

Japanese IIFET Fisheries Meetings

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I was privileged to participate in the 12th Biennial Conference of the International Institute of Fisheries Economics and Trade (IIFET) organized by Japan International Fisheries Research Society (JIFRS) and held at the Tokyo University of Marine Science and Technology (TUMSAT). The primary



Typical Japanese coastal fishing vessel on Matsushima Bay in Miyagi Prefecture.

theme was what are responsible fisheries. A wide range of topics were covered including fisheries management, capacity reduction, community fisheries management, aquaculture, fish processing and marketing, illegal and unreported fishing, fisheries education, and bio-economic modeling. Economists, fishery managers, industry representatives, anthropologists, and fishery scientists presented at this uniquely multi-disciplinary conference.

Nearly 500 people participated with over 100 from developing nations. Donations from dozens of Japanese organizations, companies and individuals supported participation by developing nation representatives as well as students. There was a strong emphasis on Asian fisheries with many examples of community-based resource management. Dr. Tadashi Yamamoto, professor emeritus at Tokyo University and Dr. Yoshiaki Matsuda of Kagoshima University, led the organizational team with assistance from Ann Shriver, executive director of IIFET.

See the conference web site, <http://oregonstate.edu/Dept/IIFET/Japan/Japanupdate.html>, to download a list of the papers and presenters. The conference proceedings will be available on CD for sale through the IIFET Secretariat, Department of Agriculture and Resource Economics, Oregon State University, Corvallis, OR 97331-3601; email: Ann.L.Shriver@oregonstate.edu. The proceedings will include all submitted papers, summaries of special sessions and an expanded edition of the new *Japan and Her Fisheries* book which was compiled by the Japan International Fisheries Research Society for the conference. The CD is expected by the end of this year and the cost for non-IIFET members is expected to be somewhere between \$120 and \$150.

In addition to the conference, JIFRS led a 3-day study tour of Fishery Cooperative Associations (FCAs) in Fukushima and Miyagi Prefectures north of Tokyo. With an annual *per capita* consumption of 145 pounds of seafood annually, Japan places a high priority on fisheries and aquaculture. The central, prefecture, and city governments provide much of the fisheries



A wide variety of seafood appears at Japanese wholesale fish markets.



Rearing abalone for outplanting in Fukushima Prefecture.

facilities (harbors, cold storage, processing plants) and other financial support vital to the FCAs. There are approximately 1600 local FCAs in Japan. Almost all coastal fishermen belong to an FCA because the FCA is allocated local fishing rights by the prefecture government (similar to states in the USA) and only FCA members may harvest those quotas.



Carefully cutting fresh tuna for use as sashimi.

Fishery Cooperative Associations conduct a wide range of integrated activities. The ones we visited were involved in auctions between fishermen and dealers, aquaculture for sale and for resource enhancement, buying supplies and fuel in bulk, fishery management, marketing, processing, cold storage, and habitat enhancement (i.e., artificial reefs). Auctions appear to be a vital part of the interactions between producers/harvesters and

dealers. Some FCAs also become involved with coastal planning issues that affect water quality and essential habitat.

We observed sophisticated systems of aquaculture for flounders, abalone, *nori* (seaweed), scallops, sea urchins, and oysters. Fish processing facilities were extremely modern and clean with an emphasis on high quality. Substantial amounts of seafood are shipped live, and in wholesale markets we saw live flounder, sea bream, eels, octopus, abalone, urchins, tunicates, greenlings, rockfish, prawns, squid, lizard fish, scallops and other bivalves.



Buyers inspect frozen tuna from around the world before Tsujiki market auction.

We also had an opportunity to visit the huge Tsukiji wholesale fish market in Tokyo where 20% of Japan's seafood is sold. Fresh and frozen tuna from around the world are auctioned and transported out of the market early each morning. Watching the auction and then observing seafood from around the world (50% of Japan's seafood is imported) was a unique experience. For an in-depth description of Tsukiji, see Harvard anthropologist Theodore Bestor's new book *Tsukiji: The Fish Market at the Center of the World* just published by UC Press. The book is based on his 12 years of fieldwork at the market. The next IIFET conference will take place in July 2006 in England at the University of Portsmouth. Contact Sean Pascoe at sean.pascoe@port.ac.uk for information.