seafood business negotiation in Asia. Many companies--not only from Japan but also from overseas--displayed their products and technology.



Despite cloudy and rainy weather during the expo period, the number of visitors totaled 31,165, largely exceeding 26,882 last year.

Along with the main exposition, other events such as "the International Exposition on Fisheries Aquaculture 2009 Tokyo," "Fishing Vessel-based Fisheries Recovery Assistance Corner," "Sushi Expo 2009," and "Clean Sea Technology 2009" were held, making the whole expo very extensive and attractive to many visitors.



During the expo days, we were able to have valuable opportunities to meet our long-time clients and exchange opinions with them. We were glad to see that many people showed interest in our premier yellowtail and natural fish from Kurushima. All in all, we could have a very significant time at the show. We are committed to continue to attach importance to encounters with our customers.

Finally, we will participate in a food exhibition to be held in Hangzhou, China, September 11-13, 2009. We will report about the show in our newsletter.



The 12th Imabari Onmaku festival held on August 1st and 2nd. Unfortunately, it was rainy day in the morning on 1st, but weather slowly got better in the afternoon. On 2nd day, it was sunny and hot day like my skill almost burned. The big fireworks exhibited at night as finale of festival. There were traditional performing arts ‘Tugi-Jishi’ and dances with traditional music ‘Kiyama-Ondo’ and modern music ‘Dance Bari-Sai’. These performances made people getting in excited mood for two days. ‘Tugi-Jisi’ is one of the cultural properties in Imabari and it makes



an invocation for prosperity of offspring with appreciation for god. As one of most difficult techniques, there are ‘three raps’ and ‘four raps’ called ‘Mi-Tugi’ and ‘Yo-Tugi’. Four raps mean 4 people tower thorough three people get on one person. ‘Dance Bari-Sai’ is an original music in Imabari, and several teams dance their own choreographies with unique costumes. The dance teams, which are

broad range of ages and numbers, participate for competition. Our trade department staffs in Morimatsu Suisan Reito, Ms. Aki Morimatsu joined dance competition with her OB high school dance team. She wore red costume and audience was attracted by her team dance. Her team got two prizes in two different kinds of contests. She will also perform in Imabari castle on October 4th for 10th anniversary of Shimanami. Please kindly visit to see her performance if you have a chance.

The concept of fireworks is “Ocean Road”, and their motif is bridge and wave. These 9000 gorgeous fireworks decollated night sky for 10th anniversary of Shimanami Ocean Road.



Topic on HACCP “antibiotic OTC”

Hello, everyone.

In this issue, I would like to talk about OTC, which is an antibiotic. OTC is an abbreviation of oxytetracycline. In the last issue, I explained that antibiotic substances are produced by bacteria. OTC is also generated by bacteria belonging to **actinomycete group (*)**.

OTC prevents protein synthesis of bacteria and has antimicrobial functions. You may wonder whether prevention of protein synthesis can be harmful to human body. OTC does not affect eucaryotic cells which animals have, but only acts in a specific way on the organs in the cell of bacteria (cell organelle). That means that it does not act on animals. (However, there can be side-effects when it is taken into human body. It is said that heat, eruption and rash may occur as side-effects when a person takes OTC prescribed at the hospital.)

But OTC is an antibiotic substance that can be used quite extensively. When I examined whether it is used for aquaculture fish which are bought wholesale by Morimatsu Suisan, I found that it was applied to a number of fish such as yellowtail, temperate basses and striped jack. OTC has the highest rate of use among fish bought wholesale in the past month. It seems that the secret of OTC’s value is its potency to demonstrate antimicrobial functions against many bacteria.

As effects for aquaculture fish, OTC is said to prevent fish mortality caused by **vibrio (**), and streptococci (**)**, but it is also considerably effective to other diseases.

However, bacteria having resistance to OTC appeared since about 20 years ago, so OTC may no longer be called all-powerful in the future.

In Japan, there is only one producer who farms fish without using any antibiotics. That producer is said to be mixing black vinegar as supplement in the feed. A home delivery operator who is selling pesticide-free vegetables and additive-free foods is buying all the fish from that producer.

At present, the use of antibiotic substances in fish aquaculture decreased drastically as a result of vaccination. It is hoped that, if possible, good-quality and highly nutritious feed is used in fish aquaculture, avoiding the use of antibiotics.

The **Treatment Holiday (***)** of OTC is provided to be 30 days. Morimatsu Suisan is managing properly the Treatment Holiday period of received aquaculture fish as part of its traceability system. Therefore, customers are fully assured to buy and use our products safely.

Terminology

Actinomycete group (*): This is a bacterial group often found in the soil. Many bacteria producing antibiotic substances are found.

Vibrio (), and streptococci (**)**: diseases often found in fish. They cause many damages to aquaculture fish.

Treatment Holiday (*)**: the period from the last dosage of the chemical to the time when the products can be shipped. If this period is observed, it is said that the given chemical will not stay in the product.

[Marinated octopus]

Ingredients:

- 1 boiled octopus leg ● 1/2 onion ● 1 medium size tomato
- daikon-radish sprouts as you like ● 1 lemon (for serving two)

Directions:

- ① Mix well the lemon juice and the salad oil in the ratio of 1:2. Season it with salt and pepper.
- ② Slice the octopus leg at an angle as thinly as you can manage. (Use your sharpest knife for this. It has to be thin enough for the quick marinade.) Put the sliced octopus in 1, the marinade.
- ③ Slice the onion. Cut the tomato. Put all together and mix.

One-point advice:

Slice the octopus very thin. It is done in 5 minutes!



[Recipe by]

Mr. ODA, Ryuji

☆ Profile ☆

Name; Ryuji Oda

Manager of Niihama Restaurant , Sushi-suigun

Routine work recently: Having fun with his kids

"My 9 months' baby scratches me everyday"

One word from him: "I have no pocket money, still I'm fine and full of energy."

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