

Hawaii fishermen have high standards

Hawaii residents on average consume nearly 40 pounds of seafood per capita annually, more than 60 percent of which is imported from southeast Asia and other places.

Since we pride ourselves on fresh, local and sustainable seafood, this is sad. But recent large fishery closures in U.S. waters in the Pacific, including the potential expansion of the Papahānaumokuākea Marine National Monument, should remind us not of imports but of exports.

Hawaii's pelagic fisheries, which bring in the fresh ahi, monchong and opah so important to us, are recognized globally for their highly successful efforts to minimize impacts to seabirds, turtles and marine mammals, as well as their track record of fishermen safety.

Every pound of fish that Hawaii fishermen are prohibited from bringing to the islands is made up by fish caught by foreign fleets, which are not held to nearly the same environmental standards.

How could anyone think this is good environmental policy?

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5/12/16

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