

## TOBAGO SHOWING OFF ITS 'FANCY FOOD'

*New York City is getting a taste of Tobago—literally.*

Five local businesses are currently showcasing their products at the prestigious 61st Fancy Food Show. They were able to attend the event through the Tobago House of Assembly's collaboration with the Export Company of Trinidad and Tobago (ExporTT) and the Ministry of Trade, Industry, Investment and Communications.

This is the second year Tobago's businesses have appeared at the Fair, one of the largest specialty food and beverage events in the US.

The Tobagonians at the event are Cheryl-Ann Lee Yuen of Simply Delightful, Renessia George (Flavour Me Right), Charmaine Springer (Springtime Food Products), Giselle Johnny (Caribbean Exotique/JusRite Creations) and Darlyn Smart (Smart Foods Caribbean).

The Fair, hosted by the Specialty Food Association, features nearly 200,000 products on show, including confections, cheese, coffee, snack and spices. Among them are jams, jellies, pepper sauce, bay leaf powder, ready to bake pone mix and other condiments from Tobago.

The event allows business representatives to network and explore new opportunities, innovations and markets in up to 50 countries.

## NAPS BOYS VISIT THE CHIEF SECRETARY



Q&A: Aidan Adams, left, of Naparima College, San Fernando asks Chief Secretary Orville London a question during this morning's courtesy visit.

Students from Naparima College in San Fernando paid a visit to Chief Secretary Orville London earlier today to learn about governance on the is-

land. Once a teacher and principal who would have asked students his fair share of questions, it was London's turn to answer the queries

of the Form Two Students. They asked about the island's autonomy campaign, transportation and the development of Tobago's tourism sector.

One student, Tevir Balrajh, wanted to know whether Tobago's plans for the tourism sector incorporate technology into the "serene" and "earthly" environment for which the island is well known.

The Chief Secretary's reply gave the youngster some food for thought.

London said: "(The question you must answer is) how do you remain competitive using all the technology and all the advancements? I cannot say (technology) is something that pervades the entire (tourism) sector.

"It is something some have embraced but it obviously has to be the way for the future because it's a survival thing. If you don't do something like that and you don't do it effectively, you're going to fall by the wayside."

## 'BOAT TO THROAT' PROGRAMME A SUCCESS

Tobago's "Boat to the Throat" programme was created to promote food safety by fishermen.

The programme, run by the Department of Marine Resources and Fisheries, trained many of the island's fishermen to engage in proper health and safety standards in storing seafood while at sea, and when selling their catch.

Hayden Spencer, the Assistant Secretary of Agriculture, Marine Affairs, Marketing and the

Environment—under which the Department falls—is pleased at the impact the programme is having on Tobago's fishing sector.

"When purchasing fish, consumers must not fear that they would have bought something that is not good," Spencer said.

The Division is also constructing fishing depots at several locations on the island with all the amenities necessary to ensure food safety.

Spencer said: "Once

we have those facilities that would have met the HACCP (an international food safety management system) standards, fisher folk of Tobago can begin to look at the possibility of exporting fish, whether it is regionally or internationally."

Facilities are currently being built at Castara and Charlotteville, with facilities to be constructed next year at Buccoo, Plymouth and Scarborough.