

In Mozambique, the commercial species are processed as described below (Fisher et al., 1990):

- 1) Holothurians are opened with a longitudinal slash on the ventral face and then boiled in sea water for one-and-a-half hours.
- 2) They are buried in the sand (or put in a wooden box, particularly in the Southern region), for one night.
- 3) They are pressed to remove their skins and internal organs, cleaned, boiled again, dried and finally put out to dry in the sun.

Sea cucumbers are not part of the diet of Mozambicans. In Mozambique this resource is only for sale. The collectors sell the holothurians to Mozambican and foreign enterprises or single traders acting as intermediaries. The prices vary from region to region, and sea cucumbers are mainly exported to South Africa and Asia.

## References

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# Aquaculture section

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## News from the Pacific

### 1. Ban on the taking and sale of sandfish in the Solomon Islands

There is increasing interest in both the harvest and the management of beche-de-mer in the Pacific region. The price of valuable species like sandfish and white teatfish has risen considerably over the last 12 months. For example, in the Solomon Islands, over 17 new buyers, mainly Chinese, visited in November 1997. Many buyers are now sending boats out to collect animals for central processing, depriving Islanders of much of the profit. The increased demand has seen many stocks overfished. The Solomon Island Government has responded by placing a ban on the collection and sale of sandfish.

### 2. Progress on the culture of sandfish in the Solomon Islands

A summary of our research over the last 12 months was presented to the Third International Larval Biology meeting in Melbourne, Australia, held from 13–16 January 1998 (see Abstracts Section, this issue).

### 3. Less progress with white teatfish culture

White teatfish were successfully spawned and the auricularia reared by two programmes in the Pacific in 1997. We achieved this at the ICLARM Coastal Aquaculture Centre in October, but could not rear the larvae past the doliolaria stage. Similar progress was reported in Kiribati by the Japanese-funded Overseas Fishery Co-operation Foundation. Reasons for the failure of larvae to settle remain unclear. Opportunities to spawn white teatfish are restricted by the short spawning season—October to November. Further research is planned in 1998.