this is a map of FIJI south pacific
The Fijian currency is their own Fijian dollar.

Fiji has a combination of Indians and Fijians and they like to speak the English language.

Suva is the capital city and is located on the southeast side of Viti Levu.

What are the official languages of Fiji? The three official languages in Fiji are English, Fijian, and Hindustani.

Sir Arthur Gordon was the first Governor appointed to Fiji.

The first white settlers started farming the trees and marrying the local Fijian women.

Before, and long after the arrival of the first Whiteman, Fijian villages sprung up throughout the Islands (there are over 500 islands with about 150 inhabited today).

The Fijians initially held onto power through infighting between Indian political groups but this all changed in 1987 when the largely Indian Fiji Labour Party (FLP) under Timoci Bavadra took over effective control of the government.

All indigenous Fijians belong to a clan which is located in a village.
1. Inflation 3.1% p.a. (1990–2001)

Gross National Product (GNP): US$1.76bn

Exchange rates against the US$ over the last year: 1.873 Fiji dollars (2.106)


3. 2000 coup caused dramatic contraction in economy – 12.5%. Migration of many Indo-Fijian professionals.

4. poor because of the lack of funding it receives

5. Economic problems Fiji’s economic difficulties have been compounded by the effects of three coups over the last two decades.

6. 26 Apr 2007 --- Award winning-Fruiticana, a big food company in Surrey Canada specializing in meeting the taste of the large Indian community in BC, has begun buying products from Fiji in a big way

7. The Attorney-General and Minister for Trade and Commerce, Mr Aiyaz Sayed-Khaiyum, said discussions held with stakeholders at the ‘Made in Fiji’-Buy Fiji consultation today in Suva was very productive and frank

8. Managing director Martin Jacobsen explains that ‘our Phase II expansion phase at Vatukoula ... is a rejuvenation. We have spent A$49 million (NZ$53.1m) so far, and plan to spend another A$23 million (NZ$25m).’

9. The first product to be made was the Organic Fiji Coconut Oil Soap. These were handmade by the Fijians using the coconut oil from the plantation.

10. NATURE PACIFIC PTY LTD suppliers of Fiji grown and harvested health products. Specialising in Pure Extra Virgin Coconut Oil and other natural remedies based on thousands of years of Pacific Island tradition.
Fijian people are the major indigenous people of the Fiji Islands, and live in an area informally called Melanesia. The Fijian people are believed to have arrived in Fiji from western Melanesia approximately 3,500 years ago, though the exact origins of the Fijian people are unknown. Later they would move onward to other surrounding islands including Rotuma, as well as blending with other (Polynesian) settlers on Tonga and Samoa. They are indigenous to all parts of Fiji except the island of Rotuma. The original settlers are now called “Lapita people” after a distinctive pottery produced locally. Lapita pottery was found in the area from 800 BC onward.

Approximately 70% of Fijians are farmers, some of which are sustenance farmers. They commonly grow sugar cane, cassava, rice, sweet potatoes, and bananas.
Who does not like turtles? They are cute and smart animals which need a special attention from the owners. The baby turtle can be fed right from your hand - without causing any kind of inconvenience.

Oops! I think I got out of the topic....Anyways let’s talk about the Turtle Island... or as it’s called in general - Fiji.

Fiji Nature

Actually Fiji is not a single island... it’s a combination of 330 islands in the Pacific Ocean, famous for their crystal-blue lagoons, pristine waters, picturesque hills and evergreen forests. Coastlines, broken, as if on a plan of a great architect, attracted and continue to attract the most famous people of the planet.

It is no accident that this island was chosen for the rest for such celebrities as Russell Crowe, Nicole Kidman, Celine Dion and Michelle Pfeiffer.
Here you can fulfill the dream of a civilized Robinson – to settle on a separate island-hotel or in a traditional bungalow covered with palm leaves. Wonderful service and hospitality of the islanders coexist with natural exotism. Fiji – it is salvation from the hustle and stress of the modern life, the noise of cities, and from the winter cold of the northern hemisphere. Place for an elite leisure, where there is the divine harmony of untouched nature, where the inexorable time slows to a pace, and children’s dreams about the romance of distant islands become a reality.

Fiji – a mixture of Polynesian, Indian, European and Chinese cultures, as reflected in virtually everything from cuisine and ending with the architecture and the state languages. The official language is English. In general you will also hear the use of local dialects and Hindi.

Activities On Fiji – one of the widest choices possible
Activities on the islands of Fiji are restoring the forces, returning you back to the youth, giving you inspiration and teaching to see the hidden meaning of the nature.
- Ocean: surfing, windsurfing, water skiing, motor, canoe, horseback sailing, deep sea fishing, incredible diving
- Land: beach volleyball, tennis, squash, horse riding, cycling, superb golf
- Adventures: rafting on bamboo rafts, forest and mountain safaris, yacht cruises, tours, helicopter, trips to traditional villages, visiting sacred caves

Or...
You can just be lazy in the hammock, soaking in filtered sun and palm trees while listening to the sounds of the surf, enjoying a delicious massage or enjoy a marvelous sunset, sipping a cocktail.

Activities in Fiji – active or lazy – The choice is yours.

Resting in Fiji, walking in the woods, filled with aromas of wild flowers, bright butterflies and fluttering from tree to tree rarest birds makes you believe that paradise truly exists.

World fame of the Fiji islands are based upon the diversity and the theatricality of the underwater world, great visibility and the best diving instructors. Fantastic pictures of underwater life and fascinating course, fabulous coral gardens and myriad of colorful fish, feeding sharks, swimming with dolphins and sea turtles, wrecks and even a sunken aircraft since World War II – each new dive is unique which presents a new exciting experience.

Local Cuisine
For many centuries the local cuisine was based only on three main components – seafood, root crops like taro and sweet potatoes, and coconuts. Today, more and more cosmopolitan trends are making a lot of pressure with the fast food, Chinese, Japanese and Latin American cuisine is rapidly replacing local traditions. Fijian cuisine is hardly to be found in restaurants and cafes.

Fiji’s national drink – yagona (“Yangon”). This soft drink is prepared from the root of Yangon (kava) – shrubby plants of the genus pepper. Its effect on the body is rather complicated and very similar to the effect of tranquilizers, but because of the outward signs of intoxication that accompanies its use, kava is considered an alcoholic beverage, so that the effects of excessive consumption of kava and alcohol are quite similar.

**Sightseeing and excursions:**

**Vanua Levu**

Vanua Levu, the second largest of the islands of Fiji, noticeably less visited by tourists than the main island of Viti Levu. However, Vanua Levu has to offer to experienced travelers, especially for divers, much more than any of the islands of Fiji. I bet it’s the real Fiji.

**Viti Levu**
Viti Levu – the main island of the country, and most tourists stop here. The island offers tourists a wide choice of spa hotels. Here you can find both the cheapest hotel for fans to travel with a backpack, and exclusive five star resorts.

**Small islands**

The most interesting version of the holiday in Fiji – is to go on long, solitary small islands. Here you can find the island, taking no more than 10 people at a time (the whole island !!!). This is an option for honeymooners, for those who want to forget about work and family concerns and to plunge into bliss Bounty Islands.

**Diving in Fiji.** Fiji Islands and atolls are a part of the Great Barrier Reef. Most famous diving sites in Fiji and the groups are concentrated in the areas of submarine plateaus and atoll formations, which can be accessed from the shore. Bright-colored soft corals (there is a variety of that archipelago, known as “the world capital of soft corals”), gorgon corals, sea lilies, sea anemones, and countless number of tropical reef fish, huge turtles, barracudas, sharks (reef, spotty, sharks-hammers ), huge stingrays, whales and many other representatives of the maritime world live in these waters. In addition, here you will find tunnels and arched education, mountains and cliffs with large clefts, as well as sunk during the Second World War ships.
The most interesting places for diving:
North Fiji: Purple Wall, Mariah's Cove, Magic Mountain, Great White Wall. A piece of Paradise on the private island of Matangi – WIDE bays with white sand and fantastic underwater world.
South Fiji: Naingoro Pass, Osbourne Passage, Aquarium No.1 And No.2, North Astrolabe Reef

8.
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TEMA's (Namatakula) CASSAVA CAKE RECIPE:

Ingredients
Cassava
Coconut Milk
Bit of brown sugar and butter

use a grate to scrape the cassava into small pieces smaller than a grain of rice.
do the same with the Coconut, then squeeze the milk out of the coconut. (If you cannot get a coconut - coconut milk from the shop will do.
mix the scraped cassava with sugar to make it a nice brown colour
add the coconut milk to create a thick mixture
rub the inside of a dish with butter to prevent sticking
put it straight away into a hot over - this is not a bread so the cake takes about 45 minutes to make.
cut the cake which should have a firm bur moist and soft feel and be brown on top with a thin skin.
Cassava cake is delicious and is normally served with afternoon tea or breakfast.

COCONUT FISH SOUP

2 lbs. fish heads & carcasses (cod, snapper or similar).
7 cups water; 2tsp salt.
1 large onion, dash pepper
1 small whole chilli.
1 tablespoon lemon juice.
2 cups thick coconut cream (not sweetened)
lemon slices & chopped green onions for garnish

Bring first 6 ingredients to simmering point and maintain until fish is soft. Skim periodically. Strain off stock and adjust seasoning if necessary. Stir in lemon juice & coconut cream and heat thoroughly -- do not boil. Garnish with lemon slice & chopped green onions.

Yields six portions.
A Taste of our Menu
Here is a sample of a week's menus at Turtle Island. French champagne and an assortment of red and white wines are available, espresso coffees, teas and soda are all included to enhance a guest's dining enjoyment.

Monday's Menu - Mongolian BBQ
Main course:

• Your selection of garden fresh vegetables, fresh meats and today’s catch from the sea. Complemented by exotic condiments, spices and sauces from all over the world. Cooked to perfection by our team of talented chefs.

Dessert:

• Mango Delice: A deliciously light Mango mousse between two shortbread wafers and complemented by a Mango sorbet.

Espresso coffee and Liqueurs:

• Full range of espresso coffees made from our wonderful Fijian coffee beans and expressed to perfection.
• Most liqueurs are available to finish your meal.

Tuesday's Menu - Dolphin Beach Dinner
Entrée:

• A wonderful combination of local “Slipper Lobsters” on a bed of buckwheat noodles and a yummy Asian-style dressing topped with “Paw Paw” salad.

Main Course:

• Fillet of today’s catch on a bed of “wasabi” dressed potatoes and topped with vegetables from our garden.

Dessert:

• Ginger and Lime “Crème Brûlée” accompanied by a homemade banana ice cream.

Wednesday's Menu - C.C.'s Garden Dinner
Entrée:

• Salad of lobster on a bed of marinated Spanish mackerel, corn cake with filo pastry filled with lobster and dressed with wasabi mayonnaise.

Main Course:

• Fillet of Pork on a bed of potato and spinach mash, steamed long beans topped with peppered watermelon and a mustard sauce.

Dessert:

• Coconut and Orange Tuille wafers with white chocolate mousse or
• Trio of caramelized pineapple, eggplant ravioli and spicy rock melon

Thursday's Menu - Lovo & Meke Night
Entrée:
• A rich creamy soup of “Rou Rou” (local spinach) enhanced with exotic spices and local seafood.  
Main Course:
• A sumptuous buffet of “Lovo” cooked food (cooked underground) featuring lots of different meats, seafood and local vegetables.  
Dessert:
• “Vaccherin” of tropical fruits and layers of mango, raspberry and vanilla bean ice cream

Friday's Menu - Dinner on the Beach
Entrée:
• A wonderful seafood soup made from our local fresh fish, lobster and shell-fish. This is garnished with a coriander (cilantro) paste and a local prawn.  
Main Course:
• Fillet of choice New Zealand lamb complemented by an onion fondue, eggplant tian, broccoli and a filo pastry tart and a yogurt dressing  
Dessert:
• “Panna Cotta” with chocolate “Ficus” leaf, mascarpone cheese, spearmint jelly and candied oranges.

Saturday's Menu - Mountain Top Dinner
Entrée:
• A “Tian” of eggplant topped with a concasse of fresh tomatoes, surrounded with green papaya salad and dressed with rocket pesto, slipper lobster and deep fried shredded leeks.  
Main Course:
• Local catch of the day on a bed of tropical fruit chutney, with long beans and topped with sprouts.  
Dessert:
• “Clafoutis” a warm combination of tropical fruits and berries in a cooked egg custard with rich berry ice cream.

Sunday's Menu - Dinner on the Sand
Main Course:
• A modern lasagne of creamy leeks and pumpkin chutney separated by crispy sheet noodles and dressed with a light curry sauce.  
Dessert:
• “Trio of Chocolates” a sublime combination of warm dark chocolate pudding, light milk chocolate mousse and a scoop of white chocolate ice cream.  
or
• A very rich “Chocolate and Mocha” tart for the real chocolate lover with mocha ice cream

This is from turtle island restaurant in Fiji.
Food and Economy

Food in Daily Life. Fijians have adopted chilli peppers, unleavened bread, rice, vegetables, curries, and tea from the Indian population, while Indians have adapted to eating taro and cassava and drinking kava, a narcotic drink. However, the diets of the two groups remain noticeably different.

A traditional Fijian meal includes a starch, relishes, and a beverage. The starch component, which is referred to as "real food," is usually taro, yams, sweet potatoes, or manioc but may consist of tree crops such as breadfruit, bananas, and nuts. Because of its ease of cultivation, manioc has become the most widely consumed root crop. Relishes include meat, fish and seafood, and leafy vegetables. Canned meat and fish are also very popular. Vegetables often are boiled in coconut milk, another dietary staple. Soup is made of fish or vegetables. Water is the most common beverage, but coconut water and fruit juices also are drunk. Tea and an infusion of lemon leaves are served hot.

People generally eat three meals a day, but there is much variability in meal times and snacking is common. Most food is boiled, but some is broiled, roasted, or fried. Cooked food is served on a tablecloth spread on the floor mat inside the house. The evening meal, which is usually the most formal, requires the presence of all the family members and may not begin without the male head of the household. Men are served first and receive the best foods and the largest portions. Meals are meant to be shared as an expression of social harmony. Traditional food taboos relating to totemic animals and plants generally are ignored.

Indo-Fijian meals also include starch and relishes, and men and women eat separately. The staple tends to be either flatbread made from imported flour or else locally grown rice. Relishes are primarily vegetarian, but some meat and fish is consumed when it is available. Many Indo-Fijians obey religious prohibitions against beef (Hindus) or pork (Muslims). As with Fijians, most cooking is done by women.

Restaurants, tea shops, kava bars, and food stalls are ubiquitous in the towns. In the larger towns, Euro-Fijian, French, Indian, Chinese, Japanese, Korean, and American fast-food restaurants serve a multi-ethnic clientele of local people, resident expatriates, and tourists.

Food Custom at Ceremonial Occasions. In a culture of gift giving, feasting on special occasions is a common practice among ethnic Fijians. The offering of food in substantial quantities (magiti) is an essential aspect of traditional community life. Ceremonial foods may be offered cooked or raw and often include entire pigs, oxen, or turtles as well as everyday foods such as canned fish and corned beef. The offering of ceremonial food often is preceded by the presentation of a "lead gift" such as whale's teeth, bark cloth, or kava. Among Indo-Fijians, feasting is associated with marriages and religious festivals. Kava and alcoholic drinks may be drunk on these occasions.

Basic Economy. Most ethnic Fijians who live in villages grow food in gardens where they may use swidden (slash-and-burn) agricultural techniques. The tourist industry draws vacationers primarily from Australia, New Zealand, and North America as well as Japan and Western Europe. Sugar production, begun in 1862, dominates and now engages over half the workforce. A garment industry relies on cheap labor, mostly female. The only commercially valuable mineral is gold, which has declined in importance since 1940, when it generated 40 percent of export earnings. Commercial agriculture consists of the production of copra, rice, cocoa, coffee, sorghum, fruits and vegetables,
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Vijay Singh - world class golfer

Jimmy "superfly" Snuka - Former WWF wrestler

Lote Tuqiri - Australian Wallabies winger (Sport of Rugby Union)

Sitiveni Salivate - NZ All Blacks winger (Sport of Rugby Union)

Anand Satyanand - Governor General (head of State) of NZ
Fiji Clothing gives the complete description of this beautiful country and its lifestyle. Fiji is climatically very soothing as it has tropical climate and moderate temperatures so the Fiji clothing is itself very cool and light.

Clothing in Fiji is mostly smart and casual rather than being elaborate. Fijians are cool and casual dresser and generally prefer light dressing in any time of the day. The Fiji Attire is unique and versatile and one dress can be worn out in many different forms especially among the women folk and they are the trend setter of Fiji Clothing.

Traditional Fiji Clothing is known as “Sulu” and it’s very handy and is quite similar to pareau or sarong. One dress can be worn at least in ten different forms and are worn by both men and women. The material is very light and Fiji men wear these skirts to schools, events, and workplace and also prefer them on special occasions. Women mostly wear skirts and the elder ladies prefer floor length skirts. Short length skirts and dresses are the choice of the young ladies.

Fiji Clothing is a perfect display of the Fiji Culture and they are versatile in their own ways and they maintain both the modernity and traditional sense very perfectly.
There are many sports played in the Fiji islands. Fiji sports include the common ones like golf, skating, boating, hunting, shooting, hiking, biking etc. Other sports that Fiji specializes in are fishing, diving, surfing and skateboarding. Sports in Fiji encompasses a wide range of sports and games.

Fiji sports include a number of different types of sports like adventure sports, college sports, national sports etc. For tourists Fiji offers numerous adventure sports. Adventure sports in Fiji are kayaking, river rafting, game fishing, surfing, scuba diving and cycling. Every sport is unique in its methods and yet all of them contain the spirit of Fiji adventure. There are several adventure tour operators that the tourists can contact for carrying out adventure sports.

Active sports in Fiji include baseball, basketball, football, hockey, horse racing, motor sports, rugby and soccer. These are all played by the Fijians. Schools and colleges in Fiji follow these sports. Rugby is the favorite game of the natives. Soccer is more played by the Fijian Indians. Other sports of Fiji are volleyball, cricket, netball and field hockey. Wrestling is a common pass time in Fiji. Canoe races are also carried out in Fiji.
Surfing
What a mess in Fiji. The WSJ is writing that the Fijian economy is declining because of it, tourism is down, and sugar exports are in danger, not to mention NZ taking hardline trade sanctions against Fiji. Australia has held out the carrots of aid, which have been ignored. There is also disquiet amongst Fijian elites who want the sanctity of the judicial system returned.

An interesting statistic from the WSJ op-ed is that the 2000 coup led to a 7.7% contraction of the Fijian economy. So far this year the Fijian economy has contracted 2.5%. Bad government is bad for business.

I can recall when India and Pakistan were threatening to lob nukes at each other about six years ago. Out-sourcing from the US to India for tech industries was relatively new back then, and when American companies feared the region would become unstable through warfare, they immediately cancelled contracts and backed out investments.

The message was clear, and Indian business leaders went straight to the government; political instability is bad for business in a globalised economy. India quietened the sabre rattling, an accommodation was achieved and Indian technology companies went back to trading with US companies.

Zimbabwe and North Korea are two stunning examples of this effect. The problem is that a dieing economy doesn’t touch the leaders. They can still import Harley Davidsons and Cadillacs even though the North Korean country from satellite at night is pitch black - courtesy of no electricity for lighting outside of Pyongyang.

Fiji is not the wealthiest place either, and the economic woes from the political instability Bainimarama has introduced with his coup, will only exacerbate those issues. Very foolish. Permalink, The Problems in Fiji, Jun 2007, cam

Fact Checker: Sri Lanka’s Central Bank Governor claimed his nation had 7.5% growth during the heaviest fighting in the civil war.

I wonder how Iraq's economy has grown in last 5 years? cam:

Sri Lanka:

Foreign investors are souring on Sri Lanka as the war drags on. Potential foreign investment lost during the period of war from 1984 to 1996 amounted to 71 percent of Sri Lanka’s gross domestic product in 1996, according to a study by the Colombo-based Institute of Policy Studies.

Meanwhile, the war's direct economic cost has been enormous. Over the course of the conflict the Sri Lankan army has grown from a few more than 6,000 soldiers in the early 1980s to a force of...
150,000 today. Direct expenditure on defence has risen from 1.3 percent of gross domestic product in 1980 to between 4 percent and 6 percent in recent years.

Estimates for the total price tag of the war vary. The Institute of Policy Studies reckons the cost of the war from 1984-1996 as nearly equivalent in value to two years of the entire nation's economic activity.

The Central Bank of Sri Lanka estimates that the conflict has reduced the country's economic activity by 2 to 3 percentage points per year.

Sri Lanka has liberalised their economy over that period, so a lot of the gains are structural, potential gains from that liberalisation are being eroded by the conflict. And here:

Apart from a boost to the overall economy of the country, the North and Eastern parts of the country, too, are likely to benefit from stability and peace. Statistics show that the cease-fire period has seen on average a growth rate of 10-12% for the Northern and Eastern provinces compared to 3-4% rate prior to the cease-fire.

Some info on Iraq from 2003:

Iraq's economy will shrink 22% this year, having fallen 21% in 2002 and 12% in 2001, the United Nations and the World Bank have estimated.

and:

Iraq's $42 billion economy continues to be hobbled by rampant unemployment, sluggish growth, and insufficient oil revenue. Joblessness is anywhere between 30 and 50 percent, while a private sector has failed to materialize. "Of the nearly $20 billion of U.S. appropriated funds to reconstruct Iraq, only $805 million was directed toward jump-starting the private sector," write Johanna Mendelson-Forman of the Center for Strategic and International Studies and Merriam Mashatt of the U.S. Institute of Peace. Meanwhile, economic growth in Iraq remains around 4 percent, according to the World Bank, though estimates vary. And revenue from oil production - whose monthly levels of roughly 2 million barrels per day (bpd) falls short of the 2.5 million bpd target - is about $3 billion per month, a pittance given Iraq's vast, though undeveloped, oil reserves.

A state of emergency and coup are very obvious indicators of political instability and potential arbitrary governance. This scares of people and capital.

More Reading on Fiji
• Fiji
• Coup
• Economy
• Trade Sanctions
• Fijian Instability
• The Problems in Fiji

Most Popular on South Sea Republic
The articles that have been viewed the most:
• Short Essay on Federalist Paper No.10
• Modern Bathroom
Phoenix Eats Out is the restaurant review site for Phoenix, Scottsdale and Old Town Scottsdale which lists the modernist and contemporary restaurants, taverns and bars in the greater Phoenix area. This is the list of the most popular restaurants pages from phoenixeatsout.com that have been viewed the most;

- Postino on Campbell
- The Vig
- AZ88
- Orange Table
- Postino on Central
- Chelsea's Kitchen
- Tuckshop
- Grazie
- Daily Dose
- Lisa G's
- Bomberos
- Roka Akor
- Maizies Cafe
- Avalon
- Parlor

My personal favourite restaurants in Phoenix are AZ88, Postinos, Bomberos with Grazie, Humble Pie, Orange Table, The Vig, Fez and others coming close behind. View the complete list with the photo-journalistic style images on phoenixeatsout.com

Most Popular Hikes in Arizona

Arizona is an outdoor state and has lots of hiking in the city and around the state. Phoenix is unusual for most cities in having several large mountains in the center of the city with great hiking. Anyone who comes to Phoenix has to do the Echo Canyon trail on Camelback and the Summit Hike on Squaw Peak or Piesta Peak. The views of the city, suburbs and surrounding mountains are wonderful from Camelback and Piesta Peak.

- Hiking Tom's Thumb
- Hiking Squaw Peak
- Hiking Cholla Route on Camelback
- Hiking Echo Canyon on Camelback
- Hiking South Mountain
- Hiking Bell Pass
- Hiking Pinnacle Peak
- Hiking North Mountain
- Hiking Humphrey's Peak
- Hiking Windgate Pass

For more experienced hikers there is the McDowell Mountains in North Scottsdale that has several difficult and strenuous hikes in Tom's Thumb and Bell Pass. Alternatively, you can hike the highest mountain in Arizona. At 12,600 feet Humphrey's Peak is a long and difficult hike.

Alternate Australian Constitutions

Between 2004 and 2009 this site, southsearepublic.org, was a constitutional blog based on scoop which focused on Australian and global constitutional issues. One of the strongest aspects of it was the development of constitutions by those involved in the blog. These constitutions are the outcome:

- A Queensland Constitution by adam
- An Imaginary Constitution for Australia by alan
The constitutions were built using principles from Montesquieu’s separation of powers, the enlightenment’s universal political rights and the ancient Athenian technology of sortition and choice by lot.

Archives For South Sea Republic
South Sea Republic started in 2004 as an Australian constitutional blog in 2004 based on scoop software. It was an immigrative outgrowth of KuroShin. The archives for each year since then;
• Archives for 2004
• Archives for 2005
• Archives for 2006
• Archives for 2007
• Archives for 2008
• Archives for 2009
• Archives for 2010
• Archives for 2011
The articles are ordered by views.

Who Is Cam Riley
I am an Australian living in the United States as a permanent resident. I am a software developer by trade and mostly work in Java and jump between middleware and front end. I originally worked in the New York area of the United States in telecommunications before moving to Washington DC and working in a mix of telecommunications, energy and ITS. I started my own software company before heading out to Arizona and working with Shutter fly. Since then I have joined a startup in the Phoenix area and am thoroughly enjoying myself.

I do a lot of photography which I post on this website, but also on Flickr. I have a photo-journalistic website which lists the modernist and contemporary restaurants in Phoenix. I have a site on the Australian Flying Corps [AFC] which has been around since the 1990s and which I unfortunately lost the .org URL to during a life event; however, it is under the www.australianflyingcorps.com URL now. The AFC website has gone through several iterations since the 90s and the two most recent are Australian Flying Corps Archives(2004-2002) and Australian Flying Corps Archives(2002-1999) which are good places to start.

Websites Worth Reading
Websites of friends, colleagues and of interest;
• Australian Flying Corps
• Avocadia
• Conflated Automations
• John Barrdear
• Guy Beres
• Sacha Blumen
• Doxos
• Holden Republic
• Patrick Arnold
• Practicality
• Ranomatic
• Gary Sauer-Thompson
• Southerly Buster