

Manga: Lessons on the Bycatch Problem

Part 2, Sharks



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Profile of the Author

Takahiro Chuma

Manga Artist

Born in Kagoshima Prefecture in December 1980.

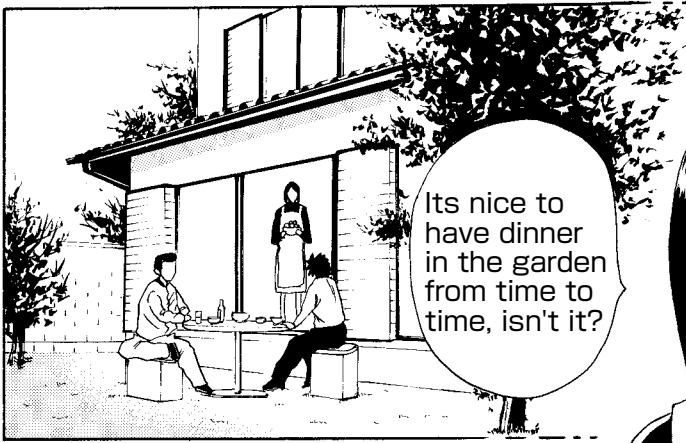
Signature Works: Debut in 2004 with GOIN INGA GO GO.

In writing this manga, many specialists provided their advice and suggestions. They are warmly thanked for their input.

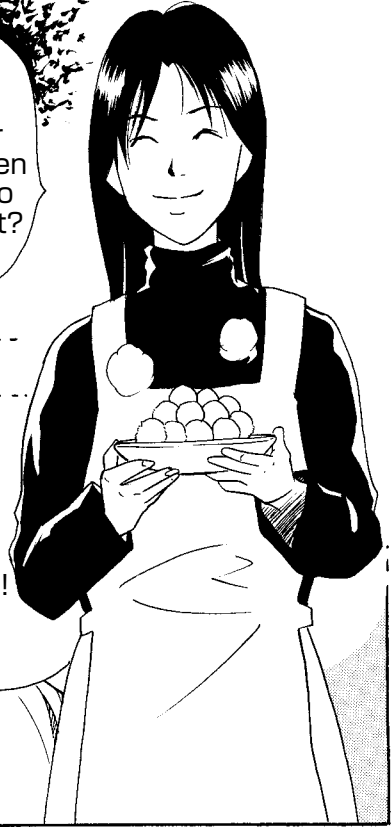
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Its nice to have dinner in the garden from time to time, isn't it?



Why are you so excited Takuya?

Oh! I've been waiting for this!!



Shark dumplings...

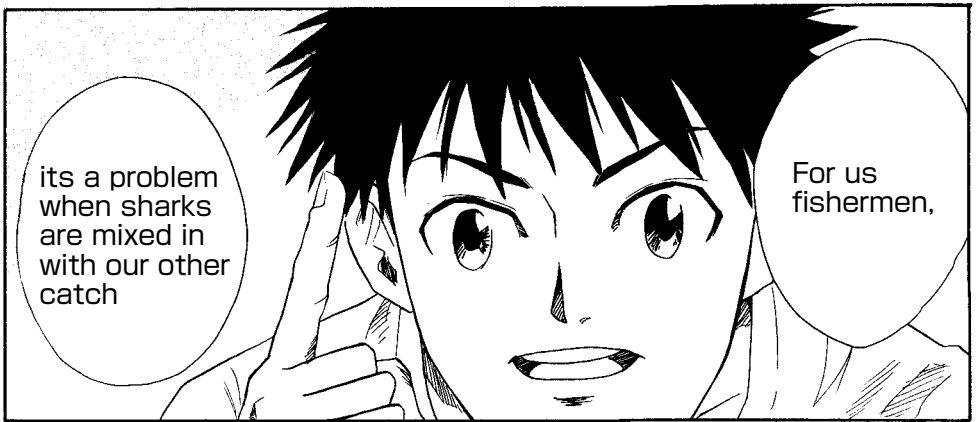
problem?

that's the first step toward solving the bycatch problem.



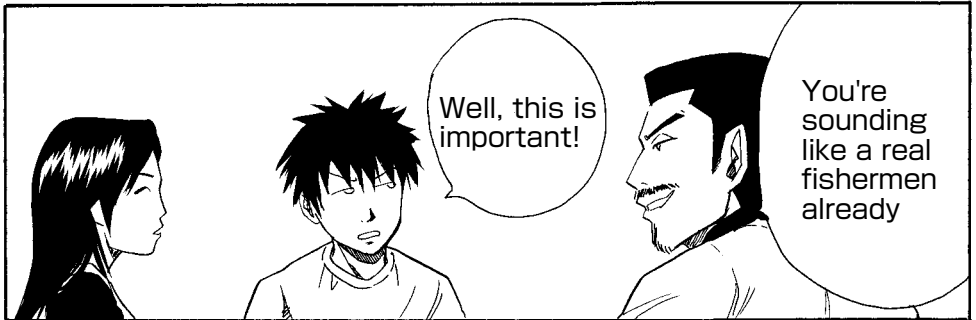
We're having shark dumplings

These are great!!



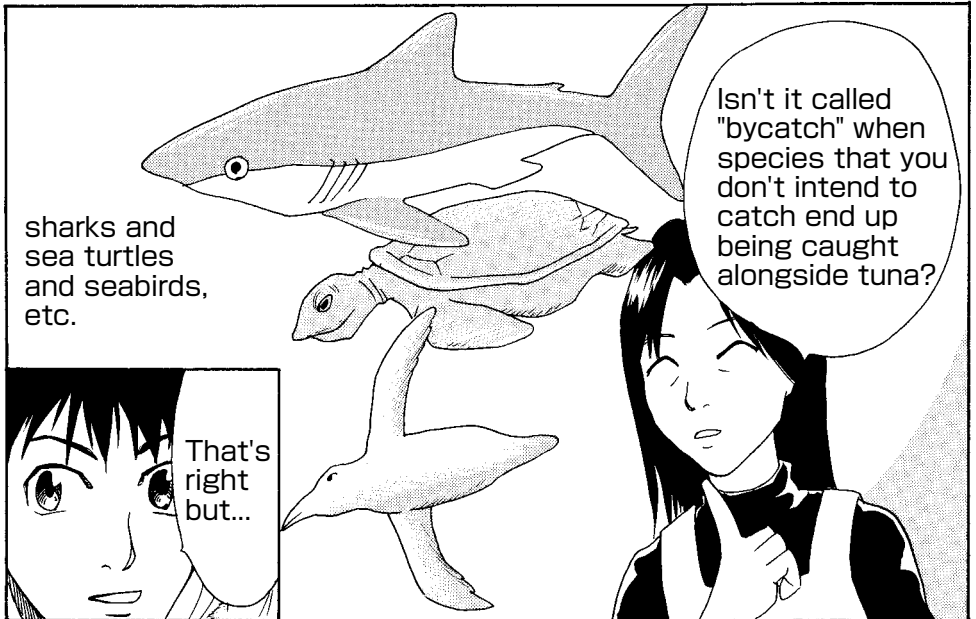
its a problem when sharks are mixed in with our other catch

For us fishermen,



Well, this is important!

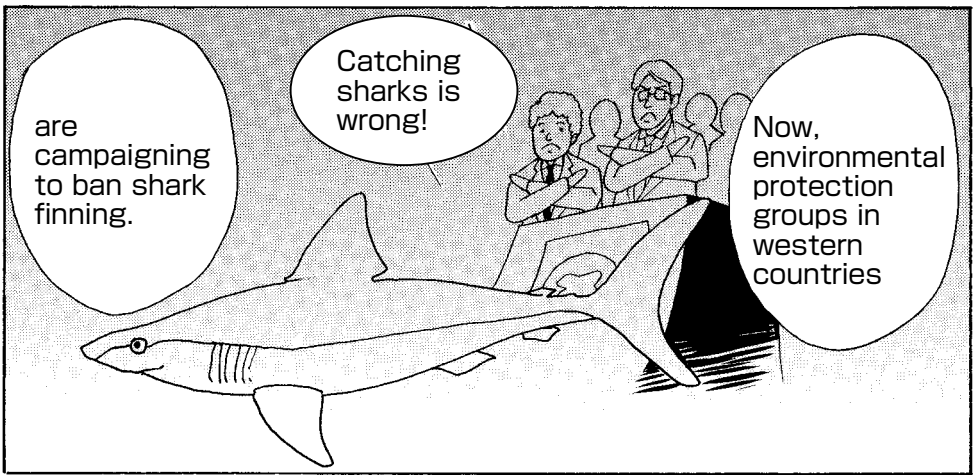
You're sounding like a real fishermen already



sharks and sea turtles and seabirds, etc.

Isn't it called "bycatch" when species that you don't intend to catch end up being caught alongside tuna?

That's right but...



are campaigning to ban shark finning.

Catching sharks is wrong!

Now, environmental protection groups in western countries

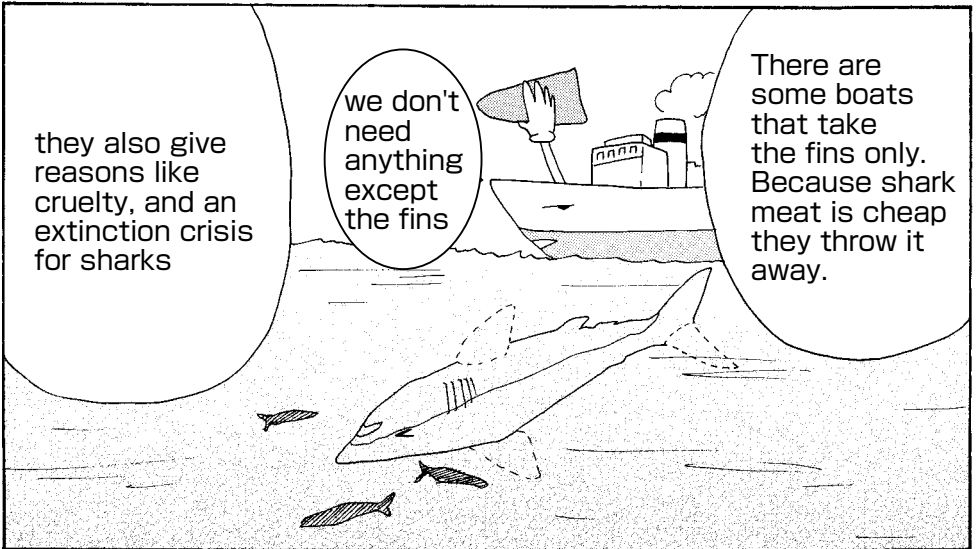


Why do they want to ban it?



Yeah, that's right, the high class Chinese dish

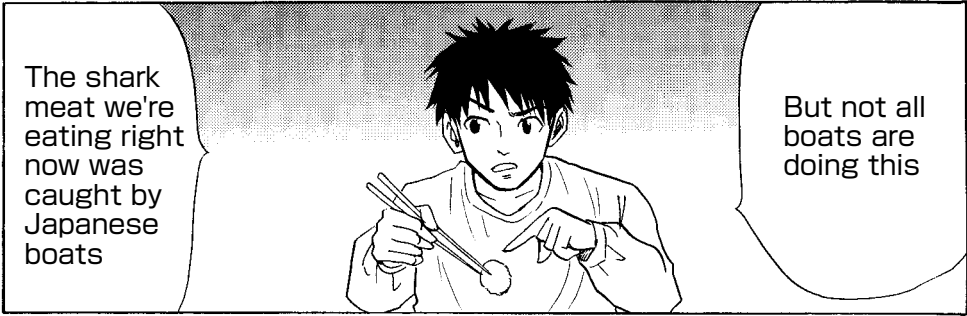
Shark fins? Like in shark fin soup?



they also give reasons like cruelty, and an extinction crisis for sharks

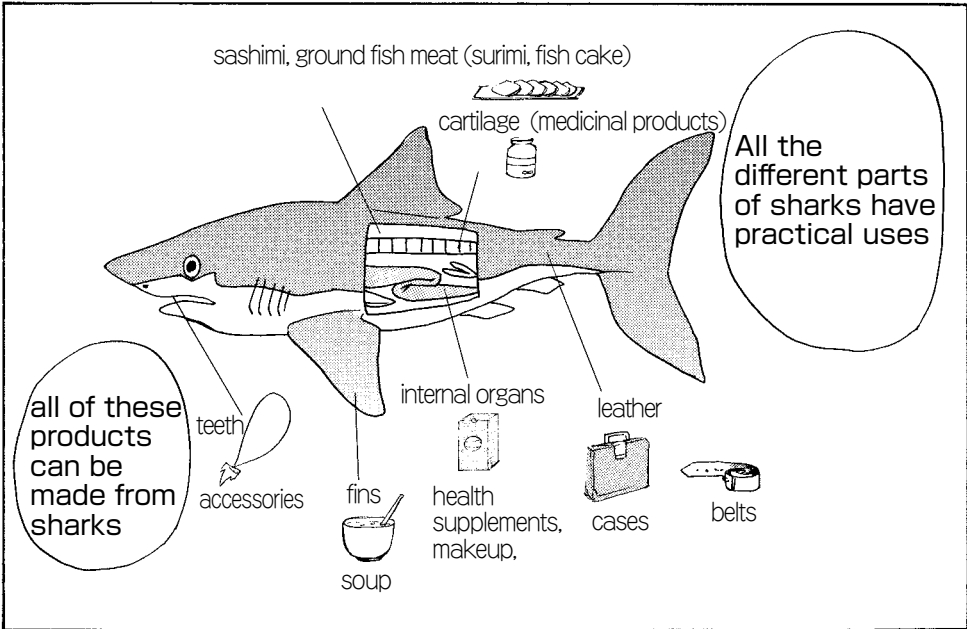
we don't need anything except the fins

There are some boats that take the fins only. Because shark meat is cheap they throw it away.



The shark meat we're eating right now was caught by Japanese boats

But not all boats are doing this



all of these products can be made from sharks

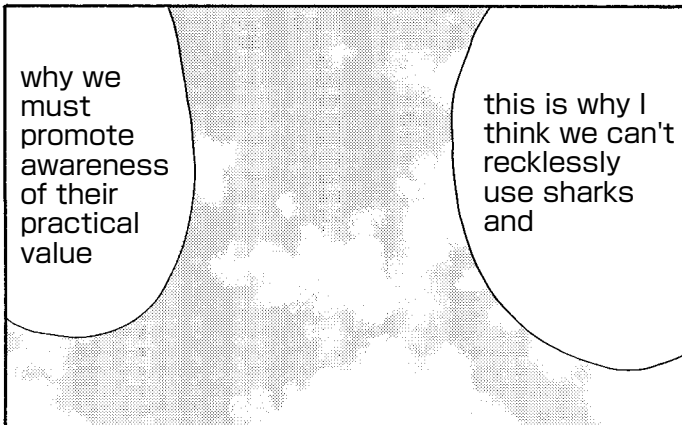
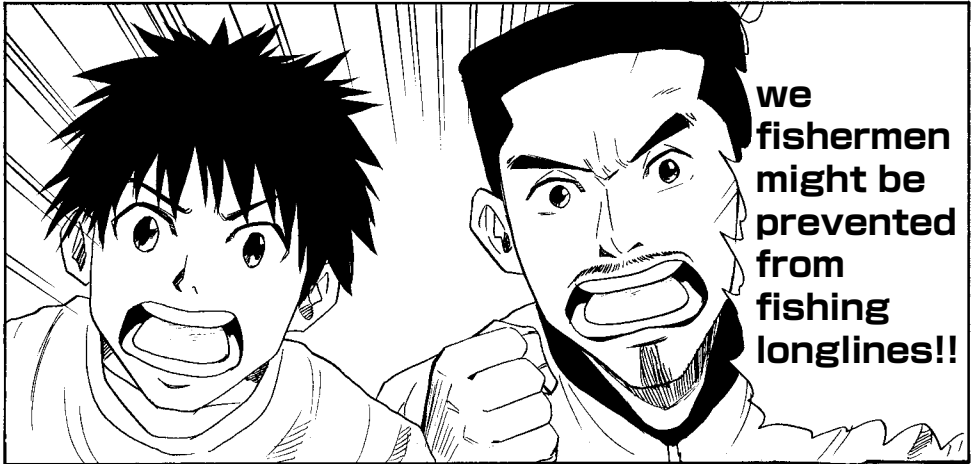
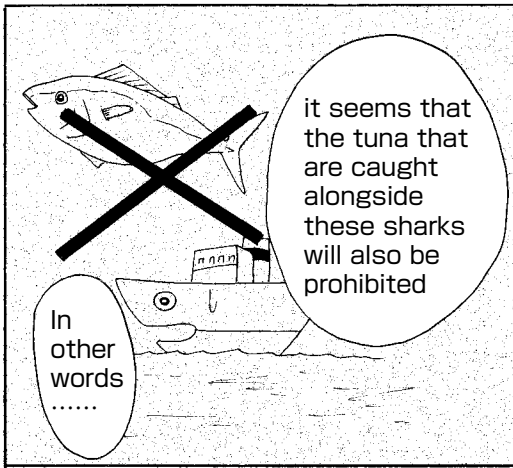


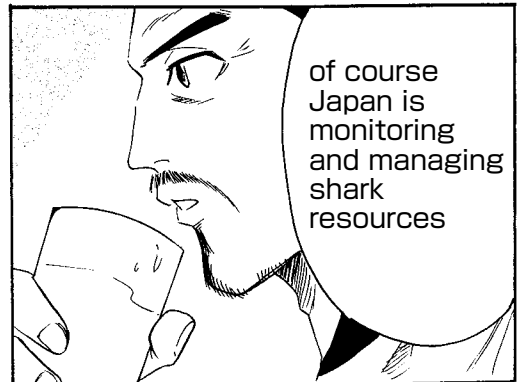
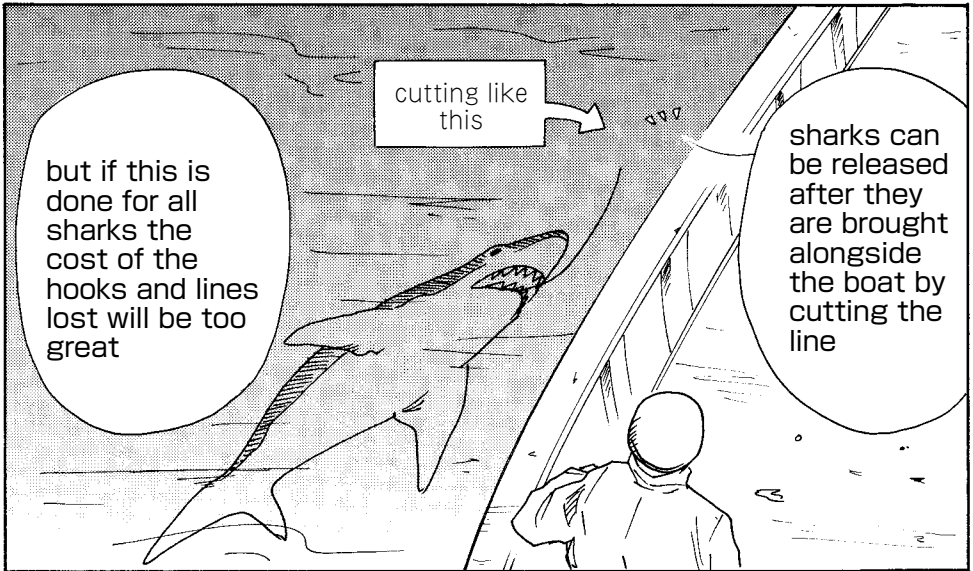
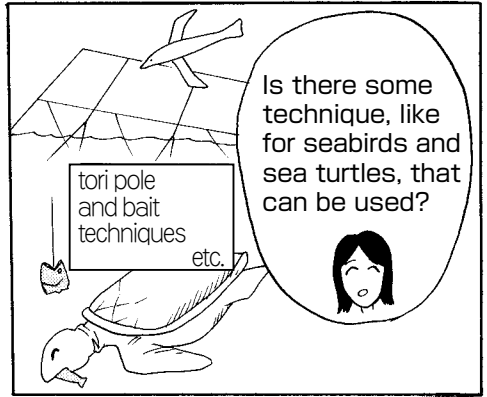
and is incredibly strong and practical

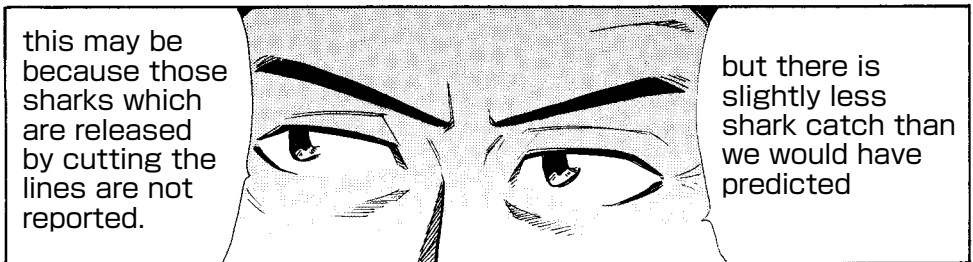
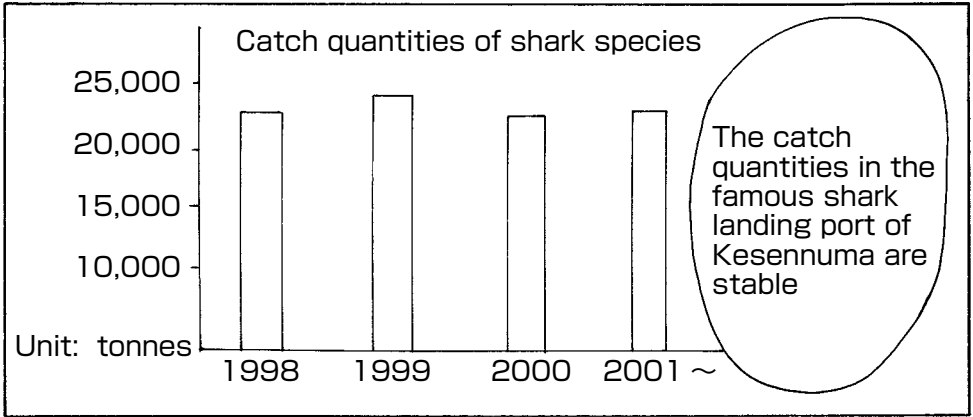
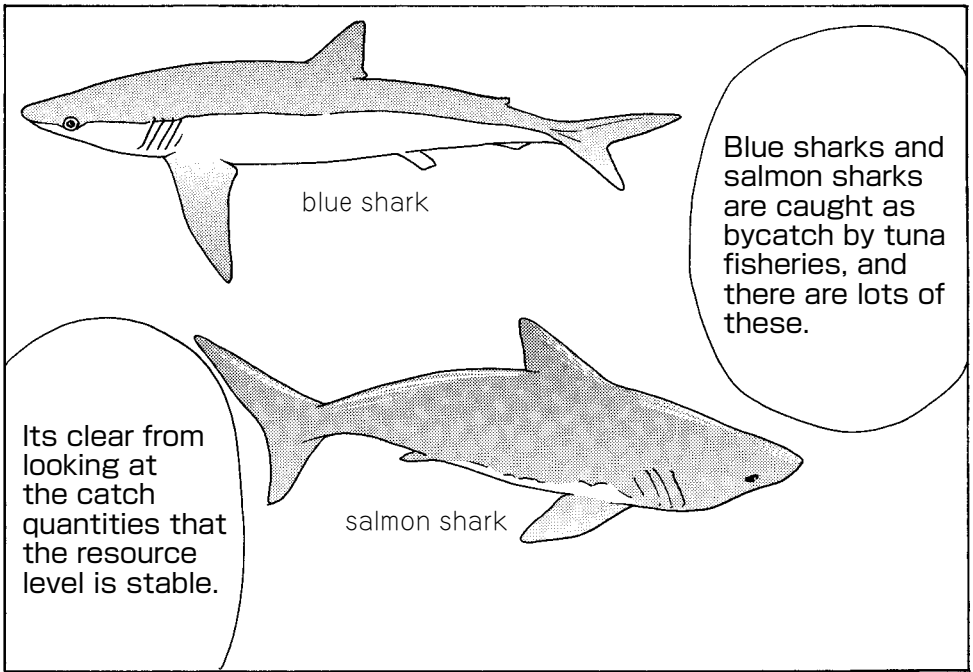


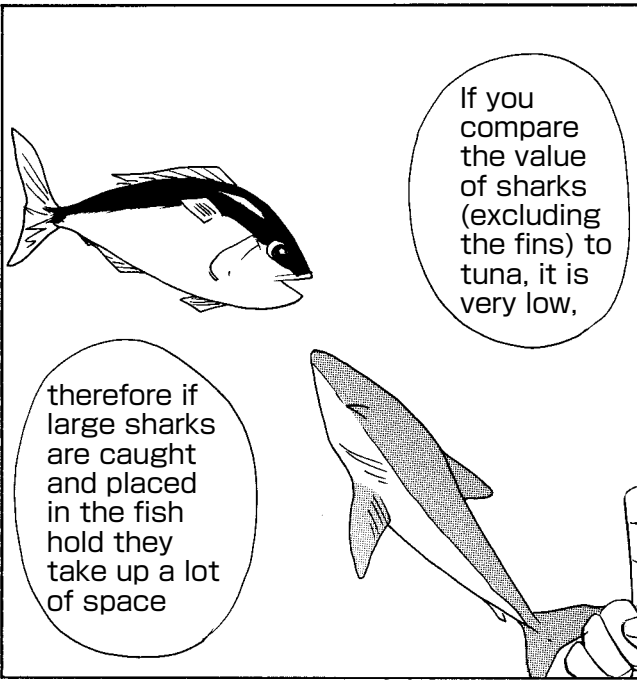
its made from shark leather

that's why Takuya bought me this







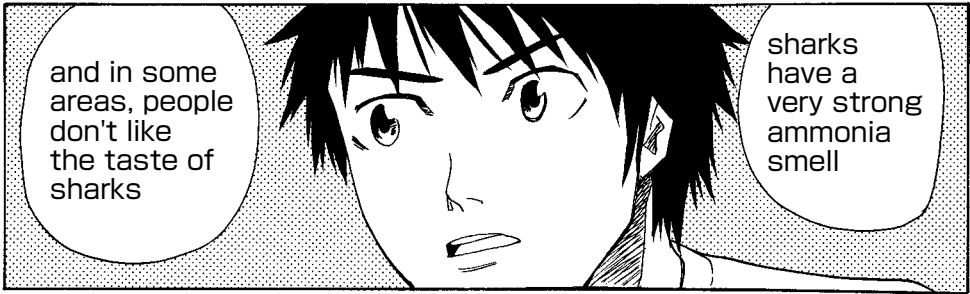


If you compare the value of sharks (excluding the fins) to tuna, it is very low,

therefore if large sharks are caught and placed in the fish hold they take up a lot of space



What happens if the shark is not thrown away?



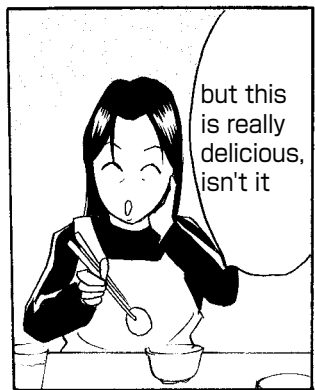
and in some areas, people don't like the taste of sharks

sharks have a very strong ammonia smell



even more so now we want people to know about it!!

In Japan we've been making practical use of sharks for a long, long time



but this is really delicious, isn't it



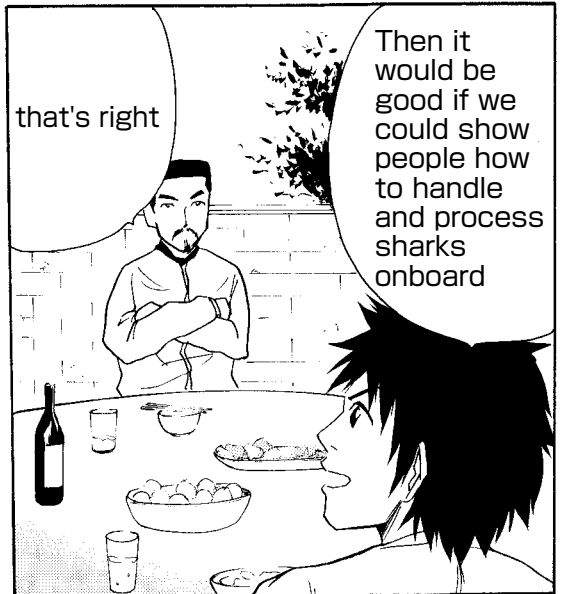
and if the value of sharks can be raised

it seems that the number of boats that throw away sharks will decrease.



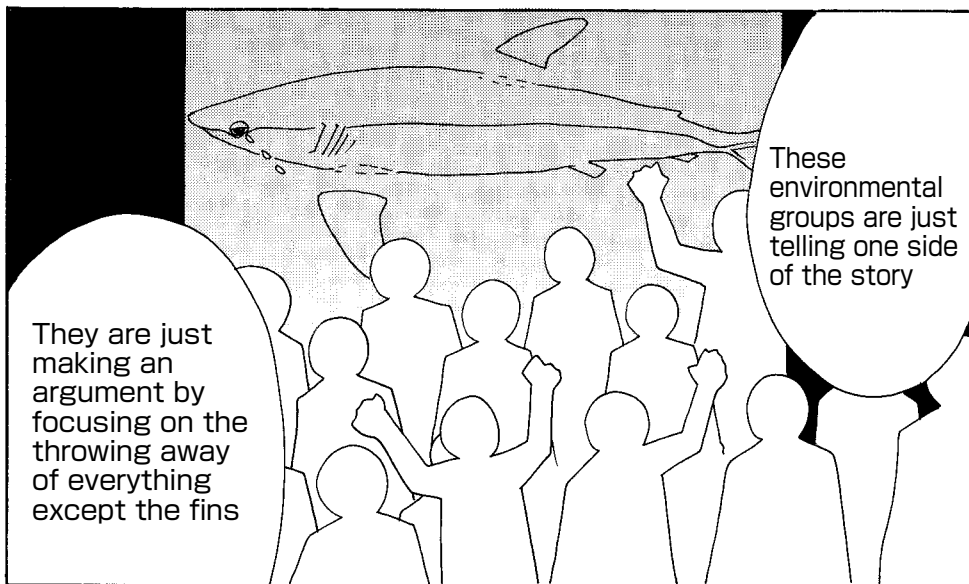
why are these environmental groups out to prohibit this?

when I hear that, it really doesn't sound so bad



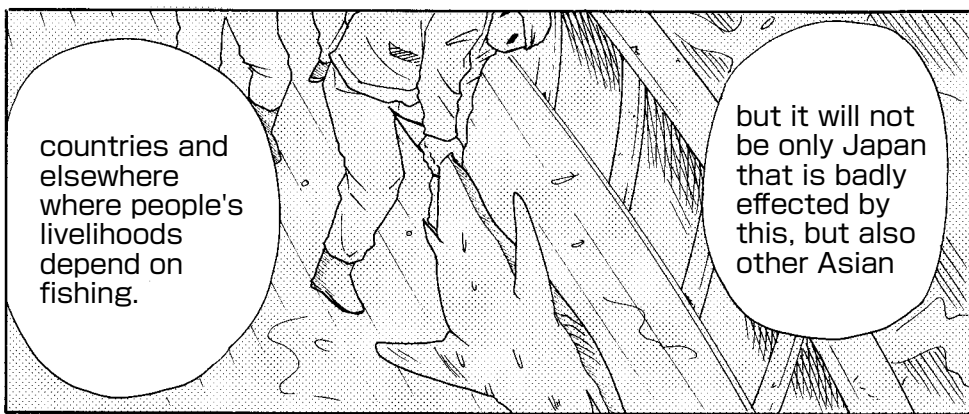
that's right

Then it would be good if we could show people how to handle and process sharks onboard



They are just making an argument by focusing on the throwing away of everything except the fins

These environmental groups are just telling one side of the story

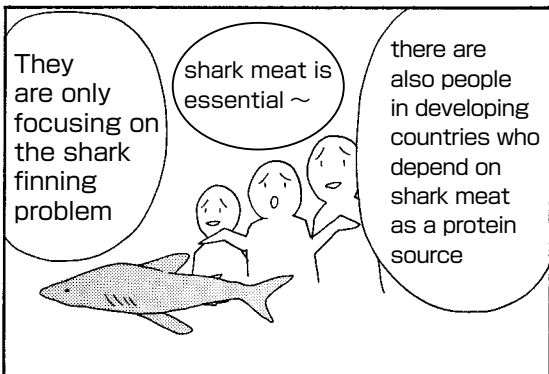


countries and elsewhere where people's livelihoods depend on fishing.

but it will not be only Japan that is badly effected by this, but also other Asian



Food customs are very deeply embedded in people's way of life and if they are forced to change them it will be very disruptive.



They are only focusing on the shark finning problem

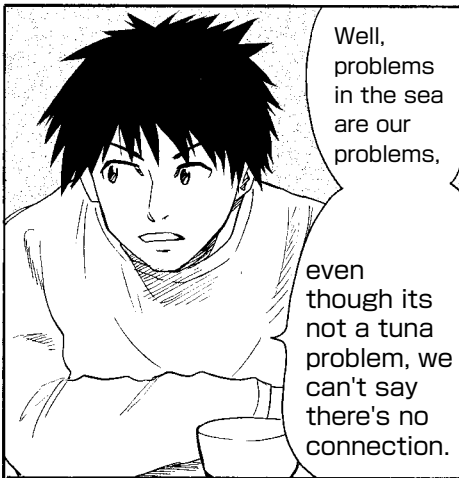
shark meat is essential ~

there are also people in developing countries who depend on shark meat as a protein source



and the fishing industry is going to end up being obliterated, which is unbearable.

They say it is in the name of conservation, but actually there is no basis in theory or science



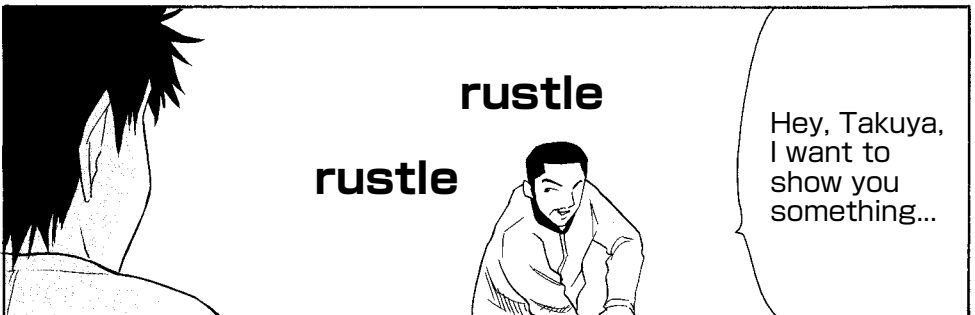
Well, problems in the sea are our problems,

even though its not a tuna problem, we can't say there's no connection.



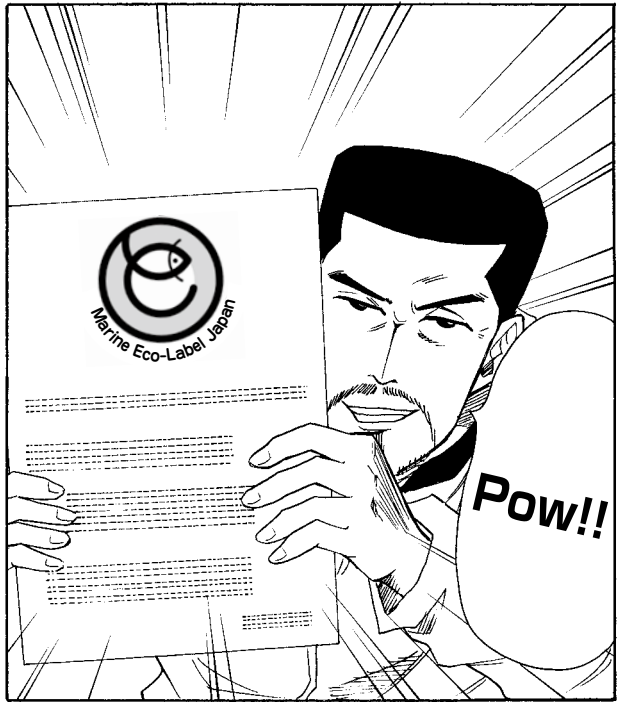
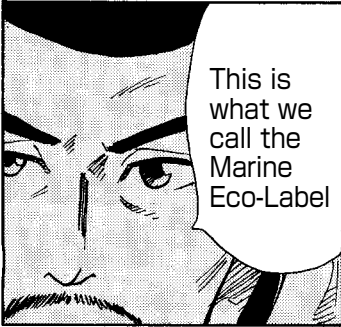
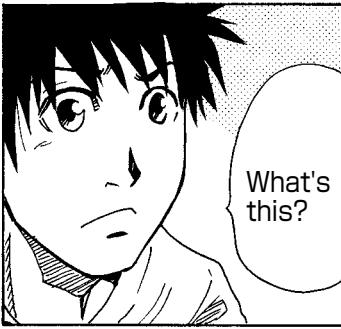
That's terrible! You are tuna fishermen

but some of those problems aren't really tuna-related problems



rustle
rustle

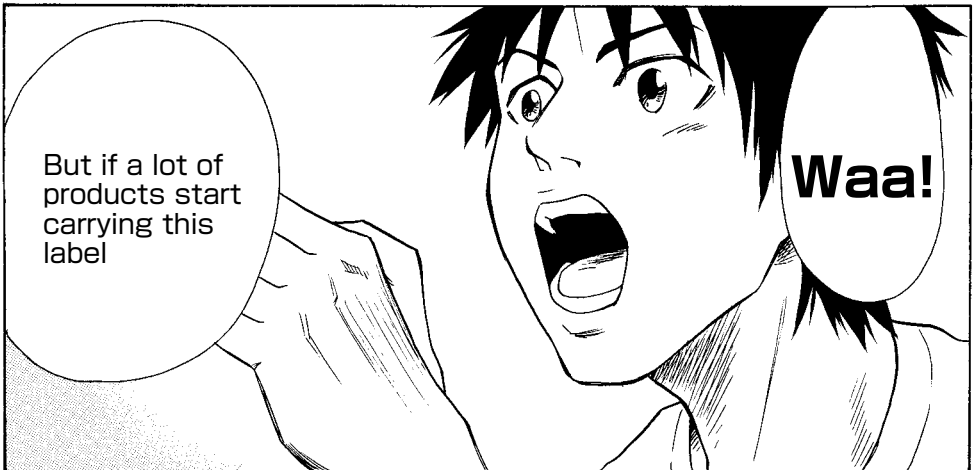
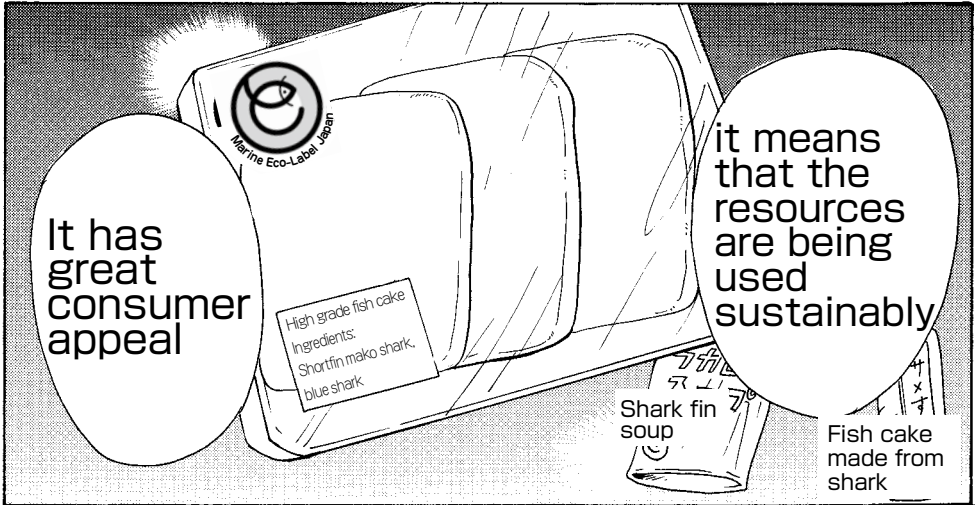
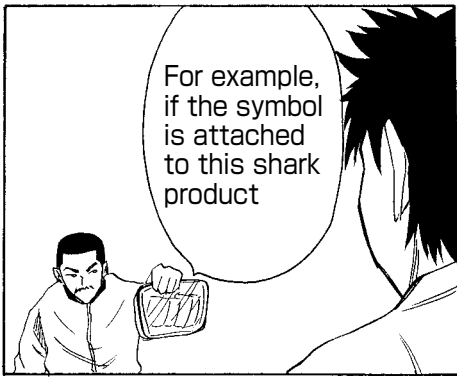
Hey, Takuya, I want to show you something...

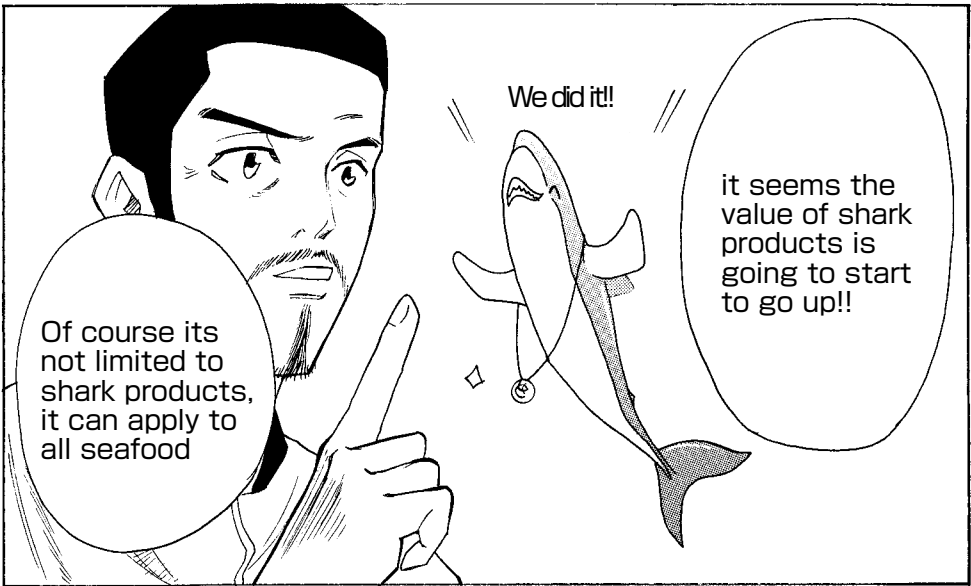


Using the symbol of the Marine Eco-Label Japan on products produced by Japanese fishermen to publicize the fact that fishermen, traders and consumers are all grappling with the issue, managing carefully and obeying the laws and regulations.

So that we can sustainably use limited resources in the future!
So that we can protect the marine ecosystem!



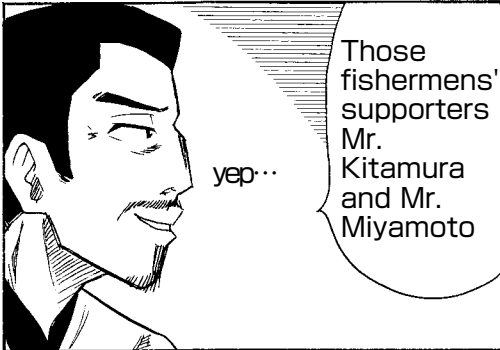




Of course its not limited to shark products, it can apply to all seafood

We did it!!

it seems the value of shark products is going to start to go up!!



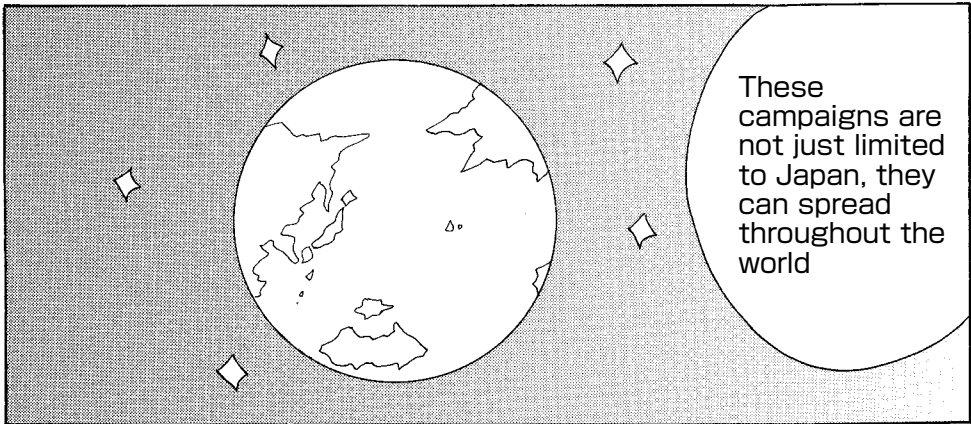
yep...

Those fishermens' supporters Mr. Kitamura and Mr. Miyamoto

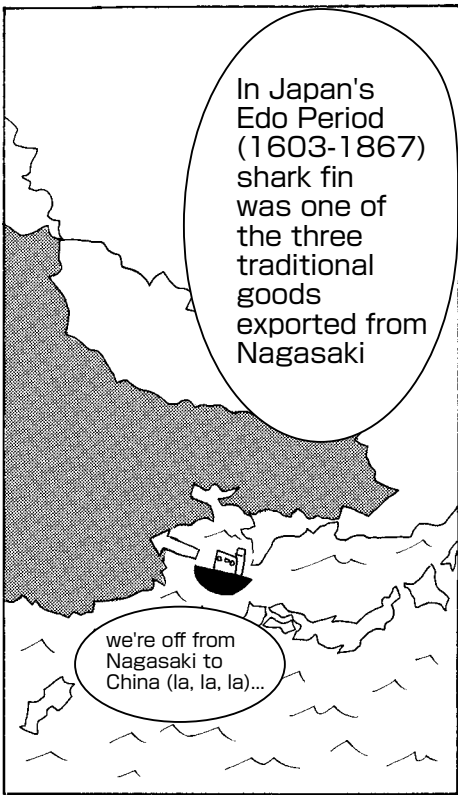


That's great

Who told you about this



These campaigns are not just limited to Japan, they can spread throughout the world



In Japan's Edo Period (1603-1867) shark fin was one of the three traditional goods exported from Nagasaki

we're off from Nagasaki to China (la, la, la)...

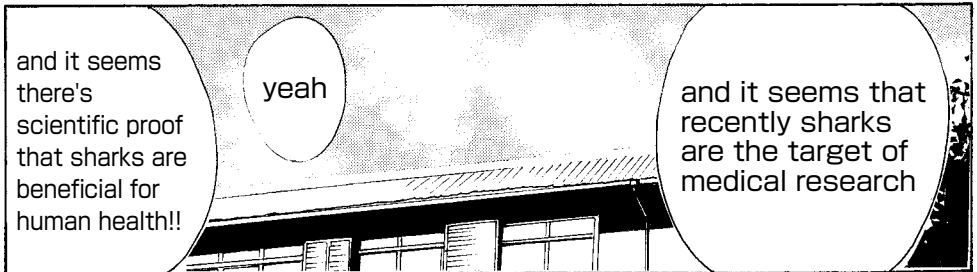


We're going to catch sharks even though there are people who oppose it



hmm, hmm

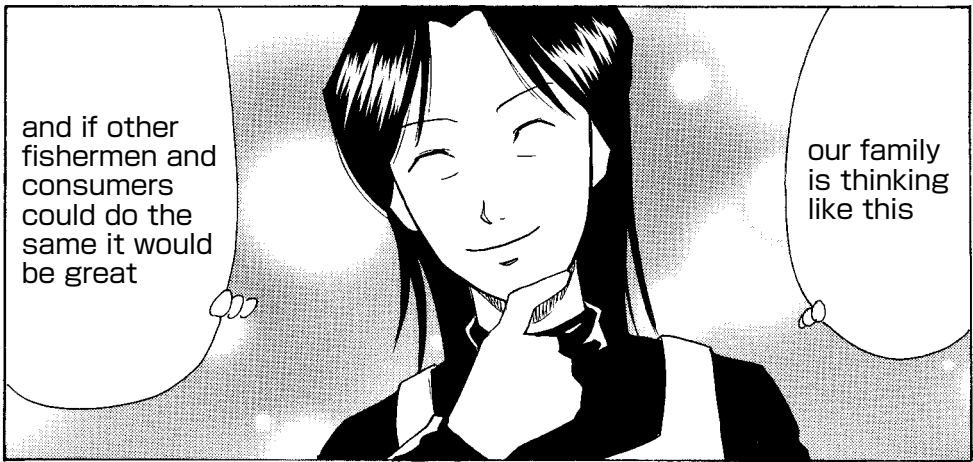
we can't lose this bit of our historical culture



and it seems there's scientific proof that sharks are beneficial for human health!!

yeah

and it seems that recently sharks are the target of medical research



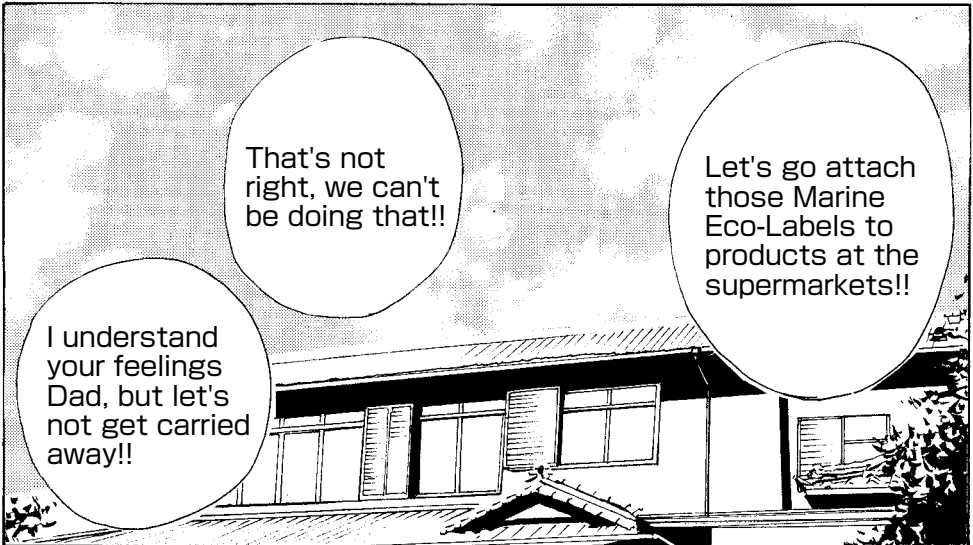
and if other fishermen and consumers could do the same it would be great

our family is thinking like this



umm, what?

Mom, lets get ready to go



That's not right, we can't be doing that!!

I understand your feelings Dad, but let's not get carried away!!

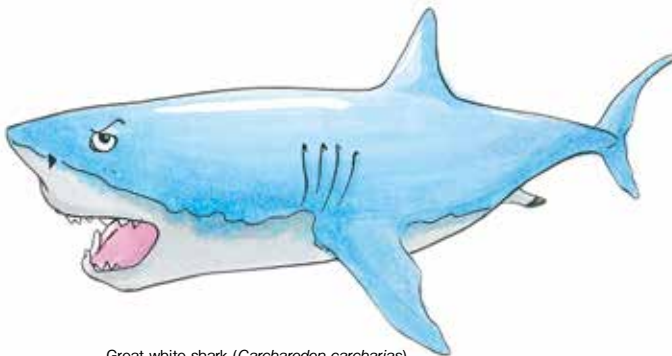
Let's go attach those Marine Eco-Labels to products at the supermarkets!!

Characteristics of large sharks



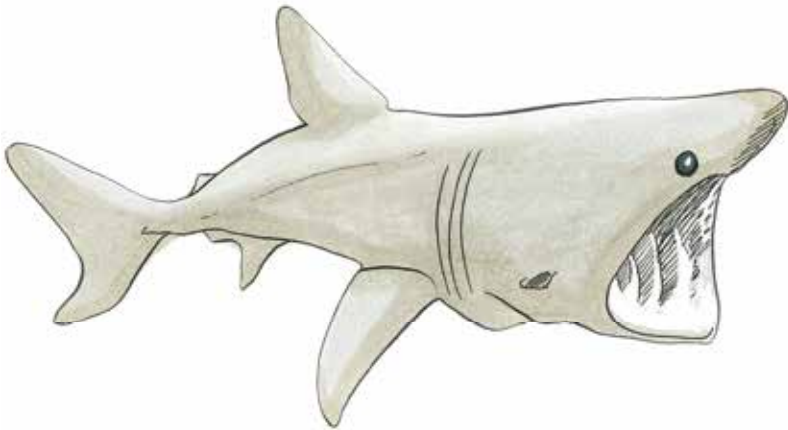
Whale shark (*Rhincodon typus*)

Said to attain a full body length of 18 meters. A 10.5 meter individual shark was found to have produced 300 pups, the most of any shark species. Found in nearshore waters feeding on plankton, small shrimps and small fishes. They are calm and placid but if they were a violent carnivorous shark it would be fair to say they would be the most fierce shark in the world.



Great white shark (*Carcharodon carcharias*)

Said to attain a full body length of 6m, there are many rumours and legends regarding gigantic individuals of this species. As the largest carnivorous fish in the world, it attacks and eats pinniped species like sea lions and seals, as well as species of squid and whales. It is obviously the species most often involved in attacking humans, well ahead of the second-most frequenter attacker of humans, the tiger shark. There are also many cases of humans attacking great white sharks, and at present this species along with the whale shark and the basking shark are listed by the Convention on International Trade in Endangered Species of Wild Fauna and Flora.



BASKING SHARK (*Cetorhinus maximus*)

Reaching a full-body length of over 10 meters, this is the world's second-largest fish. With its giant mouth and numerous rows of small-sized teeth, this shark feeds on plankton. No pregnant individual has ever been found, nor have any individuals less than 1.5 meters ever been caught. From this it is inferred that 1.5 meters is the size at birth and as such the basking shark would be the world's largest fish at birth. Because it has a goblin-like snout it is sometimes called the "goblin" shark, or because its snout resembles an elephant's it is also sometimes called the "elephant" shark, but it is actually a very docile shark.



For the benefit of species and people

GLOBAL GUARDIAN TRUST

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