

The Sea
Harbinger of eternity,
Time's time-keeper,
She is, in all her vast diversity,
The reflection of man's soul.
(ANON)

AgulhasNPark eBulletin



VOL 7 • NR 11 • October (hoo)#gais 2017

Marine Month

www.sanparks.org

National Marine Week, October 9 - 13

National Marine Week is a campaign that aims to educate all South Africans about the role oceans play in our daily lives, including recreation and employment. Living in a fishing community at the southernmost tip of Africa the state of our oceans and seas should be of concern to all who make a living out of the sea - and those who like their fish and chips or sushi.



Plastics alert!!

100 MILLION plastic bottles are thrown away every day, choking our oceans in plastic waste. **By 2050, our oceans will have more plastic trash than fish.** Half of the plastic made we use just once and throw out, choking our seas and all the animals in it.



Your choice



C. Elstadt

Garrick, Leervis, *Lichia arnia*

Ocean Facts – Prof Gavin W. Maneveldt, Dept of Biodiversity and Conservation Biology, University of the Western Cape

All too often when thinking of biodiversity, we think only of all the land plants and animals, and we forget about the marine organisms out there. We forget that the oceans cover roughly 71% of the Earth's surface and contain about 97% of the Earth's water. Not surprisingly then, the oceans are the largest source of biodiversity on the planet. It is estimated that the oceans contain 99% of the living space on this planet and as much as 80% of all life on Earth is found under the ocean surface. An estimated 90% of all photosynthetic life occurs in the oceans. This means that seaweeds and the microscopic algae of the oceans make up roughly nine tenths of all the plant-like life on Earth. Most of the world's oxygen (about 70%) thus comes from the oceans through seaweeds and microscopic algae. Although we often can neither smell nor taste them, many ingredients in our foods and household products come from the oceans and from marine organisms.



Pictures: B. Temmers



Connecting to Society

Interesting observations on the Cape Agulhas coast

Black Nautilus found

A beautiful specimen of a black Nautilus was found earlier this year by Neil Reynolds and Desmond Hoefmann near Struisbaai. There are only four species of paper nautilus in South African waters. *Argonauta argo* is the one most commonly found and can grow to 30 cm in diameter. The remaining three species (*A. nodosa*, *A. boettgeri* and *A. hians*) are variously less common. *Argonauta nodosa* is superficially similar to *A. argo*, but has many small nodules on the ridges across the 'shell' (this is actually the female's egg case), hence the specific epithet *nodosa*. This species does not grow as large as *A. argo*. *Argonauta boettgeri* and *A. hians* are also similar to each other, both species are yellowish to brown to almost black in colour. *Argonauta boettgeri* (maximum size generally about 5 to 7 cm in diameter) is smaller than *A. hians* (maximum size about 8-12 cm in diameter). The black shell found looks like *A. hians*. The common name (muddy argonaut) comes from the brown to grey colour of the 'shell'. *Argonauta boettgeri* also differs in having more pronounced ribs whereas they are more rounded in *A. hians*. (Prof. Gavin W. Maneveldt (PhD), Department of Biodiversity & Conservation Biology, University of the Western Cape)



C. Hoefmann



S. Marais

Moray eel

Moray eels are largely tropical to subtropical fish and certain species may occur close to Cape Agulhas. Sometimes these tropical and sub-tropical species get caught in a warm current or eddy and get carried beyond their expected range. This specimen might be the Guineafowl moray eel which is black with small white spots. It could be that the spots are not visible on this specimen because it is now dehydrated. It would be interesting to understand how this specimen washed ashore at Cape Agulhas or what happened to it. (Information: Prof Gavin Maneveldt, Univ Western Cape; Dr Alison Kok, Cape Research Centre)



S. Du Plessis

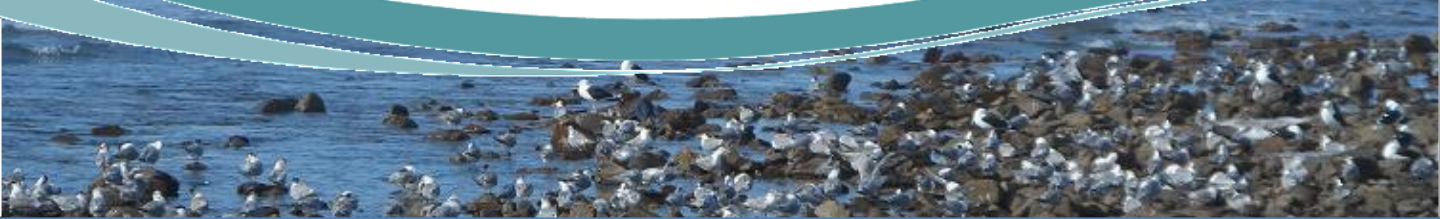
Smooth Horsefish
Congiopus tovus

Shell middens

The coast of South Africa is littered with large mounds of shells. These mounds were built up through several agents: storms, seagulls and humans. The mounds called shell middens, are the accumulations of shells discarded where prehistoric people lived and utilised coastal resources for extended periods. Shellfish were being used as food since 120 000 years ago, in other words from the Middle Stone Age (MSA) period. Archaeological research has shown that people have occupied the Cape Agulhas area for well over a million years, from the beginning of the Early Stone Age (ESA). ESA and Middle Stone Age (MSA) tools occur locally and are widely distributed across the landscape. However, the shell middens along the Cape Agulhas coastline date to the Later Stone Age (from 20 000 ago to the arrival of the first colonial settlers). These middens contain remains of stone tools, animal bones, potsherds, bone, fish hooks made from bone and stone sinkers. Sea levels stabilized 4000 years ago and the best conserved middens are younger than this date. Middens are protected under the National Heritage Resources Act (Act No. 25 of 1999), Section 35 (4) which says: *No person may, without a permit issued by SAHRA or the responsible heritage resources authority, destroy, damage, excavate, alter or remove from its original position, or collect, any archaeological material or object.* (Edited by Dr Lita Webley)



Our fragile coast



Agulhas Regional Awards winners 2017: Best performance in the workplace



Betsie Graaff
Administrative Officer
Human Resources
Finance



Agnes Adams
Hut Attendant



Phumeza Konzapi
Environmental Monitor



Anele Wambi
Field Ranger East



Andrew Macpherson
Handyman



Arnold Viegand
Technical Officer



Paving of the Southernmost road progressing smoothly



Ratelrivier farmstead restoration finished. A special eBulletin edition is planned to showcase the restoration.



Fynbos Ecology course

On August 10 the Agulhas Field Rangers attended a Fynbos Ecology course at Sandberg Fynbos Reserve presented by Gerhard Van Deventer. The following topics were discussed: biomes, fynbos plant communities and vegetation structure, plant morphology (dicots and monocots), plant identification (genus and species delineation) and harvesting or sampling techniques.

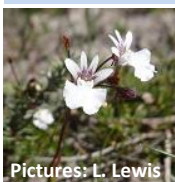


Southern Tip Icon structure

The artistic representation of the African continent taking shape. It is important that this iconic form is visible on Google Earth as this will be the iconic destination point marker online. Well-known geological features such as Cape Point, Table Mountain, Namib dunes, Victoria Falls, Rift Valley, Sahara Dunes and the Nile River will be visible.



Flowering in September in Waterford



Nemesia affinis



Erica bruniifolia



Freesia leichtlini

Morea neglecta

Important environmental days for October



Oct 2: World Habitat Day



Oct 10: African Penguin Awareness

Kids in Parks 2017



The Kids in Parks programme for 2017 starts on October 11 until November 15.

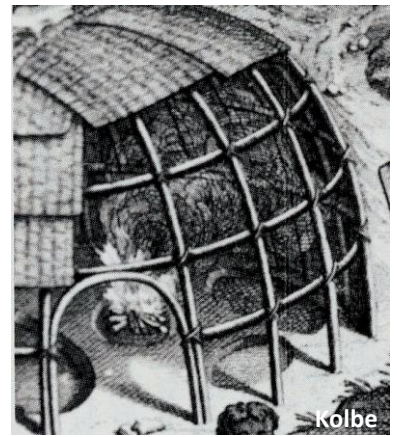


The SHELL, SEALIFE & ART EXPERIENCE at Seashell House, 8 Golf Street L'Agulhas has become the 'shell museum' of the area. Visit and enjoy the display of my own and donated collections as well as the amazing shell wall cladding. Yvonne (Mosie) Hope, 082 296 0144.



The construction of the matjieshut continues

The floor of the hut is first surfaced with a layer of clay, obtained from a clay hole or even the fine sand of an ant hill. Cattle or goat dung mixed to a paste with water is applied to the surface with a reed brush. The dung has to be re-applied every eight days. It is very common for a fire to be made in the hut, especially at night during the cold winter months. Although meant for warmth, food may also be cooked on the fire. The hearth is located in the middle of the hut, but close to the entrance (about 800 mm from the doorway). In the journals of the *Johanna*, wrecked on the reefs at the Ratel River mouth in June 1682, it is described how the survivors were taken in by local Khoes to shelter in their huts where a fire was burning from wood that apparently can burn for quite some time. It is believed that it could have been Duineghwarrie, *Euclea racemosa*. Huts are generally 3 to 4 metres in diameter and provide sleeping space for the nucleus of the family which may include up to 10 children. The height of the hut is about 1.5 metres in the centre. Each hut has two entrances although only one is used at a time, depending on the direction of the prevailing wind. Both adults and children slept on the floor on skin blankets. The parents slept on the right hand side close to the door, while the children slept on the left. There appears to be no sexual division of space in the hut, although older girls and boys generally did not sleep next to each other (Hoernlé 1913). (Edited by Dr Lita Webley; HERBERT, J. 2016. *Resting in her light: the first two Zoetendaal 1673 – Joanna 1682.*)



The “Treaty tree”: ancient Milkwood in Woodstock, Cape Town



In the Woodstock of today, previously Papendorp, another historical and ancient Milkwood tree stands. It is called the “Treaty tree” and is found on the corner of Treaty and Spring Streets, extensions of Albert Rd next to the railway line. It stood in the garden at the Treaty House, an old thatched roof house which was demolished in 1935. It is the site where the provisional capitulation was signed on January 10, 1806, transferring the Cape Colony of the Batavian Government to the British army. Major-General Sir David Baird won the fight against Colonel J.W. Janssens’ troops after the Battle of Blaauwberg. Colonel Von Prophanlow was the acting Commander at the Cape, who undertook the signing, as Janssens had retreated to the Hottentots Holland. *Toe was die Kaap nie meer Hollands nie....* It is not known how old the Milkwood really is, some speculate 500 years old. The City of Cape Town owns the property and the tree was declared a monument in 1967. (Sent in by Thea Weyers; Wikipedia)

A Sailor’s diet in the 18th century – Jimmy Herbert

With festivals and the festive season on hand one often wonders what foods sailors received in their rations for the long journeys between Europe and the East. Logically all provisions had to have a good shelf life. The list of provisions consisted more or less of the following: FLUIDS: Beer, Wine, Brandy, Rum, Arrack; MEAT: Beef, Beef pickled, Mutton, Mutton and peas, Pork salt, Bacon; FISH: ‘Poor John’ Hake salted, Cod fish, Stock fish split and air dried instead of salted; Biscuits, Rusks, Flour, Flour and Raisins, Oatmeal, Peas, Millen Rice, Olives, Olive Oil; DAIRY: Butter, Cheese, Cheshire cheese, Suffolk cheese. A sailor’s rations changed very little during the 16th and 17th century. From the historical record one sees that the daily rations for each sailor included one pound of biscuits and a gallon of beer. The weekly ration in turn was four pounds of beef, two pounds of salted pork, three eighths of a twenty-four-inch cod, two pints of peas, six ounces of butter, and between eight and twelve ounces of cheese each week. The food stuffs were kept in stoneware jars. On the wreck of the *Britannia 1826* various stoneware jars were found containing jellies, jams, pickled fish and other preservatives. Fish removed from one of the mentioned jars close to 200 years later, looked as fresh and as if they had been pickled yesterday.



(hoo)#gais in Khoes means the veld begins to dry out.

