

ŌTAKI TODAY

otakitoday.com

NOEMA/NOVEMBER 2024

Ngā Kōrero o Ōtaki



Rangatahi tiny homes p5



Mel's business blooms p21



Ned top in sports p28

Dux Louis a college star

By Ian Carson

Ōtaki College dux Louis Bevan might look to the stars, but his feet are firmly on the ground.

Louis was announced as dux at the college prize-giving night on October 27. He's a maths whizz who is going to study astronomy. But he's no science geek, evidenced by the Chairperson's Award for All-Round Excellence, another of a brace of trophies and awards that went his way at the prize-giving.

His good mate, Joseph (J T) Byrne, was runner-up to dux in a close-run finish. The two Year 13 students had points that were in the all-time top three at Ōtaki College, eclipsed only by the remarkable Krisha Modi, dux in 2021.

"We knew one of us would get it [dux], and we compared notes to see how we were doing," Louis says. "In the end we were just happy for each other."

Having topped Year 13 in chemistry and physics, Louis, is now focusing on the next few years at Canterbury University. It's where he will continue studying mathematics, after already completing his 100 level exams, coming away with an A+.

It was enough to get him a \$5000 scholarship at Canterbury, where he will also study physics and major in astronomy.

Louis went to Waitohu School where he was "good at maths" before heading to Ōtaki College. He says the college has nurtured his growth not only academically, but as an individual.

"I came here not very confident in myself. I didn't like any kind of public speaking. I've got over all that. College has been good. It's been a healthy environment to grow up in. It's helped me be a better person."

Louis is effusive about the role maths teacher Coline Diver has had in his success.



Ōtaki College dux Louis Bevan: "College has been good. It's been a healthy environment to grow up in. It's helped me be a better person."
Photo Ōtaki Today

"She's been an extremely important person to me – definitely a huge help. She's allowed me to make mistakes. She was also the one who pushed me into being part of the heads of school team."

Following his aptitude for maths at Waitohu, exceptional grades at college had him thinking early on about the dux award as a goal.

"It's been something I thought about pretty much from Year 7 on," he says. "I knew I could do it if I worked hard."

That's certainly happened to plan. Interestingly, however, Louis has no end-goal after he's done studying.

"No idea," he says when quizzed on his professional future. "Maybe some travel for a

while. I'm just not sure what I'll do after uni – something in astronomy probably, maybe some study in rocket technology."

Whatever it is, Louis is sure to make a success of it.

See also:

- College honours its best, page 26
- Ned drives to top, page 28

Travel THE WORLD
Explore THE UNKNOWN
Embark on a transformative journey and explore the allure of diverse cultures, landscapes, and people.

ASIA EUROPE AMERICA

ŌTAKI'S LEADING TRAVEL AGENT
Main Highway, Ōtaki
Ph: 021745903
www.travelustnz.com

23 Peka Peka Road
Peka Peka • Waikanae
04 293 5437
harrisons.co.nz

Harrisons Gardenworld owner
Lance Bills.

It's time to grow . . . fruits and vegetables for family and friends.

We have the best plants, products and advice to deliver success in your garden this spring. Pop in for a chat and take home one of our helpful 'how to' guides.

Open 7 days 9am-5pm.

WHAT'S ON

KĀPITI FOOD FAIR Mazengarb Reserve, Paraparaumu. November 30, 10am-5pm. Tickets at: kapitifoodfair.co.nz

TE PUNA ORANGA O ŌTAKI community Christmas party, 51 Main Street, Ōtaki. Saturday December 7, 10am-2pm. Free entertainment, craft stations, kai, and other activities.

RAKU DAY Ōtaki Pottery Club, Ōtaki Māori Racing Club, Te Roto Rd, Ōtaki. Saturday, December 7, from 10am-1pm. Enjoy a family day of pottery, music and fun.

CHRISTMAS WINDOWS Christmas window displays at Ōtaki retailers and other businesses from December 2. The promotion includes mystery envelope gifts to lucky locals. Details see page 4.

CHRISTMAS WONDERLAND Ōtaki College Hall, Mill Road. December 20-23, 6-8.30pm, Entry by koha. A Christmas delight for all ages. Brought to you by the Ōtaki Promotions Group.

FESTIVAL OF POTS AND GARDEN ART 2025 Anam Cara Gardens, Rangiora Rd, Ōtaki. January 16-20, coinciding with Wellington Anniversary weekend.

OPEN HOME Ōtaki Baptist Church hall, 4-8pm every Tuesday and Friday. A drop-in space for anyone to cook or share a meal, socialise and even take a shower. Everyone welcome, including volunteers.

COMMUNITY BOARDS The Ōtaki Community Board next meets at 7pm, Tuesday, November 26, in the Gertrude Atmore Lounge (attached to the Memorial Hall). The Waikanae Community Board meets next on Tuesday, November 19, at the Waikanae Community Hall, 28 Te Atautu St. The public is welcome at meetings. Search "meetings and agendas" at kapiticoast.govt.nz from two days before the meeting for the agenda, which is also at council libraries and service centres. To speak at a meeting, register by calling 04 296 4700 or 0800 486 486, or email democracy.services@kapiticoast.govt.nz

OLD COURTHOUSE GALLERY 239 Main Highway, Ōtaki. Open Thurs-Sunday: 10am-4pm. Closed Public Holidays. 027 435 0408.

POETRY IN ŌTAKI Ōtaki Library Supper Room, 3rd Friday of each month, 10.30-12pm. All welcome. Contact Philip 021 977 834.

ŌTAKI MUSEUM: The exhibition "From pā and kāinga to baches and seaside villas" tells the stories of the people and changing character of Ōtaki Beach. Visitors can also play the old theatre pianola while at the museum. The Anne Thorpe Reading Room is open at the same times as the museum. Museum open 10am-2pm Thursday to Saturday, except public holidays. 49 Main St. 06 364-6886.

TOI MATARAU GALLERY: Maoriland Hub, Main St, Ōtaki. Open Monday to Saturday 11am-4pm. Toi Matarau is a summit for multidisciplinary arts where Māori and indigenous artists gather, collaborate, are inspired and supported. See toi.maorilandfilm.co.nz

TOTE MODERN: Ōtaki Pottery Club's gallery and workshop at Ōtaki-Māori Racing Club, Te Roto Rd. Open 10am-3pm Friday to Sunday.

TOI MAHARA, Mahara Place, Waikanae. The Kāpiti Coast's district gallery has reopened bigger and better than ever. See toimahara.nz

COMMUNITY NETWORKING: An opportunity for any agency providing a service to the people of Ōtaki to find out what each other is doing. First Tuesday of every month, 9.30am for an hour at the Gertrude Atmore Supper Room (by the library).

ŌTAKI GARAGE SALE: Third Saturday of the month, 9am-11.30am, Presbyterian Church, 249 Mill Rd. 06 364-6449. Rev Peter Jackson 021 207 9455, owpresb@xtra.co.nz

ŌTAKI STROKE SUPPORT GROUP & WELLNESS CENTRE: Meets for Sit and Be Fit classes, 10am Friday mornings at Senior Citizens' Hall, Rangitira Street. All welcome.

ŌTAKI LIBRARY – ALL SESSIONS FREE: JP service every Monday 10.30am-12.30pm; Age Concern every 2nd Thursday 10am-noon Greypower 1st & 3rd Thursday 10.30am-1.30pm.

CHOIRS Let's Sing Ōtaki, Tuesdays 2-3pm, Hadfield Hall. Kāpiti Women's Choir, Mondays 1.30-3pm, Baptist Church, Te Moana Rd, Waikanae. New members welcome. Enquires to Ann-Marie Stapp 021 492 127.

To list an event, contact debbs@idmedia.co.nz

Prebble a no-nonsense adjudicator

New ground was entered into last month in the ongoing jousting between politicians representing aspirational Māori interests and those trying to hold a middle ground between them and hard-line opponents.

National, in appointing former Labour transport minister turned ACT leader and MP Richard Prebble to the Waitangi Tribunal, signalled a much more sophisticated approach to this contentious area of politics than many expected.

The appointment set off Labour's Willie Jackson on a rant to RadioNZ that rated up with the best of his frequently colourful verbal outbursts. He called it "a kick in the guts".

It was Jackson who spearheaded much of the Ardern administration's approach on Māori issues that tended to raise unease among voters that Māori interests were getting more than a fair share of attention.

Without Jackson, and former foreign minister Nanaia Mahuta, in government to champion their causes, it seemed the Waitangi Tribunal took on a stronger focus for efforts to advance claims related to treaty settlements and other issues thought to be within its mandate for consideration.

While in the minds of many New Zealanders the tribunal is considered a neutral body, appointments made to it under Labour tended to shift the balance among its adjudicators toward those with a more favourable opinion of Māori cases brought before it.

Jackson well knows that Prebble, who has strong personal connections among Māori, is a no-nonsense adjudicator; sympathetic to Māori causes but impatient with sophistry and

attempts to dress up, or down, a claim beyond the defined limits of the mandate under which the tribunal operates.

Prebble has little tolerance for efforts by bureaucrats or lobbyists to stretch regulations or legislation outside the expressed wishes of Parliament. He has a sharp eye for political or self interest in representations made to him.

It should be no surprise that National decided on an approach like that followed by Donald Trump in his seeking to have a Republican slant reflected on the Supreme Court of the US. It now has on the tribunal a tough-minded political police officer who is more than well-fitted for the types of quasi-political fighting that has become a feature of tribunal deliberations.

Ministers will know decisions that come from the tribunal once Prebble is seated there will arrive on government desks either with his endorsement or with caveats in which he has made clear there is scope for reasonable debate.

In a potentially volatile political area of New Zealand life, it is often better in government to have issues posed by contending sectors managed with some surety of reasonableness at lower levels of the system. Acrimonious debate within Parliament is an unattractive option. Prebble's appointment is unlikely to be the last nomination to the tribunal of individuals inclined to a strict interpretation of its mandate.

Meanwhile, debate continues around the country on new structures for handling water and wastewater systems at local levels. Ironically, the most significant difference between Labour's "Three Waters" reform package and National's "local water done well" proposals is the absence of a legislatively proscribed Māori administrative role.

Councils argue about the merits of the coalition's proposal and other suggestions. But, like Labour's scheme, if one or more councils combine and establish an area or region-wide council-owned company, this company will have the benefit of access to extra loan money to conduct repair, renewal, or installation of new infrastructure.

Differences between the old and the new proposals also include the option councils have to form their own entities and set their own level of shareholding. Labour reforms were compulsory.

Although Labour spokespeople within local government have claimed the new proposed framework is a burden to ratepayers, the reality is that operational responsibility shifts from councils to the company as a commercial entity. It will hold the water assets of all, maintain and renew and expand and report to councils.

Ratepayers should look at the Wellington Water model and say "no thanks" to that. When councillors with political imperatives are asked to make commercial decisions that entail saying how much the company will spend in their area, it is a case of ratepayers beware. Ask Wellington, Porirua, Upper Hutt, and Lower Hutt ratepayers.

The imperative for ratepayers seems to be: Just ensure that operational decision-making for region-wide efficiency is free of direct council interference.

The Council Controlled Organisation (CCO) of Auckland Council, Watercare Services Limited, appears to work well. It arose from an amalgamation of the water companies controlled by the local councils of the city before their amalgamation into the current region-wide body.

■ *Bruce has been an economics and business editor, and a foreign correspondent in Washington, London and Hong Kong.*

POLITICS



BRUCE KOHN



ŌTAKI TODAY *Ngā Kōrero o Ōtaki*

Ōtaki Today is published monthly by ID Media Ltd, 13 Te Manuao Rd, Ōtaki.

EDITOR: Ian Carson.

For editorial enquiries or news tips, please contact Ian at 027 2411 090, or email ian@idmedia.co.nz

GENERAL MANAGER: Debbs Carson.

For advertising enquiries, call Debbs on 027 285 4720, or email debbs@idmedia.co.nz. Note Ōtaki Today no longer has a landline.

DESIGN by ID Media Ltd.

PRINTED by Beacon Print, Whakatane.

CONTRIBUTORS: PERA BARRETT (Good Thinking)

• SIMON BLACK (Ōtaki Community) • CAM BUTLER (Cam's Corner) • TIM COSTLEY (The Electorate) • JANET HOLBOROW (Mayor's Veiv) • DAVID LEDSON / NICKY TREADWELL (History) • FRASER CARSON (Just a Thought) • JARED CARSON (Cartoons) • CADE CARSON (Kids' puzzle) • STEVE HUMPHRIES (Science) • KATH IRVINE (Edible Backyards) • BRUCE KOHN (Politics) • MIKE MITCHELL (Law) • MICHAEL MOORE (Te Horo) • CHRIS WHELAN (Your Business).

Ōtaki Today online: otakitoday.com

ISSUE 77: ISSN 2624-3067

ONLINE: ISSN 2744-354X

Copy and advertising deadlines: First Tuesday of the month.

Delivery: If you don't receive your copy of Ōtaki Today, please contact us.

Ōtaki Today is a member of the NZ Community Newspapers Association



Cr sparks neighbourhood ire

By Ian Carson

Ōtaki ward councillor Shelly Warwick has angered neighbours after fireworks were repeatedly let off at her property recently.

Three neighbours in Waitohu Valley Road have approached *Ōtaki Today* to say they're fed up with the fireworks that have traumatised their horses and other animals. They say pleas to Shelly – who is a vocal equestrian advocate – to stop the fireworks have been ignored.

Greg and Jacki Bickerton, who run an arabian horse stud, say they expect more from a councillor who is supposed to represent the community.

"She chooses to live in a rural neighbourhood surrounded by horses, cattle, and a purebred arabian horse stud, one of a handful in the country," Greg says. "But as an elected representative she seems to have no regard for the environment she chooses to live in and the people in it."

Greg has emailed Kāpiti mayor Janet Holborow, who he says has repeatedly asked the councillor to stop the fireworks, and to apologise, but none of that has happened.

Shelly is unrepentant.

"Every year my family and I celebrate my birthday with fireworks," she told *Ōtaki Today*. "We were on my private property doing what several others along my rural road were doing that night and other nights during the fireworks sale period."

"As fireworks is a yearly event that all are aware of, I would hope that all animal owners make appropriate arrangements for their animals during the fireworks sale period."

However, another neighbour, Kirsty Williams, says she was trying to calm her horses when fireworks were exploding on Saturday, November 2.

"A dog came into the paddock and began harassing my horses. I managed to catch it and called animal control to take it away."

She says a couple of days later, she saw it on the Warwick property and recognised it as one of their dogs.

Cr Warwick is chair of the Kāpiti Equestrian Advocacy Group; on the council's Cycleway, Walkway, Bridleway advisory group; and on the Kāpiti Health Advisory group.

As the Ōtaki ward councillor, she also serves on the Ōtaki Community Board.

On the Saturday night, when the first fireworks were let off without warning at the Warwick property, the Bickertons and Kirsty arrived independently at the Warwicks' gate about 9.30pm. They asked to speak to Shelly to stop the fireworks.

"One guy just told us aggressively to f-off," Kirsty says. "Then when Shelly finally came out, she dismissed



Cr Shelly Warwick

us by saying she has horses, too, and they had no problem."

After they left, another neighbour, Chris Hughes, also went to the gate, saying his animals were distressed.

"My cow was rushing around like a loon," he says. "There were fireworks coming towards my property and I'd just had enough. But I was just told to f-off as well."

After a lull, the fireworks began again about 10.30pm. Both Greg and Kirsty went to their respective paddocks and stayed with their horses until near midnight, when the noise stopped.

The fireworks started again about 9.30 on Sunday morning.

By Tuesday, Greg had a text from Shelly saying there would be more

fireworks that night. Greg responded, pleading for it not to happen, but it did.

Chris and Susan Hughes say they try to work with his neighbours.

"If there's a burn-off someone doesn't like, we put it out," Chris says. "But I'm really brassed off with this stuff with Shelly. There were fireworks coming towards my property and I'd just had enough. But I was just told to f-off as well."

Kirsty says after they were abused at the gate, she feels let down.

"It's always been a community neighbourhood where people get on with each other. But now I feel really upset. I'm constantly on edge waiting for the next time."

The dispute comes as a horse spooked by fireworks had to be put down recently in Tauranga. The retired racehorse was caught in a fence and suffered what the owner described as "catastrophic" injuries with its hoof almost severed.

Kāpiti Coast District Council's own advice on setting off fireworks includes:

- don't set off fireworks late at night or in a dangerous way.
- let your neighbours know you're going to let off fireworks, especially if they have pets or outside animals like dogs and horses.

Fireworks aren't covered by council noise control because they're explosives. Dangerous use should be reported to the police or fire service.



Aunty Hira gone, aged 92

■ Manihira (Hira) Royal (nee Te Ra Purewa)
■ 28.10.1932 – 10.11.2024

Hira Royal, a much-loved and respected member of the Ōtaki community, died at the War Veterans Home in Levin on Sunday (November 10).

Hira was 92. For the past four months she had been living at the Levin rest home. Her husband, Wehi, died only last year, on December 6.

They married on February 4, 1950, at Raukawa Marae.

Together they brought up 11 of their own children, and whāngai daughter Meilene Pou.

Hira served as a minister at Rangiatea Church and was well known for her many voluntary activities in the community.

 **Tall Poppy**
REAL ESTATE

Meri Kirihimete from our whānau to yours.

Best wishes for the holiday season.



Brendon Heenan

027 479 2772

brendon.heenan@tallpoppy.co.nz

Jayden Matthews

021 053 7533

jayden.matthews@tallpoppy.co.nz



Xmas windows, mystery gifts, Wonderland

By Debbi Carson

Christmas window displays at Ōtaki retailers and other businesses will be revealed at 9am on December 2, when staff will be handing out mystery envelope gifts to lucky locals.

Organised by the Ōtaki Promotions Group (OPG) and Ōtaki Today, the event will bring out some fun displays.

And the annual Christmas Wonderland in Ōtaki College's hall, also run by the ŌPG, is on again this year for the whole family to enjoy. It's from 6-8.30pm for three nights – Saturday-Monday December 21-23 – with a koha entry.

Those businesses participating in the promotion are decorating their spaces in a very Kiwi Christmas theme. Not a snowflake to be found.

In Main Street, look out for: Arohanui Hospice Shop, Cobwebs, Hamish Barham Pharmacy, Kelly & Co, Moeawhi Crystals, and VVitch Mountain Crystals.

Down the Railway visit Property Brokers, Books & Co, Dice, Futurisk on the corner of Waerenga Road opposite New World, Hipsta, and Old School Beauty on Dunstan Street.

The windows will be covered up until the big reveal at 9am on the Monday morning (December 2), so the community is invited to

be there to see them, and be in with the chance to pick up a mystery envelope with Christmas surprises and discounts.

A People's Choice winner will be chosen this year by public votes – voting boxes are at Kelly & Co and RiverStone Cafe.

Winners will be announced on Ōtaki Today's Facebook page and in the January 2025 issue of the newspaper.

Kelly & Co say they have limited window space so they will have an advent calendar set up inside their door, with a prize drawn each day up to Christmas Day.

"We will do a draw each morning at 10am, opening up the date to see what winners have

won," says Tracey Savage of Kelly & Co. "We're asking for people to enter via our Facebook page to go in the draw, or to nominate someone to win some Christmas cheer, along with everyone who has sold or purchased a house with us in 2024."

Prizes will range from Christmas baking by the Kelly and Co crew to vouchers to spend at local businesses – and a few surprises along the way.

"We're excited to help bring some Christmas cheer to town, and be a part of it," Tracey says.

Main Street Bakery, Penelope's, Benjamin Hughes Hair Salon and other businesses will also be dressing their windows for Christmas. Check on on Ōtaki Today's Facebook page for updates.

Protect your Xmas parcels

The police are advising people to take extra care with parcel deliveries as the Christmas period nears..

More parcels than usual are being delivered to front doorsteps, offering more chance for theft.

The police advice is:

- get packages delivered to a place where someone will be home to receive them, or to a work address
- if deliveries do go to your home, make sure you're home to sign for them, or have a secure location where they can be left
- make sure your delivery instructions are clear, and ask for packages not to be placed at your front door
- if you're not going to be home when the parcel is delivered, arrange to collect your parcel from the depot, or have the parcel redirected to the address of someone you trust
- be smart when disposing of packaging, so passers-by can't see what you've bought
- report any suspicious behaviour to police - e.g. if you see a car following a courier van, or an unexpected visitor knocks on your door asking for someone you don't know.

ŌPG promoting 'Big Weekend'

The Ōtaki Promotions Group is leveraging the huge attraction of the kite festival to promote Ōtaki.

The festival attracts thousands of visitors every year, with estimates for the 2024 event near 25,000. With that in mind, the ŌPG is promoting "Big Weekend Ōtaki".

"Many visitors come to Ōtaki for the kite festival and then drive out again," says ŌPG chair Ian Carson. "We want to be able to ensure they have other things to do and see here."

"So we're approaching organisations, clubs and businesses to see if they can offer special things for visitors to see and do on the weekend."

The 2025 kite festival is scheduled for the weekend of March 8 and 9.

Visitors come to Ōtaki from throughout New Zealand to see the spectacular displays at what is now regarded as the biggest kite festival in the country. Internationally it is also recognised as one of the premier kite-flying events.

"We know some people attending the kite festival are suprised that there's more to Ōtaki than the shopping strip on the old highway," Ian says. "They don't know there's a whole community based around the township, and then they get to the beach and it's just 'wow'."

"We should capture that amazement and show visitors what Ōtaki can offer, in all sorts of ways. We have great facilities like the golf club and Ōtaki-Māori Racing Club, some excellent cafes and retail outlets, plus historical attractions



such as Ōtaki Museum, Rangiātea Church and Pukekarakara.

such as Ōtaki Museum, Rangiātea Church and Pukekarakara.

"It's all here. The kite festival offers a unique, once-a-year opportunity to show off."

The 2025 event will again feature Tasmanian guest flyer Robert Brasington, who has been designing and selling kites for more than 30 years. Robert will bring a huge array of fascinating kites to Ōtaki.

Also from Australia after flying their kites at the 2024 Ōtaki Kite Festival are Victorians Aneta Zurawski and Peter Carman, who have been flyng kites together for more than 15 years.

"We also have flyers from Peter Lynn Kites,

who always bring their big kites to the beach," says festival director Kirsty Doyle. "Malcolm Hubbert and others from the NZ Kitefliers Association will also be there."

In the month before the festival, a kite-making workshop at Ōtaki College has been organised, courtesy of a Creative Communities grant from KCDC.

At the event, the sound stage will feature local entertainers thanks to Zeal Kapiti. The market stalls and merry-go-rounds will be back and the food trucks will again be located on the section of Marine Parade that was closed off last year.

"We're committed to giving community groups an opportunity to raise funds, too, so organisations like the surf club will have their fundraising stalls out again," Kirsty says.

■ Contact ian@idmedia.co.nz for more information

ŌTAKI YESTERDAY 2024

The 2024 issue of *Ōtaki Yesterday*, featuring more stories about the people and places of old Ōtaki, will be available for **CHRISTMAS**. To secure a copy as a special gift, contact Debbi – debbi@idmedia.co.nz or text 027 285 4720. Copies are \$25 each.

Previous issues are also available.

Tiny homes, big aspirations

By Ian Carson

Just past the township on Tasman Road, a few tiny homes have emerged in the past few months.

The small builds are the work of senior ākonga (students) at Te Kura ā Iwi o Whakatapuranga Rua Mano (WRM), just next door. The same students built the cafe bus residing at the beach.

The concept of creating their own liveable buildings grew through discussion about the work of Brazilian philosopher and educator Paulo Freire. At its core was the question: "What's going on?"

The free-range discussions in the barn at English teacher Adi Leason's property identified homelessness as recurring theme. The students were encouraged to do something about it – so they decided to build some houses themselves.

By term 2 this year they were scrounging materials – repurposing, recycling and reusing – that would otherwise have gone to the landfill. With what Adi describes as a sausage sizzle budget, they approached local and national businesses for help, and got it. One load of timber wall lining was even donated by a Kaikohe building business.

Under handyman Adi's guidance, they made their own house designs and promptly go to work, building from the floor up, all the while adhering to building standards. Meantime, they were learning some valuable skills.

"It's more than building a house, it's what it's made of," says student Nukuao Takao.

Fellow student Rona Arahanga-Ruri, who designed and largely built her tiny home – complete with mezzanine bedroom – says learning to work together was important.

"It's hard to do some things by yourself," she



The WRM tiny homes project team. Back row from left, Ngatarawa Wilson, Raukawa Doyle, Pererika Nepia, Nukuao Takao, Rona Ruri and Taimihi Ferris. Front row, Merle Mete-Kingi, Waitui Cooper, Paretekohuru Maru-Hill, Ciarne Rameka and Adrian Leason.

Photo Ōtaki Today

says. "But together, we've managed to make something out of nothing."

Year 11 student Ngatarawa Marcus is clearly excited about an employment pathway his mahi will open in a couple of years' time.

"When I leave here I want to do a building apprenticeship," he says.

It's the sort of comment Adi loves to hear from his students.

"Building these tiny homes is making our rangatahi highly employable," he says. "They're learning real-life skills.

"We're also looking at having a qualified builder on site to take them through some of the

basic apprenticeship courses," he says. "It will give them a good work start."

Two students leaving this year have already committed to returning to the building site next year to further their building skills.

So what happens to the houses?

They're all destined to go with the Year 13 students who have built them. Being easily transportable, they will provide back-yard living for the students or whānau members.

Twelve tiny homes are on the plans for next year. Most will go with their student builders, but true to the rangatahi spirit of manaakitanga, one of them will be available for the community.

IN BRIEF

Riria Commonwealth champ



Ōtaki's Riria Ropata confirmed her place as a world powerlifting leader after winning the Commonwealth championships in South Africa last month. She won

the 84+kg class with lifts of 230kg in the squat, 130kg benchpress and 243kg deadlift.

New GPs get to work

The new medical centre run by Te Puna Oranga o Ōtaki opened its doors at 51 Main Street on Monday, November 11. Its four GPs are doctors Kate Fairbourne, Sean Hanna, Sara Moeke and Sarah Sciascia.

Boat club, Big Bang get grants

Ōtaki Boating Club has received \$20,000 for a new tractor in the latest round of grants from NZ Community Trust. The Big Bang Adventure Charitable Trust also received \$8000 to pay for the search and rescue safety team, map printing and other event costs.

Fifteen fire call-outs

Ōtaki Volunteer Fire Brigade had 15 incidents to attend in October. There were four vehicle crashes; three medical emergencies; three "special services" for an animal rescue, helicopter landing and powerlines down; two for private fire alarms; two rubbish, grass or scrub fires; and one incident with a tractor fire.

75 Properties

SOLD so far this year!



Ready to have your home sold by Christmas?

Reach out to the Kelly & Co team.

Kelly & Co
REALTY



No change to ward boundaries

There will be no change to the boundaries for the Ōtaki and Waikanae ward and community board areas.

Kāpiti Coast District Council has decided to retain the current boundaries after considering a proposal to move ward and community board boundaries at Te Horo further south past Te Hapua Road.

“Submissions received during this representation review, particularly from residents in Te Horo directly affected by the proposed changes, mean we have decided to retain the current boundaries,” mayor Janet Holborow says.

Councillors on October 31 also discussed the discrepancy between councillor appointments on community boards and considered it more equitable to appoint only one councillor to each community board.

“This removes the discrepancy between community boards and will mean only one councillor from either the Paraparaumu General Ward or the Kapiti Coast Māori Ward will be appointed to the Paraparaumu Community Board,” Janet says.

The council has resolved to retain the overall structure of 10 councillors, one mayor, and five community boards, with the new Kapiti Coast Māori Ward councillor replacing one districtwide councillor.

The final arrangements also include moving the Paekākāriki-Raumati and Paraparaumu general ward boundaries and Paekākāriki and Paraparaumu community board boundaries at Emerald Glen and Valley Road to the east.

Note: For readers who have observed no macron on “Kapiti” for the Kapiti Coast Māori Ward name, it’s because of a submission from mana whenua to the representation review process.

The submission said: “The ART Confederation, comprised of Ātiawa ki Whakarongotai, Ngā Hapū o Ōtaki, and Ngāti Toa Rangatira, formally supports the Kāpiti Coast District Council’s proposed name for the Māori ward as Kapiti Coast Māori Ward, subject to the macron correction.”

The macron remains on the name for Kāpiti Coast District Council.

The same submission seeking an extension of the Ōtaki ward farther south to Te Hapua Road, “better reflecting the mana whenua of our iwi” was rejected.



Three Dutchmen walk into a bar – at the Ōtaki RSA to help Bert ten Broeke (seated left) to celebrate his 100th birthday were local GP Hans Itjeshorst (standing) and friend Ferd Kneepens. Photo Ōtaki Today

Bert celebrates 100th

Former Ōtaki resident Bert ten Broeke celebrated his 100th birthday at the Ōtaki RSA on October 12.

His celebration was organised by the Amicus Club, of which Bert remains a member.

Bert was born on October 9, 1924, in a Dutch town bordering Germany. He remembers at 15 experiencing the invasion by German troops in May 1940.

He was sent to a work camp in the

Netherlands, and later deported to Germany to work in forced labour.

He escaped in January 1945. However, times were tough in the Netherlands after liberation, so he emigrated to New Zealand. He arrived in 1950 with £7 in his pocket and no knowledge of the language.

Bert says he has never been idle. He bought three butcheries in Wellington, built a factory in Porirua where he operated Brook’s Smallgoods, and had three dairy farms.

He and wife Patricia moved to Ōtaki later in life and retired to Paraparaumu.

At the age of 86, he wrote his life story, *Can’t is not in my vocabulary*, epitomising his attitude to life in general. The cover image was of Bert waving as he boarded the plane to New Zealand.

Bert says he has lived by the philosophy that if you do something, do it 100 percent, “otherwise don’t bloody do it”.

Specialists in remedial and decorative concrete

specialist roofing · safety surfaces · epoxy works · joint repairs and sealant
pressure grouting · floor toppings & preparation · remedial concrete
waterstopping · tanking · FRP application

10 Rimu Street, Ōtaki 5512
New Zealand
Ph +64 (06)3648634
Email: contact@concretedocto.co.nz
Website: www.concretedocto.co.nz

WAKEFIELDS LAWYERS

info@wakefieldslaw.com
0800 534 251
208 Main Highway, Ōtaki

At Wakefields Lawyers, we offer a comprehensive suite of services encompassing Commercial, Property, Employment, Immigration, Litigation, Estates and Elder Law. What’s more, we go the extra mile by providing home, hospital, and retirement home visits.

Committed to meeting your specific requirements, the Wakefields Lawyers team recognises the importance of delivering commercially sound, pragmatic, and cost-effective solutions.

With locations in Wellington, Paraparaumu, Ōtaki, Levin, and Foxton, Wakefields Lawyers is well-positioned to serve your legal needs.

Making the Complex Simple for the Community of

ŌTAKI

Here to work with you!

We offer personalised accounting services tailored to your unique business needs. From compliance to business advisory, our dedicated team is here to support your financial success.

Come visit our friendly team or call to schedule a free 30-minute consultation today!

(06) 777 6069
Unit 6 / 5 Arthur Street, Ōtaki
pg accountants
chartered accountants
pgaccountants.co.nz

FRIENDS OF THE ŌTAKI FOODBANK ANNUAL APPEAL

KIA ORA ŌTAKI AND TE HORO RESIDENTS! PLEASE GIVE GENEROUSLY AGAIN THIS YEAR.

Our street collectors will be out in force from 9.30am on **SATURDAY 30 NOVEMBER**.

We welcome gifts of tinned food, non-perishable items, toiletries, and Christmas goodies.
NO DONATION IS TOO SMALL.

We’ll be delivering our yellow flyers to your letterbox soon. Attach the flyer to your bag/box, and leave it where it’s easily seen, or attach it to your letterbox and we’ll collect from your door. :)
COLLECTION DAY SATURDAY 30 NOVEMBER from 9.30am.

Bode gears up for Ōtaki expansion

Bode is entering a new phase as it looks at establishing a North Island base in Ōtaki.

The affordable homes company has been constructing prefabricated houses and offices at its site on the corner of Old State Highway 1 and Arthur Street for the past couple of years. Now it sees opportunities to expand its local operations.

Part of the new phase for Bode is offering some stock of its ready-made small builds at a one-off price. More importantly, however, it's looking at how it can develop relationships within the community to provide local employment.

"We want to have our construction HQ here in Ōtaki," says Bode general manager Euripides Cassels. "We see a great future here and we want to be part of the town's growth."

Euripides sees the potential for job seekers who want to get a start in building, as well as skilled tradespeople.

"The Bode method of manufacturing and construction simplifies the building process," he says. "It means it's really easy to get the hang of putting a home together."

"Everything arrives here as a flat pack, so it takes only four days to build the shell – weatherproof with doors and windows in, ready to fit out. Even a novice can learn the skills in a month."

The small homes Bode is currently offering are \$119,000 delivered – down from the usual \$145,000. They have all electricals, plumbing and flooring installed, fitted out as a one-bedroom studio and with building consent and CCC. They have an 8m x 4m footprint, making them 32 square metres (29sq m total interior).



Euripides Cassels in front of a 32sq m Bode home at the company's yard in Ōtaki. Photo Ōtaki Today

It's the smallest in the Bode range, which also includes footprints of 40, 48, 56, 64, and 96 right through to 128sq m.

The company is considering rent-to-buy options on the 32 and 56 models.

"We know there's a real need in Ōtaki for housing," Euripides says. "And we've heard of people having to move out of town because they just can't afford to live here any more."

"We want to make it easy for people to have their own home, or provide a home for whānau members if they have room on their property. People right now are really interested in small homes, for all sorts of reasons."

Sometimes it's because they have a growing

family, or someone they know is homeless, or they're looking at some extra income on a large property they struggle to look after.

Euripides says the interest in small homes has become a bit more sophisticated, with people now looking at their options more closely.

"People realise you've got to have something that's high performing and that will last. While standard prefabricated homes might initially seem cheaper, newer, high-performance models offer big advantages in energy efficiency, comfort, durability and long-term savings."

He cites one Bode home in Waerenga Road. "The woman living there has told us she didn't have to turn the heating on at all during winter.

It's meant big saving on her power bill.

"Energy efficiency is one of the critical differences between high-performance and standard prefabricated homes."

Bode homes use advanced materials such as PIR panels and double-glazed, thermally broken windows, which far outperform older models built with outdated materials such as EPS (expanded polystyrene). They are often made using recycled materials, and stay warm in the winter and cool in the summer.

PIR panels are also more durable and fire resistant.

Bode's prefabrication process means their homes can be built faster than traditional or lower-quality prefabricated models, resulting in reduced labour costs and quicker move-in times.

"We've got a variety of sizes and designs, so they're ideal for downsizing, creating rental properties, or providing extra living space. Their flexibility – combined with energy savings, comfort, and faster construction – offers homeowners significant long-term financial and environmental benefits."

"By incorporating cutting-edge materials and efficient design techniques, high-performance prefabricated homes offer a superior living experience."

Reduced energy costs, faster construction times and lasting quality make them popular with today's eco-conscious and cost-savvy homeowners.

"Furthermore, by minimising waste and using recycled materials like PIR, these homes address the growing issue of construction waste, ensuring that both the environment and the homeowner benefit in the long run."

■ See bode.co.nz

Tim Costley MP for Ōtaki

Our offices in Levin and Paraparaumu are up and running. Details below.



Levin Office

Corner of Bath and Oxford Street

Phone: 020 438 8462

horowhenua@parliament.govt.nz

Opening Hours:

Mon: 10am - 3pm

Tues: 10am - 3pm

Wed: Closed

Thurs: 10am - 4pm

Fri: 10am - 3pm

Paraparaumu Office

Corner of Te Roto Drive and Kapiti Road

Phone: 021 851 206

kapiti@parliament.govt.nz

Opening Hours:

Mon: 12pm - 5pm

Tues: Closed

Wed: 10am - 3pm

Thurs: 10am - 3pm

Fri: 10am - 3pm



✉ Tim.CostleyMP@parliament.govt.nz

I look forward to meeting with you soon.

LETTERS TO THE EDITOR

Ōtaki Today welcomes letters to the editor. Write or email including your full name, address and contact phone number. Word count up to 200. Note the editor reserves the right to reject or edit any letter. Please write to Ōtaki Today, 13 Te Manuao Rd, Ōtaki, or email ian@idmedia.co.nz

OPINION: Note that the views and opinions of our contributors are not necessarily those of Ōtaki Today.

Merry Christmas
thanks for supporting
your local business,
love the **HIPSTA** crew



HIPSTA...
where you can find
Christmas gifts
for all the family!



5 Arthur St
Ōtaki
06 364 7161
hipsta.co.nz

OPEN:
Mon-Sat 10am-5pm
Sun 10am-4pm

Tues and Sat
Piercing Days
\$40



Moy residents 'corralled'

By Ian Carson

A meeting called by Kāpiti Coast District Council on October 22 to hear the views of residents near the proposed Moy Estate did not get off to a good start.

Despite it being a public meeting before the full council, the group of residents were not permitted into the chamber. They had been advised by council staff a day earlier that they would be ushered into a separate room where they could watch proceedings live on a screen. Representatives were to be called from the room when it was their turn to speak.

A residents representative, Lyall Payne, said he objected to the process, but without success. It was "odd", he said.

"It was surely a public meeting, where anyone could attend. We felt disrespected, and that they were trying to intimidate us by corralling us and seeing us only one at a time."

Mayor Janet Holborow didn't see it that way. After Phil McIntyre spoke, accompanied for support by James Unwin, James told councillors the others would also have liked to be in the room. Seemingly surprised that they had been barred from the meeting, the mayor said: "Fill the chairs, let's bring them in."

About 20 people then filed into the room and sat in the public seating area to hear the rest of the meeting.

Expert advice sought by Ōtaki Today is that the meeting likely complied with local government meeting requirements because "the public" could still view the meeting live streamed.

Asked by Ōtaki Today for an explanation



Residents of Sue Avenue and Moy Place after the council meeting on October 22. Photo Ōtaki Today

for excluding the group, Kris Pervan, council group manager strategy and growth, said in a statement: "Our approach for the 'hearing of submissions' session aimed to ensure a comfortable and safe space for submitters to speak directly with councillors," she said. "We were aware of the strong community interest in this topic and as we had not received confirmation of how many people would be in attendance until the day of the session, we made our preparations on the assumption that a larger group would be in attendance. As this was not the case, the mayor was able to make the call on the day to bring interested parties into the chambers for the discussion."

Phil McIntyre told the meeting that current residents were asking councillors to not change the status of a parcel of land that would allow access to the development via Moy Place.

He reiterated they were not objecting to the development itself.

"The planned Moy Estate and Tōtara

Estate can coexist," he said. "Sensible road access from Main Road [Old SH1] must prevail. Of critical importance, this approach assures for Moy Place and Sue Avenue residents ongoing community enjoyment, safety and well-being."

Lyall Payne and other speakers pointed out discrepancies between traffic safety reports commissioned by the developer and their own independent report. Among other things, the report for the residents had concerns about traffic numbers and favoured access via Old State Highway 1.

The meeting also heard from two members of Cuttriss Consultants and a representative of the developer, Wakefield Holdings. They referred to their reports showing little adverse effect on the community with Moy Place access. They also emphasised that the development would provide the affordable housing needed in Ōtaki.

Councillors now have to decide whether to change or retain the status of the land.

Hebe Botanicals
Science based natural products



MADE HERE IN ŌTAKI.
Phyto-cannabinoid serum for arthritis and neuropathic pain.
See our website for the amazing customer feedback on this product.

Come and visit our outlet shop to see our range of beauty and health products, made right here in Ōtaki.

34 Riverbank Road, Ōtaki • 06 364 6690
www.hebebotanicals.co.nz

MERRY CHRISTMAS



dice
Ōtaki

fairtrade organic coffee



06 364 5472

- Fresh salads • Hot meat sandwiches on Wednesdays
- Boil up on Thursdays + Fridays • Paninis, sandwiches, toasted wraps/sandwiches • Gourmet savouries • Smoothies, milkshakes
- Emporio coffee • Variety of vegetarian and keto options
- REAL FRUIT ICE CREAMS

200 State Highway 1, Ōtaki

freshly baked pies daily • filled rolls, sandwiches • cream doughnuts • great variety of cakes • bread and pizza bread

OZ'S BAKERY
06 364 5468

Ōtaki SHUTTLE SERVICE

06 364-6001 • 027 439 0131

7 DAYS A WEEK SERVICE • WEEKENDS BY APPT

- Ōtaki to Waikanae \$40 • Ōtaki to Paraparaumu \$55
- \$10 + \$5 per passenger between beach and plateau
- Further afield trips negotiable
- Airports and bus connections

Book online at:
otakishuttle.co.nz

Please confirm by phone for weekend web bookings.

Evening jobs need to be booked.



EFTPOS available in vehicle

Order an Ōtaki street name T!



Ōtaki street names - every street included

kids T only \$25

\$30 plus p+p
ADULTS sizes: S, M, L, XL, XXL, 3XL, 5XL
white or black Ts
Children's sizes: 2, 4, 6, 8, 10, 12

ORDER your Ts at
e: debbi@idmedia.co.nz
or text 027 285 4720



Wishing our customers a happy and safe Christmas

HAMMER HARDWARE
It's your local

OPEN 7 DAYS
FREE local delivery

06 364 8389

Titoki Street, Ōtaki 5512
hammerhardware.co.nz

Locals petition for Waikawa bridge

Save our bridge! That's the call from more than 600 people who have signed a petition to support keeping the footbridge at Waikawa Beach.

Waikawa locals are concerned that Horowhenua District Council will decide not to upgrade the bridge after shifting dedicated bridge funding into a general Waikawa account. Some councillors have also indicated the bridge is not well patronised, so funding should go where it's needed more.

The council has told *Ōtaki Today* that councillors had decided to amalgamate the budget lines for Waikawa Beach vehicle access and the pedestrian bridge. However, no decisions about the future of either have been made.

Councillors have asked for more information on options for maintaining and/or replacing the bridge, and about vehicle accessway options. A council survey of the community to see how often the bridge is used was to be done soon.

At a workshop in September they also reviewed a report that considered the bridge to be in "poor or very poor" condition.

A footbridge has traversed the Waikawa River since 1931, providing the only access across the river to the northern forest, dunes and beach.

The Walk on Waikawa Group



Summer festivities at the Waikawa Beach footbridge.

Photo Lesley Ann Walker

(Wow) say the bridge is hugely popular and is used by people from Waikawa Beach, wider Horowhenua, and further afield, to safely cross the river.

"Many cross daily to walk dogs on the beach, with regular walkers coming from Ōhau, Manakau and Levin," the group told *Ōtaki Today*. "Others come to beachcomb, swim, and picnic, confident that the low number of vehicles makes the area safer for children than other nearby beaches.

"The dune area behind the beach and forest has provided a fantastic

wild playground for generations of local and visiting youngsters. People from all walks of life can be spotted crossing over, carrying nets for floundering at the river mouth, whitebait nets, and surfcasting gear."

They say the bridge again needs maintenance work, with council staff advising that, while it could go 18 months without much attention, it will likely need to be upgraded or replaced soon.

Locals became alarmed recently on hearing about the shift of council funds from a designated footbridge fund into a more generic category

able to be used on any beach access way.

They were also worried about what they some councillors' opinion that the footbridge was not well used, and implying it could be dispensable and the money prioritised for other beach accessways.

The Waikawa Beach Ratepayers' Association organised the petition so people could let the council know how much the bridge is used and valued by visitors and residents alike.

Sally Maclean, a local who has been at the footbridge collecting signatures for the petition, has been surprised by

how many users at the weekend come from outside the Horowhenua area.

"I've met people from as far as South Taranaki and Wairarapa who just love this wild west coast beach," she says. "News of our hidden Horowhenua gem must be leaking out."

Jan Jordan, who has also been at the bridge collecting signatures, says generations of some families and whānau have used the bridge. She has heard stories of childhood games and rambles in the forests and dunes, while others say they value the lack of noise and vehicles in the area.

"Most were appalled that council would even consider not replacing the bridge when this becomes necessary."

The Walk on Waikawa Group, which promotes pedestrian enjoyment of the beach, endorses the petition. Wow says it's committed to ensuring quality pedestrian access together with protecting the dune and beach ecological environment.

"The vulnerability of our coastal areas demands careful, well-managed approaches to protect them into the future," the group says. "Wow calls on the council to confirm that maintaining and eventually replacing the footbridge is the priority in allocating funding from the Waikawa beach access fund."

■ *The petition is online at petitions.nz/save_waikawa_footbridge*

From \$119,000
*DELIVERED!

bode 32

LIMITED STOCK
BE QUICK

32m² | 8m x 4m | 1 bed | 1 kitchen | 1 bathroom | 1 living

SUPERIOR QUALITY HOMES

Enhance your Property Value & Returns

EXTENDED FAMILY | RENTAL PROPERTY | AIRBNB

• High performing
• No build time
• Quality Construction

*Kapiti Region, conditions apply *Excl additional accessories shown *Excl site related costs

021 342 013
sales@bode.co.nz
www.bode.co.nz

Startup weekend an investment in positive change

We can't wait for the government or others to fix the broken things later that affect us now.

And you damn sure can't wait for that solution you know would work better, to be built by somebody else.

At our best, we're focused on what's important, but important means different things

GOOD THINKING



PERA BARRETT

to different people. How different would Ōtaki be if the Whakatapuranga Rua Mano strategy that birthed Te Wānanga o Raukawa contained principles like: "Te reo Māori is a taonga, we'll wait for somebody else to halt its decline and revive it"? Or: "We'll

support a Maori tertiary institution if somebody else builds it, but it's not important enough for us to bring to life."

Knowing a change is important and having an idea are the easy bits. Recently, 30 locals spent 54 hours together doing the hard part. Those locals were our first Startup Weekend Ōtaki at Te Wānanga o Raukawa. They invested their weekend in carving and shaping solutions to challenges they cared about. They included:

- kaumātua evacuation readiness
- mental health and suicide prevention of tradies
- te reo Māori revitalisation after formal learning
- making it easier for plumbers to stay safe through compliance
- telling our local stories

If you care enough about something, how much of your time is focused on it? You don't write a book by playing video games. You don't build a business by talking about it.

- using AI to improve on-the-job readiness of apprentices
- changing the narrative around menstrual cycles to one of period prosperity. They weren't creating ideas. They were creating solutions to challenges they thought were important enough to solve.

Most arrived on Friday night as individuals. As a group they pitched 18 ideas for businesses, community impact kaupapa and other initiatives. The kotahitanga impact of the collective kicked in from that point.

So many who turned up for a nosey or came in too shy to share their idea ended up standing and pitching something they cared about deeply. From that 18, seven ideas were voted as the favourites and teams were formed to do the hard bit. They tested those ideas, built solutions, got feedback, adjusted based on that feedback, and built the best prototype they could.

Some of these solutions progressed further in that weekend than they would in 12 months of working at it "when I get a minute".

There are a few reasons for that, but I think a couple made a big difference:

The focus

Every moment in Startup Weekend was invested intentionally by the people there. The format and schedule meant each of the 3000 minutes was focused on building and solving their challenge. That time and space for focus is a huge part of Startup Weekend and it's something you can't really buy.

The people

Being surrounded by others going through the same process of focused, intentional work to make something better helps. Its not really a competition but seeing others do the thing that you're meant to be doing helps get you back on track when you slip.

There were also 11 amazing mentors from across Aotearoa (with Ōtaki of course being over-represented), giving their world-class expertise and experience as a koha to these teams and kaupapa all weekend.

This weekend widened out the "we". The combination of team-mates and mentors meant an incredible wealth of knowledge was being invested in those ideas to turn them into solutions.

The place

There was also something magic about doing this at Te Wānanga o Raukawa, which stands as a beautiful example of what happens when we invest our time and energy on a challenge we truly care about.

So how can we re-create the effects that got 30 people buzzing, and seven kaupapa created?

You can start with an audit on those same three things.

Focus: If you care enough about something,

how much of your time is focused on it? You don't write a book by playing video games. You don't build a business by talking about it. Whether that payment is cash or outcomes, like the late philosopher Nate Dogg said: "I don't like to dream about getting paid, I've been dreaming too long."

People: Think about who you surround yourself with. Like one of the weekend's mentors, Saara, reminded us, you are the average of the five people you spend the most time with. Of those you spend your time with, who moves that kaupapa, dream, or commitment forward? Spend more time with them!

Place: Think about where you spend your time. Are the situations and environments you place yourself in, examples and inspiration, or distractions? Can you change where you spend some of that time? Take yourself out of the places that are keeping you stuck, and try somewhere different.

Now that you've thought about the pushes and pulls on your kaupapa in those three areas, write them down. Date the piece of paper. Whatever of those three areas needs more work, write the action and set a date you'll do it by.

That should take you 30 minutes max.

You might not get to choose where every minute of yours is spent, but those you do choose are the investments you make. Regardless of how many minutes or hours you have, put them where they'll count.

Ahakoā he iti, he pounamu – Although it may be small, it is a treasure.

■ Pera is a rap singer, writer, and founder of Shoebox Christmas. He received the Local Hero award at the New Zealander of the Year awards in 2019.

Merry Christmas

Happy Holidays

from all of us at **FUTURISK**
to all of you

Rex Duckett
rex.duckett@fukurisk.co.nz
027 444 2733

Becky Spiller
becky.spiller@fukurisk.co.nz
info@fukurisk.co.nz
0800 367 467 (ext 2)

Monique Duckett
monique.duckett@fukurisk.co.nz
0800 367 467 (ext 11)

Marzena Pacan
reception@fukurisk.co.nz
0800 367 467 (ext 5)

www.fukurisk.co.nz/kapiti
0800 367 467

Kāpiti FOOD FAIR

**SATURDAY
30 NOV 2024
10am-5pm***

Mazengarb Reserve
Paraparaumu, Kāpiti Coast

Rain or shine | kapitifoodfair.co.nz

*New extended hours

Early bird tickets OPEN!

Food Festival

The Warratahs

Photo credit: James Gilbert Photospace

TICKETS ONLINE + BOOKING FEE

EARLY BIRD up to 10 Nov
\$15 Adult, \$10 Gold Card/Student ID

STANDARD from 11 Nov
\$20 Adult, \$15 Gold Card/Student ID

PARKING - Gold coin

FREE
up to
12 yrs

SCAN ME FOR TICKETS

Social issues, politics on agenda

Organisers are preparing for another vibrant and diverse discussion about issues of the day at the 2025 Ōtaki Summer Camp.

The annual gathering on January 17-20, offers three days of politics, discussion, speakers, music, bush, rivers and sea for people “with an interest in politics, justice, anti-racism, equality and the environment”.

It’s been held every January since 2017, targeting young people who care about social issues, kotahitanga and taiao. It was established in an effort to revive the long tradition of political summer camps in New Zealand.

In the 1970s there was a series of influential political youth conferences in Ōtaki, and before that – from the 1940s through the 1970s – annual student congresses were held in the Marlborough Sounds.

Organisers says that with divisive politics rampant and climate anxiety on the rise, opportunities for young people to connect with others who care about the big issues are more important than ever.

The line-up of speakers is still to be finalised, but last year included Moana Maniapoto (Te Arawa, Ngāti Tūwharetoa), Maiki Sherman (Ngāpuhi/Whakatōhea), Marnie Prickett, Samira Archer (Justice for Palestine), Justine Sachs and Avigail



The Ōtaki Summer Camp organising team in a meeting at Te Mauri Hā, the “kura caf” at Ōtaki Beach. From left, Ollie Neas, Mary Fisher, Éimhín O’Shea, Adrian Leason, Nicky Hager, Bella Gould and Jan McPherson. Photo Emily McDowell

Allan (Dayenu – NZ Jews Against Occupation), writer Morgan Godfery Te Pahipoto (Ngāti Awa, Lalomanui), and Kassie Hartendorp (Ngāti Raukawa).

Ōtaki Summer Camp is aimed at 17-35 year olds, but all past attendees are encouraged to return.

■ To register or find out more visit otakisummercamp.com

ŌTAKI COMMUNITY: SIMON BLACK

The power to change

Can you remember when our rivers were crystal clear and we proudly called ourselves “clean and green”?

We’ve strayed from that. But the good news is, we as individuals and collectively have the power to change. Your voice matters!

The fast-track processes for development and mining, such as Moy Place’s subdivision and the Ōtaki racecourse development, demonstrate the risks.

These decisions bypass local consultation, leaving our communities sidelined with direct impacts on our residents and communities.

These fast-track processes can not only strip locals of agency but also hasten potentially irreversible environmental damage.

As Isabel Wilkerson so aptly said in her book *Caste*, “...we alive today are tasked with having to explain to succeeding generations the damage we have inflicted on ourselves and on the planet as we seek to save them both”.

Informed, cautious decisions are vital. I personally believe we need slower, more thorough processes that prioritise our environment over short-term economic gain. When we allow commercial interests to dictate land use, our waterways suffer, pollution spreads, and species like orange roughy and whitebait face extinction.

If you feel it’s time to act, join the conversation, make your submission to Parliament, talk to your community board, regional councillor or local MP, or advocate groups like Forest and Bird. By speaking up, we can influence a sustainable future that respects our community and environment. Let’s ensure future generations inherit a world they’ll thank us for, not resent us for.

■ Simon is deputy chair of the Ōtaki Community Board



Big gains for Carbon Forests initiative

Ōtaki Carbon Forests has celebrated its first year of operation, with 29 members now meeting regularly for lunches.

Di Buchan says there’s been a change in focus of the Energise Ōtaki project since it began.

“We thought people would want to join the project to get ‘carbon credits,’” she says. “Actually, few members have done that. Biodiversity and bringing people together have been very strong focuses.”

Carbon Forests members – landowners or kaitiaki (guardians) – agree to plant and maintain a minimum of half a hectare of mainly native forest.

Each new member is visited for a talk about aspirations for their land and what trees would suit it best.

“A lot of the landowners were planting or intending to plant anyway, but often not in the volume they’ve ended up doing,” Di says. “That’s what we’re encouraging with the lunches. We bring everyone together,

talk about issues, talk about which trees are thriving. It’s turned into what feels like a whānau, many of whom I would not have met otherwise, and who would not have met each other.”

Including plantings by members and those of the Friends of the Ōtaki River since 2020, Ōtaki Carbon Forests now has 67,900 trees “on its books”. About 14 hectares of trees are now providing healthy habitats for native flora and fauna.

■ See energiseotaki.nz/otaki-carbon-forests

CHRISTMAS
on the Coast
PARADE & FESTIVAL

SUNDAY 8 DECEMBER

- Parade - 11am Mazengarb Road
- Festival - 12 to 3pm Mazengarb Reserve
- Float registrations close 5pm 2 December

Visit: kapiticoast.govt.nz/christmas

Kāpiti Summer

HIGGINS | **Kāpiti Coast DISTRICT COUNCIL**
Me Huri Whakamuri, Ka Titiro Whakamua

Homemade gifts don't need to be time consuming

Looking for fun and easy Christmas gift ideas to make yourself this year? Whether you're on a restricted budget, or just want to give something a little different, there are a myriad of ideas to surprise family and friends with on the internet. Here are a few.

TIME CAPSULES

Here's a unique and fabulous gift one mum gave to her teenagers.

"One year money was tight while my kids were at the end of high school. I made them time capsules in a metal 'shoebox' from Ikea. I put in ads for things they were interested in, a can of Coke, their favourite gum, a phone or calculator they were using, a questionnaire about their favourite foods, shows, friends at the time, and a bunch of details. I think a bag of Doritos, and a prediction of where they will be in 25 years, doing what, married or not, with kids or not. So I've kept the boxes put away and we'll open them at the 25th Christmas (I'll gift them again) and hopefully have a good laugh remembering who they were at the time. They do remember the boxes and chat about what they wish they had put in and ask when the time is up, so I know they are looking forward to it."

PLAY DOUGH

Something simple for your preschoolers is this recipe for play dough by mum Liz Foures. She packaged it into a screwtop jar, decorated it, and added a cookie cutter for the little ones in her family. With only five ingredients and five minutes' cooking time, it's a winner gift. Liz said the play dough actually stayed together nicely, smelt good, and didn't make a huge mess.



Play dough recipe

1 cup all-purpose flour, 1 cup water, ½ cup salt, 2 tablespoons cream of tartar, 1 tablespoon vegetable oil. Optional mix-ins: 1 tablespoon glitter, ½ teaspoon peppermint extract + a few drops of green food colouring (or red and strawberry flavouring)

Mix the flour, water, salt, cream of tartar, and vegetable oil in a large saucepan and cook, stirring constantly, for 4-5 minutes until the dough is thick and no longer sticky. Allow to cool five minutes before playing with. Optional: Add glitter OR peppermint extract and food coloring to the cooled dough and fold until fully incorporated. Store in an airtight container.

ERICA KASTNER'S HOMEMADE VANILLA EXTRACT enhances the flavours of so many foods she enjoys: smoothies, matcha lattes, homemade whipped cream, eggnog, hot chocolate.

If you know a vanilla lover – and who doesn't love vanilla – get cracking with this simple idea now. It won't be ready for Christmas Day, as it needs at least two months to develop the flavour, but it will be a lovely gift for someone to use through 2025. See thepioneerwoman.com

Homemade vanilla extract makes 1 cup, takes five minutes to prepare. 6 whole vanilla beans to one cup vodka. Cut the vanilla beans in half lengthwise with scissors or a knife. Leave a bit intact at the end if desired. Cut the beans down to fit the height of your jar if necessary. Put the beans in a 250ml jar. Cover with vodka. If you are using a shorter jar, just cut the beans to size. Screw the lid on and give it a good shake. Place in a cool, dark place. Let sit for at least two months. The longer the vanilla sits, the



stronger the flavor will be. While it's sitting, give the jar a shake every week, or as often as you can remember.

If your jar is larger than 250ml, use more beans and alcohol

so that the alcohol will cover the beans. Just remember this ratio: 6 vanilla beans per 250ml of alcohol.

SAND ART SUGAR SCRUB

This recipe is for a gorgeous face scrub, but you can also make a body sugar scrub for use in your shower. Go to sugarandcloth.com/diy-sugar-scrub-sand-art for more recipes.

Sugar scrubs are a natural way of exfoliating and moisturising your skin. It's a less harsh treatment compared to a sea salt scrub. The main components of sugar scrubs are sugar, an oil (typically coconut oil or olive oil) and aromatic hydrating essential oils.

Sugar scrubs for face and body are beneficial for exfoliating and removing dead skin, and leaving your skin feeling silky and smooth.

Sand Art Sugar Scrub recipe

Granulated white sugar, coconut oil, gel food colours (gel food colours bring brilliance and clarity of colour without the addition of a lot of unnecessary liquid. Only

a few drops of gel colour will give you a the same, or better result than a teaspoon of liquid colour.)

Optional: Your choice of essential oils for scenting. Here are some with skin benefits: Chamomile oil reduces redness in your skin. Coconut mint has a cooling effect on irritated skin. Lavender oil soothes and relaxes your skin. Peppermint orange for energy boosting. Tea tree oil (use sparingly as the scent is strong) is great for acne prone skin as it is natural astringent.

Airtight containers for storing. Either buy glass jars or use mason or food storage jars (free). You could spray paint the lids gold.

Making sugar scrub is simple and you can't go wrong with a recipe for it. Use 3 parts cup of sugar to 1 part coconut oil, with a few drops of essential oil as a general rule of thumb. For a creamier mix add more coconut oil. Add as much essential oils as you'd like for scenting the scrub. It won't hinder the outcome of the consistency. Spoon gel food colouring into scrub and mix with your hands. Spoon each colour into your container, firmly pressing into place before moving onto the next one.

When using on your face, apply a small amount of sugar scrub to clean dry skin. Wet

your finger and gently massage your face in a circular motion. Then, rinse with lukewarm water and pat dry.

Store your sugar scrubs in an airtight container at room temperature for a longer shelf life. Over time, the sugar and oil may separate. This is completely normal. Simply remix the sugar scrub with your finger.

Decorate your jar adding instructions to your gift.




Getting into the Christmas spirit!

I know it's too soon to be thinking about putting your Christmas tree up, but if you're looking at alternatives, it's a good idea to start organising what you can do now before Christmas madness hits.

There are so many creative ideas people have come up with to replace the traditional Christmas tree, real or fake.

This DIY wooden Christmas tree (at right) is very different as it has knobs and hooks and is made from architectural salvage. It's great project for all the handy men and women out there.

Don't you dare throw anything away ... attach it to your scrap wood tree instead. Wouldn't this make a fun, festive key-hanging spot by the front door?



This tree at right might take a bit more woodworking knowledge, but the pallet tree on the opposite page can be created by anyone.

Wine corks are great materials to make Christmas trees from. Using different sizes of styrofoam cones as a base, (you can buy these at craft shops) and a hot glue gun, attach the corks to the cones. Add a ribbon to the top of each and they are ready for your Christmas table..



CHRISTMAS LATE NIGHT SHOPPING
Thursday December 5



OPEN Monday-Saturday 9am-5pm
CLOSED Sunday and public holidays

Watson's Garden Ltd
17 Bell Street, Ōtaki • 06 364 8758 • watsonsgarden.co.nz




CHRISTMAS GIFTS
As well as year round: Bedding plants • Vegetables
• Perennials • Annuals • Flowers • Shrubs • Fruit trees.

10% OFF STOREWIDE (excludes gift vouchers)



RIVERBANK ENGINEERING

Hydraulic, Mechanical & Structural Engineering Specialists | 46 Riverbank Road, Ōtaki | 06 364 7444 | info@riverbankeng.co.nz

CHRISTMAS AND NEW YEAR CLOSURE

We would like to take this opportunity to thank you for your support this year, and advise you of our Christmas working hours.

We will be closed from 4.30pm Wednesday December 18, 2024, and normal business will resume on Monday January 6, 2024.

FOR URGENT HYDRAULIC AND PARTS CALLOUTS ph: 0274 426 020
please note: a call out fee will apply

We would like to wish you all a very **Merry Christmas and a Happy New Year**, and look forward to your continued support next year.

From Dean and the team at Riverbank Engineering.

Christmas treats with a difference

By Debbi Carson

Who needs recipe books these days? With the internet, the world is your oyster.

I'm always looking for something different each Christmas. It's easy to prepare the usual dishes that make up your traditional fare, but so nice to try out a new dish.

Many years ago, I made a gorgeous upside down potato salad by one of my favourite Australian chefs, Anna Gare. It was stunning, tasted amazing, and included caramelised leeks, roasted red peppers, but took soooooo long to make, it was a once only I'm afraid. Now, I look for easy to prepare dishes with not too many ingredients.

Aunty likes to bring turkey, I like to dress the ham, and Mum makes a mean potato salad. Throw in some greens or a salad or three, what more do you need? Just a relaxing day where everyone contributes and you can all relax!



Easy charcuterie board

Dress up your appetisers. Cute Christmas forks are available online. These can be simply cherry tomatoes, olives and cheese. If you aren't an olive fan you can use gherkins or sweet onions. Decorate with whatever herb is at hand – rosemary, basil, parsley.



Make a salami rose: Take a shot glass or egg cup, thinly sliced salami, fold one piece over the glass so it is half in, half out. Continue overlapping each piece halfway, using about 10 slices. Press salami to shot glass as you work. Turn upside down, remove glass, and you have your rose. Larger glasses with more salami can be used to make a bigger rose.

Strawberry spinach salad

This gorgeous-looking salad is a must try this year. Delicious on its own, or pair with chicken or turkey, strawberry spinach salad is a healthy, vibrant, and easy-to-make recipe that comes together in 15 minutes!

- 300g fresh baby spinach
 - 3 cups strawberries cleaned hulled, sliced
 - 1 cup blueberries
 - 1/3 cup feta cheese, crumbled
 - 1 cup pecans toasted, some chopped
- Use high-quality aged balsamic vinegar made in Italy. If not available, use your favourite balsamic dressing, or combine ¼ cup olive oil, ¼ cup balsamic vinegar, and two tablespoons of brown sugar. Whisk together until emulsified. In a large bowl, combine all salad ingredients, except pecans. Top with whole and chopped toasted pecans. Drizzle with balsamic glaze.
- Thanks Julia!
See juliasalbum.com



Cranberry Brie Bites

- Makes 24
 - Prep 20 min
 - Flaky pastry
 - Cooking spray
 - Flour, for surface
 - 1 x 225g brie
 - 1/2 cup whole berry cranberry sauce
 - 1/4 cup pecans
 - 6 rosemary sprigs, cut into 2.5cm pieces.
- Preheat oven to 190°C. Grease mini muffin tins with cooking spray. On a lightly floured surface, roll out pastry. Cut into 24 squares, place into muffin tin. Cut brie into small pieces, place in pastry. Top with spoonful of cranberry sauce, some chopped pecans, and one sprig of rosemary. Bake until pastry is golden, about 15 min.

White Christmas crackles

- Prep 20m • Cook • 5min • Makes 12
 - 1/2 cup condensed milk
 - 50g butter, chopped
 - 360g white chocolate, chopped
 - 2 cups rice bubbles
 - 3/4 cup desiccated coconut
 - 1/2 cup red raspberry lollies, chopped
 - 1/3 cup pistachios, chopped
 - 2 tsp vegetable oil
 - Red raspberry lollies, finely chopped
 - Pistachios, very finely chopped
1. Lightly grease a 12-hole (1/3-cup-capacity) muffin pan and line the bases with small



The tree on the left was made from straight-ish branches from various trees. Cable ties and garden wire were used to attach the branches, and Christmas decorations were tied on or glued. Easy to hang on your wall.

On the right a tree for the table has been made from music paper curls and glued to a base.

So, if you have the time and the inclination and want to DIY this Christmas, the internet is your best friend for all ideas.



OTAKI POTTERY CLUB INC.

TOTE MODERN GALLERY

WISH YOU A VERY MERRY Christmas AND HAPPY NEW YEAR

Visit us to find unique Christmas treasures for your loved ones

Open Friday - Sunday
10am - 3pm
until the 22nd of December

Otaki Racecourse | 47 Te Roto Road | otakipotteryclub.org

Old School Beauty

for fabulous gift ideas this Christmas

CHRISTMAS GIFT VOUCHERS
AN EXTRA SPECIAL GIFT

Old School Beauty thanks our fabulous clients. We value your business and appreciate your continuous support.
Merry Christmas, Happy New Year and Happy holidays

06 364 7075
26 Dunstan St, Ōtaki
oldschoolbeauty.co.nz

OPEN: Tues-Thur 10am-6pm Friday 10am-5pm

HUATAU/Comment

MAYOR'S VIEW: JANET HOLBOROW

Quality education in Ōtaki highlighted at recent events

Ōtaki is a hub of quality education with some incredible learning opportunities, highlighted recently with some memorable experiences and events.

The Ōtaki College prize-giving was an inspiring and moving ceremony. Congratulations to Louis Bevan, who received a number of scholarships and awards on the night, culminating with being named dux for the year. He also received the Chairperson's Award for all-round excellence, and has completed a university paper in mathematics, gaining an A+ pass.

Proxima was Joseph (J T) Byrne, who was only a single point behind, and Madeline Simpson was the Everiss Scholar, which will allow her to visit the UK for three months next year.

It was clear at the awards that there is a culture of mutual respect and support at the college, with the students celebrating each other's achievements.

The college doesn't just reward academic excellence, it also encourages personal growth and development.

Another Ōtaki school which has a similar kaupapa of whanaungatanga is Te Kura-a-Iwi Whakaturanga Rua Mano.

A group of elected council members visited the site of their tiny home project in October to check out the kura's projects and talk to them about their work and the learning opportunities embedded in the programme.

From project management to social theory, those learning opportunities are endless. Not only that, but each student completes a cabin which they can keep at the end of the course. Built using recycled and re-used materials, the cabins are each individually designed by the students and are of an exceptionally high quality.



Some of the students who have completed their secondary qualifications early attend Te Wānanga o Raukawa, another world-class educational opportunity available in Ōtaki.

Factoring in the other schools, the courses available through Māoriland, Kiwi Can Do (which operates from the old children's health camp) and other local education providers and courses, Ōtaki is certainly a hub of education and learning.

Another opportunity for learning is the Kāpiti Coast Arts Trail held over the first two weekends in November and featuring a number of Ōtaki venues and artists.

The trail is an opportunity for artists to connect with their customers and share their artistic process and the inspiration for their

work, and a chance for visitors to dive into the life of an artist.

Also happening currently is the Wellington Heritage Festival. Ōtaki is featuring in the event with The Kilns at Te Horo, the Ōtaki Rotunda, and Ōtaki Museum all taking part in a feature weekend on November 9-10.

These venues are all members of the Discover Kāpiti Heritage Group, which was the winner of the Environment and Heritage category in the Wellington Airport Regional Community Awards for Kāpiti, taking them through to the regional finals being held later this month at Te Papa.

The group is a shining example of a group of organisations getting together to support each other to achieve recognition and success, and to maximise the opportunities for the community to learn about local history and heritage.

■ Janet is Kāpiti mayor.

THE ELECTORATE: TIM COSTLEY, MP

Well done, Ōtaki College students

Firstly, I have to say well done to Matai on winning the Ōtaki College house competition this year.

I enjoyed my evening at prize-giving celebrating the diversity and success of all students. It's not just an honour to be part of this, but a pleasure to see how successful our rangatahi are and what an exciting future our region has with young people like those at our college.

It was also exciting to see Stanmore Farm on *Country Calendar* recently. They are a fantastic family business here in Te Horo. They create good jobs in our region, and export to the world, but are effectively a nursery for every vineyard around New Zealand. Their technology and innovation is amazing, and I'm proud to have them in our region.



There is a connection between these two. I'm working to increase the pathways for young people in our region.

Currently, most young people believe they need to leave Ōtaki if they are to get into a trade, an apprenticeship, a degree. Almost a quarter of residents in our region leave town each day to commute to Wellington and Palmerston North to work, but roads and trains heading the other way are empty. This all creates the perfect storm and a real opportunity to bring people and opportunity to our region.

We have great jobs here in construction, manufacturing, horticulture, and our food and beverage sector. But to keep our talent here, we need to provide training locally for local jobs. I'm working with tertiary educators like Whitireia and Ucol, Massey and HLC, to try and increase the opportunities for our young people. I'm also working with MSD (and Winz) and employers to create local opportunities. I'm so excited about the positive future we have right here at home, but it will take lots of work to leverage all those opportunities, and I'm committed to years of work to ensure that success for the next generation.

I'm loving all our local summer events. I've been at all the Labour Weekend markets, I'll be at the Kāpiti Food Fair raising money for the foodbank, the Strawberry Festival, the Arts Trail, the Women's Expo, the Kāpiti Half Marathon, the Fire Brigade awards night, and of course all the Christmas parades.

Enjoy your November, and I look forward to seeing you out and about in the lead-up to Christmas.

■ Tim is MP for the Ōtaki electorate

CAM'S CORNER: CAM BUTLER

Cone-taki as important projects get done

Tēnā koutou whanau o Ōtaki.

Cone-taki

Ah yes, Ōtaki people have certainly been commenting about the number of roadworks around Ōtaki at the moment. We'll all be gymkhana experts by the end of this! Yes, several projects have ended up being done at the same time, giving an intense time of road cone proliferation. The alternative was less works at a time and a much longer time. Let's just go hard and get this out of the way. Even better, the fire main works are sooooo close to being done, so that will give Old SH1 near Sue Ave a break from the cones.

River bridge shared pathway

The first sections of the shared pathway "clip on" was placed just recently. If you haven't seen what has been happening under the bridge then this might be the first sign of positive progress you've seen. Things will



really progress now as more sections are placed and the groundworks at either end of the bridge are close to being finished. We will see the full bridge open at nights soon.

Ōtaki water reservoir #1

Community board members and ward councillor Shelly got escorted around the construction site of water reservoir #1 off the end of Te Manuao Road and it was pretty cool. Impressive engineering is going into the project to ensure the reservoir is stable and can handle big earthquakes. In comparison a

smaller reservoir on Waitohu Valley Road was unfortunately built right over a fault, so given a big earthquake that reservoir is likely toast.

Reservoir #2 to supply water for the plateau areas is coming. A likely site is being investigate at the moment.

Ōtaki Ward southern boundary

Following feedback, or more accurately, a lack of feedback from affected residents, KCDC has gone with no change to the southern boundary of the Ōtaki Ward. It will remain along Te Horo Beach and School roads, so Te Horo Beach remains in the Waikanae Ward as per the last election.

Speaking of elections, we are now in the third year of this term. My how time flies when you are having fun. . . .

Keep being Sunny, Ōtaki.

• Like Ōtaki Community Board on Facebook
■ Cam is chair of the Ōtaki Community Board

TE HORO OUTLOOK: MICHAEL MOORE

It's breeding season for threatened dotterel

Our New Zealand dotterel is a shorebird found only in certain areas. The Māori name is pohowera (banded dotterel) and tūturiwhatu (northern dotterel).

They are not only rare, but on our threatened species list.

The dotterel breeding season is from late September through to February. Their eggs, almost impossible to see, have a pale coffee background with dark brown/black spots and splotches, normally evenly spread and occasionally concentrated at the blunt end.

Kāpiti Coast's stream and river mouths are extremely important for all kinds of shorebirds. They provide nesting spots and the food basket to support them through the nesting season and raising their young. These areas, like the mouth of the Mangaone Stream at Te Horo Beach, are also busy places for locals to enjoy. These areas especially need our protection.

We all need to be aware of our impact where these gorgeous wee birds build their nests and raise their young. Dotterels nest in the sand and their eggs and chicks are also sand coloured, so they are incredibly vulnerable to predators and people, dogs, horses and vehicles. These birds show amazing behaviour to



protect their young. The parent pretends to be injured to draw predators away from the nest. If you see a bird behaving like this, it has eggs or chicks nearby, so leave it alone and move away from the area.

I invite people to sit somewhere nearby quietly, and observe them. It's a unique and special privilege to have dotterels here on our doorstep. It's difficult to rope off nesting areas as they also nest in other parts of the dune and beach areas. Please take care, as these birds' well-camouflaged nests are almost impossible to see until too late.

There's some at the Mangaone Stream river mouth and at the Sims Road end of Te Horo. You will also see them at Ōtaki River, and at the Waikanae River mouth and sand spit, which is a scientific reserve.

Please don't take your dogs around these places (even on a lead). Horses and vehicles

should also stay away from the known nesting areas.

We have installed signs across the coastal areas where we have seen dotterels. This indicates usual nesting sites. Please respect the restrictions around these areas.

If we take care of these places, other shorebird species that we should have in greater numbers on the Kāpiti Coast might just come back, too. There are many other birds that should be here in greater numbers like tara (terns), kōtuku (white heron), kuaka (bar-tailed godwit), tarāpunga (black-billed gull), ngutu pare (wrybill). Even some beach birds, the common red-billed gulls, are sadly vanishing.

We love living here because of our beautiful coast and natural environment. Conservation is important for maintaining biodiversity, which sustains ecosystems.

Help educate others gently and respectfully if you see a dog on the loose, rather than shaming them on social media.

• Next Waikanae Community Board meeting 7pm, Tuesday November 19, at the Waikanae Community Hall, 28 Utauta St.
■ Michael is deputy chair of Waikanae Community Board.

Democracy throws up Trump, so he throws it out

Democracy is a civilised way to run a society and has been around, in various forms, since the ancient Greeks.

Most people quite like it because it stamps the will of the people on the appointment of our decision makers, for periods of time. We



FRASER CARSON

also don't mind if it delivers a result we can agree with. It's not so hot when it delivers something we find distasteful.

But while a result might reflect the wishes of a majority of voters, it doesn't always make it the right decision. For

example, while elected decision makers are there to make some serious choices, what if those who elect them aren't too serious or have consumed a little too much snake oil?

That's certainly true with the news a serial liar, convicted felon and twice-impeached president, Donald Trump, managed to steamroll a majority of Americans into voting him back to the highest office on the planet.

I was shocked at his first election. This time I almost expected the result, so my reaction was less about shock, and more about resigned dismay and disgust.

On reflection though, there is some cause for optimism from the US election, not from Trump or his pending administration, but rather more from the jolt this will finally deliver to progressive politics in the US and globally. However, I will return to that thought soon.



Trump Chicken. Illustration by Fraser Carson

In Trump's first election in 2016, he didn't expect to win. His campaign was akin to a kite flying grab-bag of Trumpy ideas. What followed, in his presidency, was a parade of incompetence and he achieved little more than tax cuts for rich and corporate America, plus a global trade war and bits of lovey bonhomie with global despots like Vladimir Putin and Kim Jong Un.

This time Trump was determined to win because, if he didn't, he would have faced further legal cases that were likely to imprison him for the rest of his unnatural life. They included a blatant attempt to have his 2020 election defeat to Joe Biden overturned by inciting a violent mob to storm the Capital Building on January 6, 2021. But he also learnt a few things from his past presidential failings – this coming presidency is likely to be much more effective in delivering some of his most destructive impulses.

Trump is exactly who he says he is. He's a misogynist, sexist, racist bigot who has grafted

his way through sleazy business practices to become a billionaire and president of the United States of America, again.

How, one wonders, could he have made gains in almost all voter groups, including across all swing state cities and suburbs, rural communities, Blacks, Latinos, Native Americans, younger and first-time voters?

The answer is complex and multifaceted, but is largely about an evolving culture shift in the US, and elsewhere, towards a fragmented and polarised society where self-interest is a greater default than collective interest.

It is certainly a time for the Democrats to reflect on what happened and some uncomfortable truths about how to recover.

The first is to understand that groups such as ethnic minorities are no longer an automatic support base. That has been obvious for years among working and non-college educated people, but the Democrats and the Harris campaign routinely delivered a top-down policy

agenda from entitled and privileged social "elites".

The Democrats simply failed to listen to the electorate and fully understand the cultural shifts. As a fundamental of any election campaign, these things have to be delivered by politicians who connect with the everyday aspirations and struggles of people.

Trump may appear to us, on the outside, as a billionaire conman with little real care or connection with ordinary people. But he appeals to the many in the US who want to see a bloody nose visited on the entitled Washington power-brokers – "take America back".

Call it wilful ignorance if you wish, but because of this, voters are prepared to overlook his obvious faults and want to believe he'll deliver something better for them.

Add to this a simple equation. Two in every three Americans believe the country is on the wrong track. That is mostly to do with the economy and immigration, the two top issues in the election, and the issues voters believed Trump was strongest on and Harris weaker.

Is there a silver lining? Clearly damage will be done to the global economy, international relations and the environment, if Trump carries out half of his agenda. I am sure US democracy will survive and a fickle electorate will surely recoil when they see the truth about Trump. At the same time and out of necessity, the Democrats will figure out that the world has changed and that they better climb down from their perch and connect with people's real concerns.

The other good news. I will now be able to worry less about a possible Trump presidency and US news websites will be getting much less of my attention.

■ Fraser is founder of the community development websites flightdec.com, knowthis.nz and inhub.org.nz

Peka Peka to Ōtaki corridor improvements

With the Peka Peka to Ōtaki section of Kāpiti Expressway open, old State Highway 1 is no longer required to function as a state highway and will officially become a local road. Responsibility for ownership, maintenance and any future upgrades of the road will be transferred from NZ Transport Agency Waka Kotahi to Kāpiti Coast District Council.

Before this happens, we're making improvements to old State Highway 1 — from Makahuri/Marycrest in Te Horo to Taylors Road just north of Ōtaki — to make sure it meets the needs of a local road.

This year we're starting the first stage of construction — from Makahuri to south of Ōtaki River Bridge. The work in this section will include drainage upgrades, footpath and kerbing construction, pavement resurfacing, and landscaping, as well as other improvements. This stage of work is expected to continue through to mid-2025. Most construction in this section will have minimal impact on residents, businesses, and road users, but we'll keep you well informed throughout the project.



Te Horo Beach Road - an artist's impression



Riverbank Road - an artist's impression



Waerenga Road - an artist's impression



For more information and to sign up to our newsletter, visit nzta.govt.nz/pp2o-revocation

MAHI MĀRA/Gardening

Retrofit compost bin into a worm farm



EDIBLE GARDEN

Kath has been growing vegetables to feed her family for 21 years. Spray-free, natural, low-input food gardens are her thing. Kath offers organic gardening advice through her articles, books, workshops and garden consultations.

KATH IRVINE

THE SOAP BOX

Manufactured and packed here in sunny Ōtaki
LOTUS KLEEN AWAY
 MOSS & MOULD LICHEN & ALGAE KILLER



PRACTICAL CHRISTMAS GIFTS
 at factory prices

5L ONLY
\$20

LOTUS KLEEN AWAY MOSS & MOULD, LICHEN & ALGAE KILLER

Summer Sale 20% discount until 30 Dec 2024.

Lotus Kleen Away 5L was \$25 now only \$20.
 Covers approx. 345 sqm.

NO NEED TO BUY EXPENSIVE PRODUCTS TO KILL MOSS MOULD LICHEN & ALGAE.



62 Riverbank Rd, Ōtaki
 06 364 5767
 orders@dowco.co.nz

SOAPBOX | Monday-Thursday: 9am-4pm
 FACTORY | Friday: 9am-3pm

Today I'm putting those black plastic, dalek-like compost bins to good use.

Let's face it, they're rubbish at making quality compost, but happen to be perfect for farming worms! They're easy to manage, create a huge lot of worm castings, and because they're on the ground, the worms can escape when (not if), the farm gets too hot, too dry, too wet, too cold or runs out of food.

Two bins, side by side is ideal. Find a spot with winter sun and summer shade because worms need life warm-ish year-round. Put them close to the veggie garden and greenhouse, and plant hungry fellas like rhubarb or citrus alongside to lap up the nutritious run off.

- Sit the bins on wet cardboard.
- Start one off with a 20cm-ish bed of well rotten hay or homemade compost, or my personal fave, decomposed organic manure (organic, because it must not have any anti-worm nonsense in it).
- Cover with damp cardboard, an old towel or hay.
- Set a lidded bucket of lime or wood-ash alongside and you're ready to go!

Lift the cardboard cover and pop your worms into the centre with a small amount of well chopped up food scraps, all tucked under the cardboard.

Add food scraps slowly to start, waiting until most are consumed before adding more. Keep in step with the population as it grows. Don't include citrus skins or onions to begin with –

put them on your compost pile, but once your farm is going gang-busters, a few here and there are sweet.

Check in every-day to say hey and make sure they're happy, ie, warm and fed and moist.

- Don't dump the scraps, spread them out.
- A dusting of lime or woodash now and then keeps things nicely balanced.
- As the cardboard cover starts to deteriorate, leave it for the worms to gobble and replace it with a new bit. If it's cold, a combo of hay and card helps.
- A few dollops of manure now and then will thrill your worms no end, as will shredded paper or card.
- Rats and mice love food-scrap, too, so get trapping! Or sit the bin on top of chicken wire and wrap it up the sides a little way.

When bin number #1 is full, create a bed in bin #2. Move a few big scoops of worms over by hand, plus fresh scraps, plus a new cardboard cover. If bin #2 is next to bin #1, the remaining worms will follow the new food as dinner gets thin on the ground in bin#1.

When most of the worms have vacated, slide the bin off and there you have it - a stash of gardener's gold – a cell-strengthening, immune enhancing, growth promoting fertiliser par excellence. Add to seed raising mix, to new transplants, to compost (whenever you use it), and use as a tonic for unwell plants or fruit trees. Bring on the garden magic!



WHERE ARE THEY NOW?



Geoff Mansell on his Kotare Farm, Northland.

Photos supplied

Geoff's passion for growing bananas

A recent *Country Calendar* TV programme put former Ōtaki local Geoff Mansell in the spotlight.

The programme showcased Geoff's ability to grow tropical fruit – including bananas – at his farm in the Far North.

Kotare Farm has primarily been a fig and feijoa orchard, but Geoff has started growing Honduran-type bananas in a covered subtropical fruit nursery where papaya and pineapple are also grown.

Geoff started the new banana plantation to provide an additional crop type that could generate more value from his land. After a few seasons on the farm he realised he couldn't make enough income off the feijoa and figs crops. So he started the banana plantation, with crops being sold at the orchard gate sales, plus supplies to his local supermarket.

"As we develop our New Zealand grown banana, pineapple and papaya and increase supplies into our supermarkets, we are offering customers more home-grown produce," he says. "This is beneficial to our employment, economic and environmental outcomes and makes us more self-sufficient."

Buying locally grown fruit rather than imported fruit is a win-win for Kiwi customers.

"All the imported bananas you'll find on the supermarket shelf are the cavendish variety, picked green for shipping and artificially ripened when they arrive here.

"Banana growers in New Zealand are producing many other different varieties, with the potential to offer shoppers a wider range of flavours and choice – some of our bananas have citrusy flavours, others are more creamy tasting.

"Because bananas grow a little slower here than they do in the tropics, they have time to develop a unique and subtle subtropical flavour and firm-to-the-bite texture. And because they can be harvested and transported to market over a much shorter timeframe, they ripen naturally, have a longer shelf life and their often smaller size makes them convenient for lunch boxes as well."

Geoff has diversified his business by creating an avenue for other subtropical fruit growers to get their produce to market. Kotare Subtropicals is a certified multi-site grower via NZGAP (New Zealand Good Agricultural Practice). He believes this will allow him to work with others to help build a New Zealand subtropicals industry.

A key goal has been to create interest in growing bananas in suitable locations so a sustainable, albeit small, New Zealand banana and subtropicals industry can be established.

"We hope to show from our new banana plantation that it is possible to produce your own bananas and other subtropicals to give you year-round sales and food. If we can be successful then others will see an opportunity to do similarly. The addition of a covered structure has allowed us to extend fruit production to year-round and aid income generation," Geoff says.

Geoff has had Kotare Farm for about 10 years and during that time has participated in two scientific research projects that have developed his management practices.

In one, he partnered with Plant and Food Research on a successful trial that has reduced the incidence of guava moth on feijoas. He also supplied banana plants for AgResearch's Tai Pukeng project that successfully produced new plants through tissue culturing in the lab.

Good management practices and efficient irrigation are minimising the business's impact on freshwater, while the team closely monitors soil quality. There is an active focus on reducing waste and recycling, including chipping and mulching prunings, plus all plants are referenced to authenticated varieties.

Looking to the future, Geoff is working on a new business venture that will enable him and other sub-tropical fruit growers to market their produce through wholesale and retail channels. He's also working with groups including iwi to promote the diversification of crops in Northland.

Geoff is not just preparing for climate change, he's planning for it – developing his tropical fruit business based on a foundation of scientific knowledge.

Essentially, Geoff's business model is designed to capitalise on climate change, with the investment in sub-tropical fruit and the transfer of knowledge setting him up well for the future.

Geoff was born in Ōtaki in 1961 and was pronounced "Friday Flash", as he seemed very keen to get out and into the world.

He grew up on Ōtaki Gorge Road and became a garden helper to his mother, Margaret, rattling off the names of as many flowers, shrubs and trees that she could teach him.

His school days began at Te Horo School in

1967, where he participated in calf club days, and all the floral arrangements, sprays, button holes, vegetable growing, sand saucers, miniature gardens and wildflower displays on offer, and occasionally being successful. Moving on to Ōtaki College Geoff left with a B bursary.

He started his career in 1981 as a qualified horticulturist, and worked in nursery management in Western Australia for 12 years.

From 1993-1998 he went back to studying, gaining a masters degree in resource and environmental planning. Later he worked as a planner in Palmerston North, then Auckland. In Auckland, in his spare time, he grew a variety of edible fruits. Figs and feijoas were his favourites until he was given a banana plant a year before leaving Auckland. It rekindled his fascination for growing the fruit.

Geoff's greenhouse has enabled him to set up a trial to determine the most suitable varieties to grow there. Three main banana varieties worked

well and didn't outgrow the covered structure, nor did they need continuous trimming and maintenance.

Geoff says the demand for New Zealand grown fruit is high and he looks forward to the day it is available throughout the country for everyone to enjoy.



Bananas, papaya and pineapples from Geoff's greenhouse.

HAUORA-PŪTAIO /Health-science

The rhetoric that fed into vaccine hesitancy



In 2021, shortly after Pfizer published the results of its Phase 3 safety and efficacy clinical trial for their Covid-19 vaccine, an Instagram post went viral, claiming that a peer reviewed study (actually a non-peer reviewed commentary) had found the vaccine effectiveness was not 95% as Pfizer had reported, but only 0.84%.

The Instagram post went on to claim that Pfizer had “deceived everyone” and had “purposely ignored” Absolute Risk Reduction (0.84%) by reporting only the Relative Risk Reduction (95%).

The narrative that Pfizer had manipulated the facts continues to spread on social media, including a group of anti-vax alternative medicine doctors in New Zealand who, under a heading of “They Knew and They Lied” reported that “They knew that the Absolute Risk Reduction (ARR) was only 0.84%. They knew that ARR was the number that should have been used and that Relative Risk Reduction (RRR) is a deceptive number used by pharmaceutical companies to inflate the benefits of their products. How many New Zealanders would have taken a job if they had been told the TRUTH?” While further adding that there is “selective reporting of relative risk by government officials and their coordinating media outlets.”

Those are strong words: we are not to trust the vaccine, pharmaceutical companies, the consensus of the scientific community, public health

HEALTH SCIENCE



DR STEVE HUMPHRIES

authorities, or the media. It’s rhetoric that feeds into vaccine hesitancy – at a time when New Zealand has growing numbers of unvaccinated children and increasing risk of a measles epidemic.

So exactly what is RRR and ARR, and did Pfizer “manipulate the facts”? To understand statistics, we need to understand where the numbers come from.

In the Pfizer Phase 3 trial, more than 40,000 participants were randomly assigned to get either the

Pfizer vaccine or a placebo. A primary end point was the development of Covid-19 symptoms: In the placebo group there were 162 cases of Covid-19 recorded, but only eight cases in the vaccine group. Clearly there was less risk of getting Covid-19 for those in the vaccinated group.

Doing the maths, the relative risk reduction (RRR), or “vaccine efficacy”, was 95%; which means that the people given the vaccine had a 95% lower risk of getting sick than those in the placebo group. A good result.

RRR is the usual measure of vaccine efficacy, and the most reported measure for vaccine trials because it is generalisable; whatever the baseline risk is in a community from Covid-19 (high or low) the vaccine could reduce that risk by about 95%.

But there is another measure of effectiveness, and that is the absolute risk reduction (ARR). This can be calculated from the Pfizer data by taking the risk of getting Covid-19 in the placebo group

(0.88%) and subtracting from it the risk in the vaccine group (0.04%): $0.88 - 0.04 = 0.84\%$. A small percentage reduction that people on social media claimed showed the vaccine was far less effective than Pfizer was asserting – an anti-vax “Gotcha” moment.

So why didn’t Pfizer report this ARR statistic? To answer that we need to look at how the vaccine trial was run. After participants were given either the vaccine or placebo, they couldn’t be deliberately exposed to the Covid-19 virus to test vaccine effectiveness – it would be unethical to expose people to a known deadly pathogen. Instead, the participants simply went about their daily lives, and it was observed how many developed Covid-19 symptoms.

At the end of that observation period 0.88% of the participants in the placebo group were Covid-19 symptomatic. A low level of risk because the researchers were observing people who were practising risk mitigation through physical distancing, wearing masks etc - and clinical trial volunteers tend to be health conscious and follow risk mitigation strategies. Additionally, risk was only assessed over a two-month trial period.

Those factors limit the baseline (placebo group) risk, which, in turn, constrains the ARR to a low value. Using the formula for ARR (Riskplacebo - Riskvaccine); with a baseline risk of 0.88% even a perfect vaccine (that reduces risk to zero in the vaccine group) will only have an ARR of 0.88%. The Pfizer vaccine, by reducing the baseline risk by 95%, came close with an ARR of 0.84%.

However, the point of the vaccine was to protect



Bowel screening is easy

In MidCentral (Ōtaki to Norsewood), free bowel screening is now available to Māori and Pacific people from the age of 50 to 74.

The screening age is 60 to 74 for everyone else.

Find out more [timetobowelscreen.nz](https://www.timetobowelscreen.nz) or talk to your doctor.

Te Kāwanatanga o Aotearoa
New Zealand Government

Health New Zealand
Te Whatu Ora

Time to
screen

National
Bowel
Screening
Programme

communities so that emergency mitigation strategies could be dropped, and the low trial ARR value of 0.84% gives us no meaningful idea of how much the vaccine would reduce risk under those conditions, where the baseline risk of getting Covid-19 can be very high (though the 95% RRR value tells us the reduction of that risk would be substantial).

Indeed, the Pfizer trial, like most Phase 3 vaccine trials, was “event-driven” with a rolling enrolment of participants until a minimum specified number of Covid-19 cases were recorded sufficient to calculate an accurate RRR. An event-driven design inherently restricts ARR to a low value, so it doesn’t make sense to run such a design and then expect that ARR value to tell us anything meaningful about real world vaccine effectiveness.

For all the above reasons, Pfizer

published relative risk reduction and not absolute risk reduction. The authors of the original commentary that the social media misinformation is based on have responded that it is “extremely disappointing to see how information can be twisted . . . Bottom line: these vaccines are good public health interventions” and that “We do not say vaccines do not work.”

Pharmaceutical companies, public health authorities, and the media need to be held to account, but to do so you need to get your stats right first. Misinformation is easy to spread but takes a lot of explanation to counter – so congratulations to readers who have got this far.

■ *Dr Steve Humphries is a director at Hebe Botanicals in Ōtaki. He was previously a lecturer in health science methodology and statistics at Massey University and director of the Health Science Programme.*

HELPLINES AND LOCAL MENTAL HEALTH SERVICES:

It's OK to seek help. Never hesitate if you're worried about you or someone else.

If someone has attempted suicide or you're worried about their immediate safety:

- call your local mental health crisis assessment team 0800 745 477, or go to the nearest hospital emergency dept.
- if they are in immediate physical danger to themselves or others, call 111
- stay with them until support arrives
- remove any obvious means of suicide (eg ropes, pills, guns, car keys, knives)
- stay calm, take deep breaths
- let them know you care
- keep them talking – listen and ask questions without judging
- make sure you're safe.

For more information, talk to your local doctor, medical centre, hauora, community mental health team, school counsellor or counselling service. If you don't get the help you need, keep trying.

Services for support & information:

- Lifeline 0800 543 354
- Samaritans 0800 726 666 – confidential support if lonely or in emotional distress
- Depression Helpline 0800 111 757 or text 4202 – talk to a counsellor about how you're feeling or to ask questions
- Healthline 0800 611 116 – advice from trained registered nurses
- www.depression.org.nz
- Local counselling: Bill Logan, Te Horo Beach. 027 243 1098. bl.co.nz

For children and young people

- Youthline 0800 376 633, free text 234, email talk@youthline.co.nz or webchat at youthline.co.nz (webchat avail 7-11pm) – for young people, whānau and friends.
- What's Up 0800 942 8787 (0800 WHATSUP) or webchat at www.whatsup.co.nz from 5-10pm for ages 5-18.
- Kidslines 0800 543 754 – up to 18 years.



TE PUNA ORANGA O ŌTAKI

MAURI ORA CLINIC TIMES
51 MAIN STREET, ŌTAKI

BLOOD PRESSURE CLINIC
MONDAY 11:00AM - 3:00PM

VACCINATION CLINIC
TUESDAY & THURSDAY 1:00PM - 5:00PM
CHILDHOOD IMMUNISATION FRIDAY 9.30AM - 1.30 PM
ANY VACCINE

TAMARIKI ORA
WEDNESDAY & FRIDAY 9AM - 3PM
BY APPOINTMENT

NEW GP SERVICES COMING SOON!

FOR MORE INFORMATION CONTACT:
☎ 0800 685 364
✉ MAURIORA@TEPUNAORANGA-OTAKI.NZ



High cholesterol clinical research study enrolling now.

Do you have high cholesterol?

Adults 18+ years with a history of cardiovascular events and high cholesterol.



Momentum Kāpiti
04 908 1001
momentumclinicalresearch.co.nz



PAKIHI/Business

Unlock potential with three Rs of business growth

As I sit beside the roar of a river in the heart of the central North Island, the tranquility of nature contrasts sharply with the often chaotic world of entrepreneurship.

It's in these moments of stillness that the most profound business insights come to life. Today, I'm eager to share with you a framework that has been pivotal for countless entrepreneurs seeking to elevate their business: the Three Rs of business growth.

These three Rs – referrals, repeats, and reputation – are the cornerstone of sustained success and the key to unlocking the next level not only for your business but for your life as well.

Referrals: The golden endorsement

Imagine the power of personal endorsement. It's a golden ticket in the business world, with trust pre-built and the path to a new client paved with the credibility of someone they already respect. But how do you harness this power? The secret lies in building a referral engine.

The truth is, many of your satisfied customers would be happy to refer you; they simply haven't thought about it. The onus is on you to ask. And when you do, make it effortless for them

to spread the word. Establish a referral programme with incentives and always express your gratitude. Remember, never assume referrals will come your way without effort. Make it a priority and a part of your daily business practice.

Repeats: The profit multiplier

The value of a client grows exponentially over time. The initial cost of acquiring them remains static, so the more they return, the more profitable they become. To ensure these repeats, exceptional service is non-negotiable. It should be easier for customers to stay than to leave.

Consider creating a loyalty programme or offering exclusive deals to encourage repeat business. Regular check-ins and communication are vital to keep your business top of mind. Go one step further and foster a community among your clients. I've seen firsthand the magic that happens when clients connect, share ideas, and even collaborate outside the confines of their business dealings. It's a powerful way to build lasting

YOUR BUSINESS



CHRIS WHELAN

relationships and loyalty.

Reputation: Your most valuable asset

Your reputation is the bedrock of your business. In a world where news spreads at breakneck speed, a solid reputation is your safeguard. It's built over time through consistent, high-quality service and the way you recover from mistakes. A good reputation is about resilience and reliability.

Ensure that your business systems and processes are designed to deliver consistent results. Your reputation isn't just about what you do well; it's about maintaining a standard of excellence that your clients can always rely on.

As you reflect on these three Rs – referrals, repeats, and reputation – consider how you can integrate them into your daily routine. Evaluate yourself, set goals, and take concrete steps to enhance each area. The path to growth is not a mystery; it's a journey paved with deliberate, strategic actions focused on these fundamental principles.

■ If you're looking to improve your business's performance, contact us at the Centre of Business Excellence (chris@wcbe.co.nz or 022 2332 669). Let's work together to unlock your business's full potential. To speak to Chris, book a Discovery Call at <https://calendly.com/chris-5ns/complimentary-clarity-planning-session>

What's the deal with deposits?

Usually when buying a property, you put down a deposit.

The deposit acts as security for the contract. Almost always this deposit is paid once a contract goes "unconditional" – meaning any conditions in the contract, like mortgage financing or a builder's report, have been confirmed and the contract is definitely going ahead.

A common deposit amount on contracts is 10 percent of the purchase price. However, you don't need to put down a large deposit, or even any deposit. It depends on what the vendor is willing to accept.

As the purchaser, you need to remember that your deposit money has to be ready to go, as it should be paid as soon as the contract is unconditional.

Sometimes people get confused between what a deposit is with their lending, and what a deposit is on the property and the contract.

The "deposit" in terms of your lending is how much money you have saved for the purchase, compared to how much money the bank will lend you after considering your "deposit" amount, and other things like your income.

The "deposit" on the property is what you put down as security for the contract. If you're buying a \$500,000 property and have \$100,000 saved to act as the "deposit" with your lending, you definitely should not be putting down \$100,000 as the deposit on the property.

The standard 10 percent would make the deposit \$50,000, but a purchaser can offer even less as a deposit.

If something were to go wrong after the contract went

MATTERS OF LAW



BROOKE MCGOWAN

unconditional, and the purchaser had to pull out, they would forfeit their deposit. The bigger that deposit, the more money they lose.

But there's low risk for a vendor with a lower deposit. It's rare that contracts don't settle, and if something were to go wrong, the vendor has other avenues to claim damages and get costs and compensation back.

A deposit comes down to a balancing act between the purchaser and the vendor. Both parties should consider what they think is a fair amount of security for the contract. With a standard residential property, this amount would not generally need to be more than

10 percent of the purchase price.

While generally your deposit needs to be available to be paid to a real estate agency's trust account as soon as a contract is unconditional, there can be an exception if your deposit needs to be paid with your Kiwisaver withdrawal. A clause should be added to the contract stating that once the contract is unconditional, the purchaser will send their Kiwisaver withdrawal request immediately, and then pay the deposit to the vendor's solicitor's trust account.

This is because when lawyers receive Kiwisaver withdrawals, they have promised the Kiwisaver provider that if the contract is not completed, the funds will be sent back – so that money can't be paid to a real estate agent and used for their commission.

If you're unsure about deposits, be sure to speak with a lawyer before signing a contract!

■ Brooke works mostly in the Levin office of Wakefields Lawyers, and occasionally at Ōtaki and Foxton.

New expressway speed welcomed

The news that the Kāpiti expressway will increase its speed limit to 110km/h (from November 13) will be welcomed across the region, says MP for Ōtaki Tim Costley.

"The public backs the government on this move," he says. "In May this year, I released a petition to speed up Kāpiti, which received over 2000 signatures. This was reinforced by public consultation on a speed limit increase, with 93 percent of the 3313 submissions received in support of a 110km/h speed limit."

The change applies to the Kāpiti expressway from north of the Poplar Avenue at Raumati interchange to south of the Ōtaki northern interchange (by the Rāhui Road overbridge).

The new speed limit comes in two weeks earlier than originally planned.

Tim says the Kāpiti expressway was designed and built to a high safety standard. No-one had died in a crash since the two stretches of road opened.

"Therefore, it is just common sense that the speed limit be increased in line with the design safety standard, to reduce travel times and increase productivity on our transport network.

Tim says he's looking forward to the start of construction on the next stage through to North of Levin, beginning late next year.



HOBSON MILLS LAW

INCORPORATING SUSIE MILLS LAW

ŌTAKI

282 Mill Road
06 364 7190

WAIKANAE

5 Aputa Place
04 293 3735

hobsonmills.com • office@hobsonmills.com



The team of Hobson Mills Law wishes you a safe and enjoyable holiday season.

GOT A GOOD NEWS STORY?

Seen something we should know about?

Call Ian on
027 2411 090

email: ian@idmedia.co.nz
or go to
otakitoday.com
and click the **Contact** link

BUSINESS PROFILE

This series of profiles on local businesses is supported by Land Matters and Pritchard Civil

Mel's flower business blooms

Mel Pritchard has a life many would envy. She lives surrounded by her expansive garden at Te Horo and has created a business around her love of flowers.

Idyllic as it might sound, however, Mel is well aware of the work involved and the pressures of providing quality flowers for special occasions and casual buyers.

"I've spent over 16 years in the retail flower industry, giving me a deep understanding of customer expectations," she says. "Growing flowers is a newfound passion and while I've always supported the use of New Zealand-grown blooms in my work, my appreciation for the industry has skyrocketed after gaining first-hand experience of the hard work involved in growing."

After closing her busy Wellington shop a few years ago to move up the coast with her growing family, she pivoted her business to find a better balance between work and raising a young family. Working from her home-based studio, Melissa Jane Flowers offers bouquet deliveriers, workshops and a professional, luxurious wedding design service, as well as wedding packages that cater to most desires and budgets.

The style has been described as being the "epitome of a modern lush garden".

Sustainability and seasonality are at the heart of the flower designs – every petal finding its purpose in her eco-conscious creations. Mel says the business "dances lightly on this planet" and proudly:

- uses 100% NZ grown blooms
- incorporates its own homegrown goodness into her designs
- composts most green waste
- recycles floral mechanics
- re-uses vessels and materials, and
- eliminates non-biodegradable flower foam from designs.

Mel's garden grew (literally) out of a desire to work in harmony with nature.

"I've taken what I can control into my own hands by nurturing some of my own eco-friendly blooms," she says. "They call it 'slow flowers', by working with the natural seasons from spring to autumn, and in my humble fourth year of cultivation, every petal has been a lesson learned."

By growing some of her own blooms and incorporating

foliage and fauna from her home studio, Mel is not only operating a more sustainable practice, but also giving herself a balance between work and being a mum to two young children.

"This is my happy place. I've created a safe environment for my kids and me to play and work. Finding a better balance between being a mum and pursuing my passion for flowers is really important to me."

Mel was born and raised in Wellington. She always had a flair for creative arts and design. After floristry training, she spent five years working up to a management position at Wellington's top boutique florist.

She then lived and worked in London, operating at Covent Garden. There she created stunning installations in iconic buildings and top London boutique hotels, while catering to British floral lovers that included David Attenborough.

Armed with a treasure trove of knowledge and diverse experience, she returned to New Zealand, launching her own floral boutique in Ngaio, Wellington, which she ran for seven years.

Her innovative design flair led to pop-up arrangements for New Zealand Flower Week. She transformed the capital's iconic Bucket Fountain into a botanical masterpiece and created a korowai made entirely from fresh lily petals. The projects made national headlines.

With husband JP and a growing family, Mel moved north to the Kāpiti Coast.

Planting a couple of dahlia tubers three years ago on their rural land sparked a new passion for growing flowers. None of it has been easy, with plenty of trial and error.

"I've been learning a lot about what not to do, unintentionally killing a few plants here and there, but also having some surprise successes trialing other plants. This has fueled my excitement for expanding my summer garden."

Mel also has an online shop through which she sells dahlia tubers grown on the property. Throughout the warmer months she also offers a bouquet delivery service, Tuesdays through Fridays, all over Kāpiti and Wellington.

This summer she is also hosting a few garden workshops including Christmas Wreaths, Garden to Vase, and Flower Crown classes for private events such as a hens' parties.

■ See melissajane.co.nz



Mel Pritchard in her Te Horo garden. Photo Holly Couch Photography



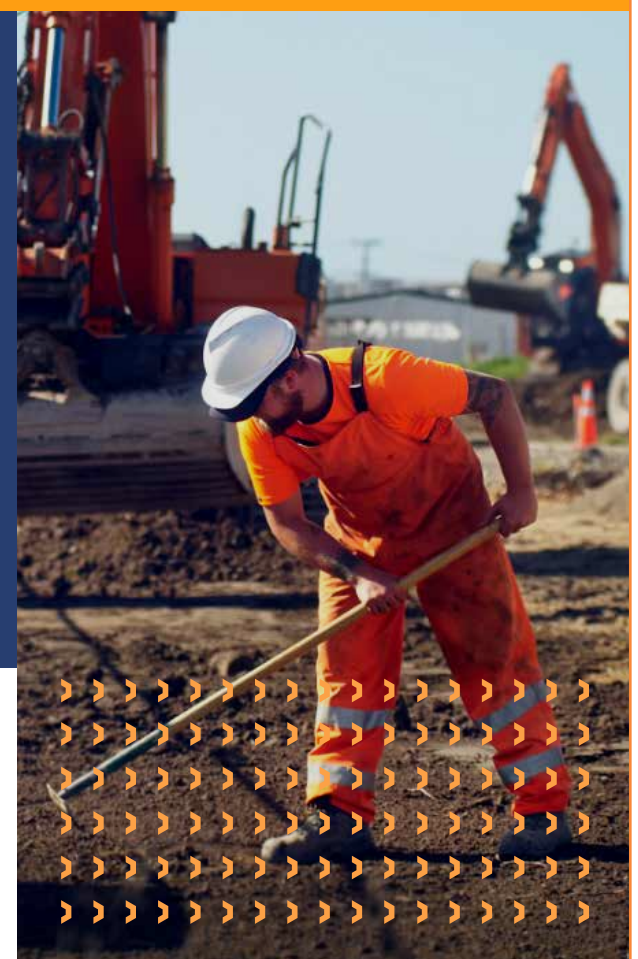
06 364 7293

pritchardcivil.co.nz

Infrastructure and land development specialists

SERVICES

- Earthworks
- Specialist works
- Surveying
- Trenching / Service installation
- Roading
- Drainlaying
- Carparks
- Site works for vertical construction



HĪTŌRIA/History



ABOVE: The interactive kiosk at the museum, where visitors can access historical information.

LEFT: The Jubilee Hotel, not long after it was built in 1890. Note the name on the verandah, which has “McBeath” inserted – reference to owner Emily McBeath. Photos Ōtaki Heritage

Work on 2025 exhibition under way

The current exhibition at Ōtaki Museum – “The Beach” – seems to be running out of steam. Nevertheless, it has had a good run since it opened early in March this year.

More than 2000 visitors have come to the museum’s exhibitions this year, with 402 visiting ‘The Beach’ between June 30 and November 3; including a visit by 24 Kea Scouts.

However, on some days, except for the two volunteers on duty, the building is empty. The lack of visitors, and the unchanging views on the museum’s walls can be dispiriting to the people who volunteer, charged up and keen to engage with our visitors.

A recent acquisition has provided some diversion for them, and an improved visitor experience for those who do come to the museum.

Financial support from Kāpiti Coast District Council and the Philipp Family Foundation, assiduously used by a very small number of committed volunteers, has allowed the Ōtaki Heritage IT systems to be upgraded and an interactive kiosk to be installed in the main exhibition gallery. While the capability of the kiosk is still being developed, it does have information on several past exhibitions

with associated photographs etc, which the user can scroll through.

Reading the signals, we have made an initial start on pulling together a new exhibition that will open in March next year.



The timing is based partly on the time required to get exhibitions together, and partly on keeping the current exhibition on display for the 2025 Wellington Anniversary Clue Hunt – remembering that 194 visitors came to the museum for this year’s Clue Hunt.

The exhibition will be based on stories associated with Ōtaki Township – complementing the previous exhibitions on The Railway and The Beach. And getting the exhibition together is like writing a book – we have the title, now we need to decide on the 19 chapters that will make up the panels on which the exhibition is based. It’s important that the chapter stories provide the opportunity to represent the diversity of our community.

One especially challenging area, especially in the 1800s and the first half of the 20th century, is to get stories about women. In Rex Kerr’s book, *Not only Te Rauparaha & Hadfield, but also...* about those people who have contributed to the development of Ōtaki, there are 100 or so names, about 10 percent of which are women.

It’s very difficult to find their stories in the records of the past – proof of the aphorism that those who controlled information in the past, control the historical narrative in the future.

Among the women in that book who merit a place in the Ōtaki township story is Emily McBeath. She was born in London in 1844 – arriving in Ōtaki in 1887, after time in Melbourne, New Plymouth and Wellington.

She and her first husband, James Thomas, managed the Family Hotel for a short period before building the Jubilee Hotel in 1890. On her husband’s death in 1894, she married George McBeath, who was, at the time, proprietor of the Family Hotel.

Because the two hotels were now under the McBeaths’ management, the marriage was referred to locally as the “amalgamation”.

George McBeath died in 1917, and his obituary refers to the arrangement in this way: “[He] married Mrs Thomas, proprietress of the Jubilee Hotel, and controlled the latter business. . . .”

Emily continued to manage the Jubilee Hotel until 1921. She died in March 1929, aged 85.

When visitors come and view the Ōtaki Township exhibition next year, they will read not only Emily’s story, but also those of other women, of whom a man, wise in the history of Ōtaki, wrote: “Although some of these women lived in the shadow of their husbands, they were important in their own right”.

TE HAUTAKA AROMUA O ŌTAKI
ŌTAKI HISTORICAL JOURNAL



The Ōtaki Historical Journal makes a great Christmas gift!
Buy online: www.otakiheritage.org.nz

Also available from these Ōtaki outlets:
the Museum, Bookshop, Post Shop, and Books & Co.

PUTANGA | VOLUME 45: 2024

Continuing a proud tradition

Ōtaki Heritage launched its 45th historical journal on November 1 – the latest in a long-running series.

The trustees say they are delighted to continue this proud tradition begun by the Ōtaki Historical Society in 1978, and have committed to continuing it until 2028. Chairperson David Ledson says it is a valued heritage resource.

“Time and again, journals have enabled those researching family histories from across the Ōtaki community, throughout New Zealand, and even overseas, to discover precious items of information,” he says. “The journals’ reach extends Ōtaki stories far beyond the boundaries of the community.”

The journal is unique because of Ōtaki’s origins and its mix of Māori, Pākehā and Chinese settlement, and because of the particular

interests of the contributors each year.

The 2024 volume has research about the Māori Land Court in Ōtaki, along with two articles about local archaeological work. One continues the story of what was found during the construction of the new expressway, and the other outlines the archaeology of the Jubilee Hotel.

Also showcased is the Ōtaki and District Horse Sports, and an agricultural experiment of the 1960s in Manakau. As well, the work of community and educational organisations is celebrated and pays tribute to some significant people who have died in the past year.

■ You can find all this and more in the latest journal which costs \$20. It’s available online at www.otakiheritage.co.nz and through these Ōtaki outlets: Books & Co, the Ōtaki Post Shop, the Railway Bookshop and Ōtaki Museum.

OLD ŌTAKI

Compiled by Debbi Carson

**HOROWHENUA
COLLEGE FIRST XV
RUGBY TEAM
1947**

There are plenty of Ōtaki names in this photo.
Back row from left: I K Hermansson, J R Goodwin, H R Lycette, B A Gunning, John Clark, R M T Hohipuha.
Middle row: W R Whelan, Peter Thorpe, P J McClune (captain), J D McFarlane (coach), F Leddra (vice-captain), J C Kuiti, J H Hossack.
Front row: B W Dumbell, Whata Davis, Wehi Royal, Wiki Cook.

Photo courtesy of Terry Clark



GOT OLD PHOTOS?

Email us, or give us a call. Include names and other information if you can.
 Contact debbi@idmedia.co.nz

Refugees – the Polish children of Pahiatua



Eighty years ago, New Zealand welcomed 733 children and 102 adults from Poland as war refugees.

Although far from the first people to move here to escape dangerous situations in their home countries, they were New Zealand's first official group of refugees, arriving seven years before the United Nations adopted its Convention Relating to the Status of Refugees.

While some of the refugees arrived with their families, most were orphans who had made their way to a refugee camp in Iran, where they were selected to make the journey.

After arriving on a troopship on October 31, 1944, they travelled the next day by train to Pahiatua, where they expected to stay temporarily. But when the war ended in 1945, the situation in Poland remained unstable.

Because it still wasn't safe to go back, most were settled permanently in New Zealand.

Ngā Taonga cares for several important audiovisual records of the Polish children of Pahiatua. Those available online to listen to right now include:

Will There Be Bread Tomorrow? Parts 1 and 2. Reference number 30182 and 33183

In 1975 the long-running radio show *Spectrum* recorded a two-part episode about the Polish refugee children, titled *Will There Be Bread Tomorrow?* Former Pahiatua children, by then grown up, shared their memories in a pair of episodes that are sad and uplifting by turns.

Episode 1 explains the grim situation in 1940s Poland as civilians were caught between German and Soviet occupiers. Several of the refugees describe how they lost their parents or were imprisoned with them in labour camps.

Episode 2 focuses on their arrival in New

Zealand and first impressions of their new home. New Zealand was different but welcoming, and following the government's example, the public showed a lot of empathy for these victims of war.

One woman recalls: "We got on the train and of course we started then our trip to Pahiatua. I don't know how long it took but it took much, much longer than it usually would take, because at almost every station the train would slow down and it would be met by lines upon lines of young children and adults waving flags, waving flowers, giving us sweets and so forth."

Mobile Unit. Polish Children's Choir. Reference number 5417

The New Zealand Broadcasting Service Mobile Recording Unit travelled all over the country in the aftermath of the Second World War, recording musical performances and oral histories in English and te reo Māori.

One of the many recordings in the diverse Mobile Unit collection is of a children's choir from the Pahiatua camp, performing in Wellington for Poland's National Day. The children sing two songs in their native Polish, and receive a big round of applause.



Prime Minister Peter Fraser, with children of the Polish Children's Camp.

Source: Palmerston North City Library, Manawātū Heritage Collection.

Braille for 200 years

This year is the 200th anniversary of the invention of the Braille code.

Braille is a tactile code that uses symbols comprised of up to six dots, enabling blind people and those with severe low vision to read using touch.

In 1824, Louis Braille, a blind 15-year-old from France, changed the course of literacy for the blind forever through his tactile code that would go on to be used the world over. It's been adapted for more than 130 languages, music, mathematics and the sciences.

Braille is often described as the only true form of literacy for the blind – anything that can be written in print can also be written in Braille. While there have been huge advances in voice-recordings and electronic text that can be read aloud using synthesised speech, Braille remains the only tool that enables the reader to bring their independent interpretation to the text – imagining the voices that characters might use, or reading aloud, whether a bedtime story or a speech delivered to an audience of hundreds. With practice and experience, competent Braille readers can reach reading speeds of more than 300 words a minute.

During Term 4, Blind and Low Vision Education Network (Blennz) ākonga (students) and staff are engaging in a variety of activities to celebrate the 200 years of Braille. Adult Braille readers throughout the mōtu will also be invited to join the celebrations.

The theme for the term is "Braille is our taonga". There will be special displays popping up in community and school libraries and bookshops.

– Amanda Gough, Blennz

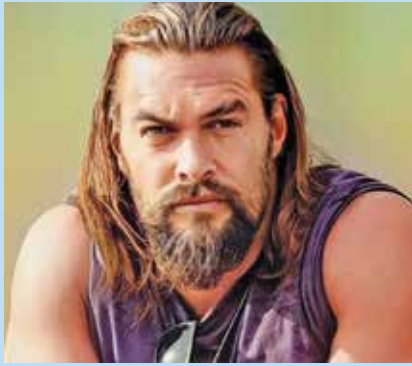
TAMARIKI FUN

Drop your coloured picture in to RiverStone Café by December 8 to win a \$20 book voucher or an *Animals in Vehicles* book.

OT KIDS' NEWS

WRECKING CREW COMES TO OTAHUHU

Actor Jason Momoa's new action movie, *The Wrecking Crew*, is being filmed in the South Auckland suburb of Ōtāhuhu. Road closures, screeching tyres and small explosions alerted locals that the movie crew were filming in some of their streets. This isn't the first time the suburb has been used in movies – famous Kiwi film *Once Were Warriors* was also shot in the area. Councillor Alf Filipaina was excited about the project, which will promote Ōtāhuhu and bring opportunities to the local economy. Locals were hoping for a chance to spot Jason Momoa during filming.



PORK & LEEK SAUSAGE WINS 27TH ANNUAL COMPETITION

Auckland's Westmere Butchery has beaten more than 800 other entries to win the Supreme Award for their pork and leek sausage, at the 27th annual Dunninghams Great New Zealand Sausage Competition. Judges were impressed with the sausage's technical quality, taste and texture.



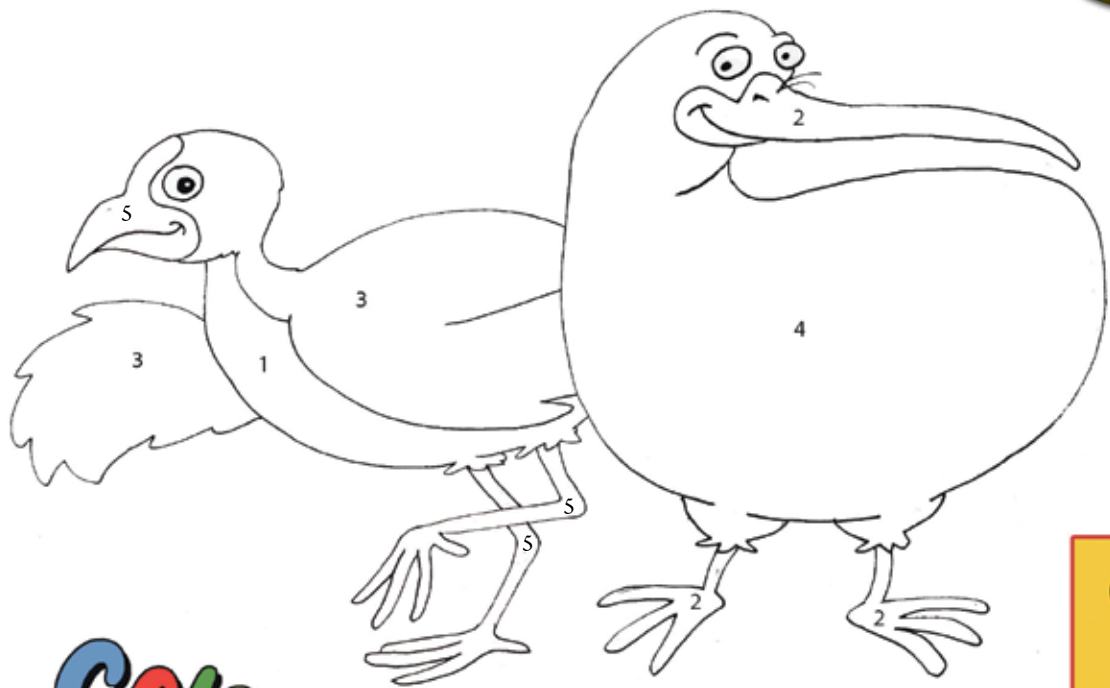
Food writer and judge Kathy Paterson praised the classic blend of pork and leek, saying: "The balance and seasoning were perfect, and the leek was tender, creating a wonderful texture." The People's Choice award went to Mapari Meats in Mt Wellington, Auckland, for their venison chorizo. Other winners included: the pork jalapeno cheese sausage; the jalapeno, smoked cheddar and ham sausage; the maple and sriracha chicken sausage; and the smoked paprika, jalapeno and cheese kransky sausage.



CILLA SOOTHES ANXIOUS PUPILS

This is Cilla (pictured above), short for Priscilla. She has won the Connected Cat category at the Cat of the Year Awards, run by charity Cat's Protection in the UK. Cilla is the resident cat at a primary school in Warwickshire, UK, where her job is to soothe the anxious pupils who are having a tough time. The domestic shorthair came into the students' lives as a stray about seven years ago, and would come to the school every day before they eventually took her in. Now she's won an award for helping students. Cilla comforts Year 6 students before and after their exams, among other duties. Head teacher Ms Taylor thinks Cilla is purr-fect for the job. She said Cilla had a "calming" presence and "hangs out" with pupils in classrooms, during their breaks and on football pitches. Not only that, but she's something of a social media celebrity, with 26,000 followers on X.

COLOURING COMPETITION



Colour By number!



NAME: _____ AGE: _____
PHONE: _____

WORD MAKER

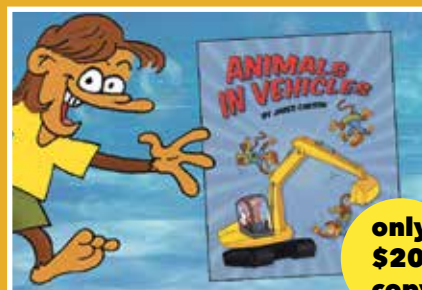
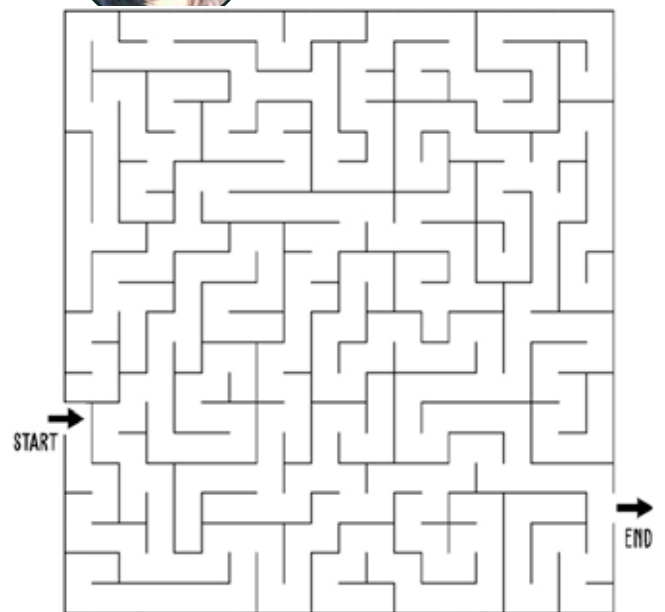


There are 50 words to be made from the word SAUSAGE!
Do you know what the words mean? If not, look them up in a dictionary. Answers are on page 25. Good luck, have fun.

HOW MANY CAN YOU FIND?
Sausages come in lots of shapes and flavours. Who doesn't like a BBQ'd sausage with tomato sauce wrapped in bread or a bun? What's your favourite flavour?



CADÉ'S MAZE PUZZLE



Do you have a digger-loving kid?

only \$20/copy

Then *Animals in Vehicles* is the perfect gift.

T-shirts available.

Order from: 027 698 7529

or

debbi@idmedia.co.nz

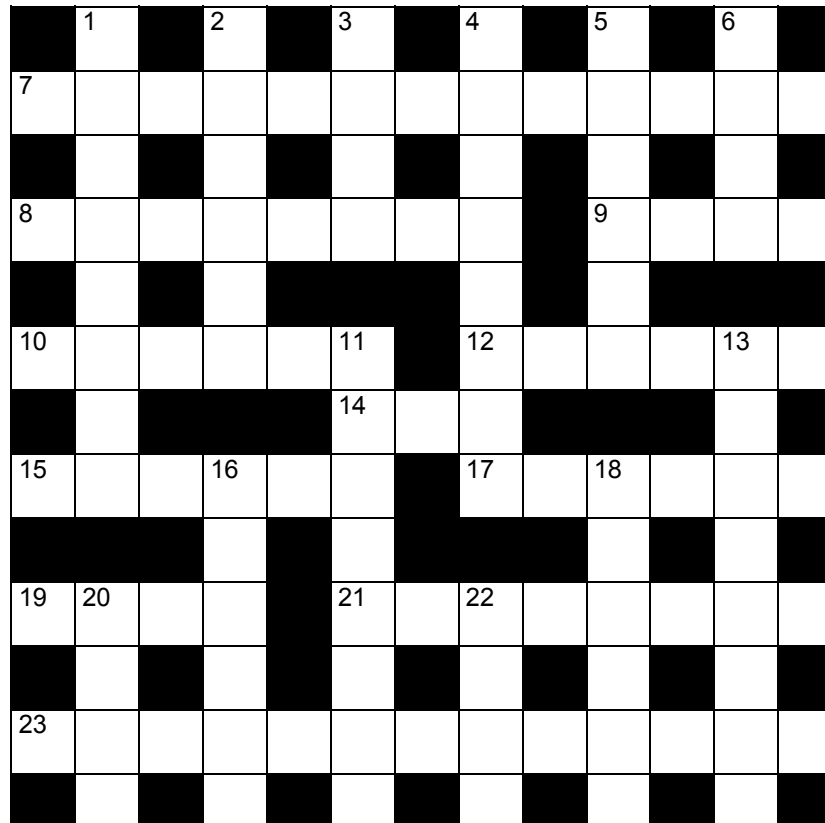


only \$20/copy

only \$25/tee

T-shirts available. Order from: 027 698 7529 or debbi@idmedia.co.nz

THE CROSSWORD #NZNZ1931K (answers below)



ACROSS

- 7. Bothersome person (colloq) (4,2,3,4)
- 8. NZ's first Māori language TV programme (2,6)
- 9. Formal test (4)
- 10. NZ popular bread brand (6)
- 12. Whole (6)
- 14. Six (Māori) (3)
- 15. Off target (6)
- 17. Waterlogged (6)
- 19. Commercial harbour (4)
- 21. Ability (8)
- 23. Victorian tourist attraction near Dunedin (7,6)

DOWN

- 1. Extremely hungry (8)
- 2. A group enrolled in a year (6)
- 3. On a single occasion (4)

- 4. Little red cocktail sausages (8)
- 5. Airline that operated in NZ from 1987 to 2001 (6)
- 6. Secondary school qualification phased in between 2002 and 2004 (4)
- 11. Sushi dipping flavour (3,5)
- 13. Cheese brand once sold in individual triangles, popular in school lunchboxes (8)
- 16. Church and pan-iwi political movement with headquarters near Whanganui (6)
- 18. Loathe (6)
- 20. Stewart Island town (4)
- 22. Mark as correct (4)



A CHRISTMAS QUIZ

Answers below.

1. What is the most popular vegetarian alternative to turkey as a Christmas dinner main?
2. What is the name of the meal made up of leftover vegetables served on Boxing Day?
3. In which direction do you stir Christmas pudding mixture for good luck?
4. What should be eaten on each of the 12 days of Christmas to bring good luck for the year ahead?
5. Traditionally, what Christmas treat did single women looking for a husband eat during Christmas for good luck?
6. What fruit is used to create a "Christingle"?
7. What was the traditional meat eaten during Christmas dinner before turkey became popular in NZ?
8. A popular dessert choice for the Christmas period, what is a croquembouche tree made of?
9. From what country does stolen originate?
10. Which spirit is traditionally poured on top of a Christmas pudding and then lit?

SUDOKU PUZZLES thepuzzlecompany.co.nz

MEDIUM #74M Use logic and process of elimination to fill in the blank cells using the numbers 1 through 9. Each number can appear only once in each row, column and 3x3 block. Puzzle solution at right..

3	5			6	2			4
	9	6						
1				3				6
	1		5	8				
		3	7		1	6		
				4	3		1	
7				1				3
						9	5	
9			3	7			2	1

SAUSAGE: WORD MAKER ANSWERS from page 24: 7-letter words: 1. assuage. 6-letter words: 2. usages. 5-letter words: 3. agues 4. gauss. 5. guess 6. usage 7. gases 8. geasa 9. saags 10. sagas 11. sages. 4-letter words: 12. ague 13. agas 14. ages 15. gaes 16. geas 17. saag 18. saga 19. sage 20. sags 21. sega 22. segs 23. sues 24. uses 25. asea 26. seas. 3-letter words: 27. gua 28. aga 29. age 30. gae 31. gas 32. sag 33. eau 34. sau 35. sue 36. sus 37. use 38. aas 39. aes 40. ass 41. ess 42. sae 43. sea 44. ses. 2-letter words: 45. ag 46. us 47. aa 48. ae 49. as 50. es



Ōtaki River entrance tides
November 13 – December 11

<https://www.metservice.com/marine/regions/kapiti-wellington/tides/locations/otaki-river-entrance>

Please note: The actual timing of high and low tide might differ from that provided here. Times are extrapolated from the nearest primary port for this location, so please take care.

	HIGH	LOW	HIGH	LOW	HIGH
WED 13 NOV -	02:00	08:19	14:26	20:37	
THU 14 NOV -	02:53	09:12	15:18	21:28	
FRI 15 NOV -	03:44	10:01	16:08	22:16	
SAT 16 NOV -	04:32	10:48	16:56	23:04	
SUN 17 NOV -	05:19	11:34	17:43	23:52	
MON 18 NOV -	06:05	12:20	18:31		
TUE 19 NOV	00:41	06:51	13:06	19:20	
WED 20 NOV	01:30	07:38	13:54	20:11	
THU 21 NOV	02:21	08:26	14:46	21:06	
FRI 22 NOV	03:15	09:18	15:43	22:04	
SAT 23 NOV	04:13	10:16	16:46	23:05	
SUN 24 NOV	05:15	11:21	17:50		
MON 25 NOV -	00:05	06:18	12:28	18:49	
TUE 26 NOV -	01:02	07:18	13:28	19:40	
WED 27 NOV -	01:53	08:10	14:19	20:26	
THU 28 NOV -	02:39	08:55	15:02	21:07	
FRI 29 NOV -	03:21	09:35	15:41	21:46	
SAT 30 NOV -	03:59	10:13	16:19	22:24	
SUN 1 DEC -	04:37	10:49	16:55	23:01	
MON 2 DEC -	05:14	11:24	17:33	23:39	
TUE 3 DEC -	05:51	12:01	18:12		
WED 4 DEC	00:20	06:30	12:40	18:54	
THU 5 DEC	01:02	07:11	13:22	19:40	
FRI 6 DEC	01:49	07:56	14:09	20:30	
SAT 7 DEC	02:40	08:45	15:02	21:25	
SUN 8 DEC	03:36	09:41	16:01	22:23	
MON 9 DEC	04:37	10:43	17:05	23:25	
TUE 10 DEC	05:42	11:50	18:08		
WED 11 DEC -	00:28	06:48	12:57	19:11	

CLASSIFIEDS

ANTI ANTS

UNWANTED ANTS ARE OUR SPECIALTY!

Our treatments are guaranteed odourless and stain free. We also have solutions to control wasps, flies, spiders, cockroaches, mosquitoes, silverfish, moths, plus rats and mice

PROTEKT PEST CONTROL
phone PAUL 06 364 5759 or 027 448 3910
or Wellington 04 472 9948

ADVERTISE IN ŌTAKI TODAY CLASSIFIEDS

A budget-friendly way of reaching potential customers.

Contact Debbi
debbi@idmedia.co.nz
or 027 285 4729

A Merry HEART DOES GOOD LIKE MEDICINE

PROVERBS 17:22

TRIVIA QUIZ ANSWERS: 1. Nut roast. 2. Bubble and squeak. 3. Clockwise. 4. Mince pies. 5. A gingerbread man. 6. An orange. 7. Lamb. 8. Profiteroles. 9. Germany. 10. Brandy.

CROSSWORD #NZ1931K ACROSS: 7. Pain in the neck, 8. Te Karere, 9. Exam, 10. Vogel's, 12. Intact, 14. Ono, 15. Astray, 17. Sodden, 19. Port, 21. Aptitude, 23. Larnach Castle. DOWN: 1. Ravenous, 2. Intake, 3. Once, 4. Cheerios, 5. Ansett, 6. NCEA, 11. Soy sauce, 13. Chesdale, 16. Ratana, 18. Detest, 20. Oban, 22. Tick.

SUDOKU SOLUTION #74M

3	5	8	9	6	2	1	7	4
4	9	6	1	5	7	2	3	8
1	7	2	4	3	8	5	9	6
2	1	7	5	8	6	3	4	9
5	4	3	7	9	1	6	8	2
6	8	9	2	4	3	7	1	5
7	2	5	8	1	9	4	6	3
8	3	1	6	2	4	9	5	7
9	6	4	3	7	5	8	2	1



With their trophies after the Ōtaki College prize-giving night on October 29 were, from left, dux Louis Bevan, dux runner-up Joseph Byrne, Everiss Scholar Madeline Simpson, and sportsperson of the year Ned Butler. Photos supplied

College honours its best for 2024

By Ian Carson

Ed the college cat just about stole the show as Ōtaki College honoured its best senior students at the annual prize-giving on October 29.

Ginger tabby Ed sauntered up to the stage and preened himself while 2012 Ōtaki Scholar Sean Press gave his speech of inspiration to leaving students. At one point principal Andy Fraser scooped up Ed and sent him packing, but the cat came back, only slightly perturbed by the occasional loud clapping.

The event, however, was for and about the students. They were ably represented by ngā kākākura (heads of school) Maddie Simpson and Witana Cameron, who gave heartfelt valedictory speeches.

The climax of the night was the announcement of the top awards, including the coveted dux award. That went Louis Bevan.

Louis also scooped up the Chairperson's Award for All-Round Excellence, plus the Ōtaki RSA scholarship, the Fun Zone scholarship and the Andrew Philips Cup for dux. He also

received the M I Turnbull Award for top Year 13 student, and a \$5000 scholarship from Canterbury University for gaining an A+ pass in the 100 level paper he completed in 2023. Added to this list was the Bruce Anderson Memorial Trust scholarship and an XŌtaki Alumni Trust Carla Hepplethwaite scholarship to assist with his university studies.

Joseph (J T) Byrne was runner-up to dux in a close-run finish. He received the Wakefield Lawyers scholarship and cup for Proxime Accessit, and the M I Turnbull Award for second in Year 13. In 2025 Joseph will begin his year on an Outward Bound leavers' scholarship and will then take a gap year to go to Camp America. He will study commerce at Victoria University in 2026. Joseph received the Kevin Crombie Memorial Commerce award and the PG Accountants scholarships to assist with his tertiary studies.

Madeline (Maddie) Simpson was the 2024 Everiss Scholar, allowing her to travel to England and Scotland for three weeks in February. Maddie will visit Robert Gordon's College in Aberdeen, home of the Ōtaki Scholar. In 2025 she will join

the Air Force as a medic, so there are plans for her to visit a Scotland Air Force base and a trauma unit in London. Madeline also received an Outward Bound leavers' scholarship, a Bruce Anderson Memorial Trust scholarship and an XŌtaki Alumni Trust Defence Force scholarship.

The Sportsperson of the Year award went to Year 12 student Ned Butler. Ned is an accomplished golfer and hopes to gain a sports scholarship at a United States university.

Among the Year 12s, top scholar was Yilin Lyu, with Harriet Georgetti second. Top Year 11 scholar was Giorgio Bevan and runner-up Danielle Wong. All four students received M I Turnbull awards.

Also announced at prize-giving was the 2025 Ngā Ringa Whero – Heads of School Team. Next year the ngā kākākura (heads of school) will be Keita Broughton-Alp and Logan Boyer. Tauawhiawhi (deputy heads) are Harriet Georgetti and Haki Ropata. Ngā kaingārahu (associate heads of school) are Olivia Fogden, Logan Hughes, Mareikura Kaka, Kita Kanavatoa and Yilin Lyu.

ŌTAKI COLLEGE FINANCIAL AWARDS 2024

Louis Bevan: Andrew Philips Cup for Dux, Chairperson's Award for All Round Excellence, Ōtaki Memorial RSA Award of \$1000, Fun Zone Scholarship of \$1000, joint recipient, Bruce Anderson Memorial Trust Scholarship, M I Turnbull Award for First in Year 13, XŌtaki Alumni Trust Carla Hepplethwaite Scholarship.

Ned Butler: Sportsperson of the Year.

Madeline Simpson: Everiss Scholar, joint recipient Bruce Anderson Memorial Trust Scholarship, Outward Bound Leavers' Scholarship, XŌtaki Alumni Trust Defence Force Scholarship.

Joseph Byrne: Wakefield Group Ltd Scholarship of \$1000 and Proxime Accessit Cup for Runner Up to Dux, Kevin Crombie Memorial Commerce Award, Outward Bound Leavers' Scholarship, M I Turnbull Award for

Second in Year 13, PG Accountants Scholarship.

Ronald Henare: Ucol Accomplishment Award.

Jaybe Ackerman: Ōtaki College - Kāpiti Kindness Youth Award, XŌtaki Alumni Trust Financial Scholarship.

Logan Boyer: Concrete Doctors Outdoor Pursuits Scholarship.

Cael Hogan: Concrete Doctors Financial Scholarship.

Nelly Leggett: Horowhenua Veterinary Services Scholarship

Rosie Thomsen: Joint recipient Bruce Anderson Memorial Trust Scholarship, Ōtaki Women's Community Club Scholarship, XŌtaki Alumni Trust Financial Scholarship.

Stella Grace: Mac Engineering Scholarship

Ethan Kyle: Ōtaki Women's Community Club

Scholarship, XŌtaki Alumni Trust Financial Scholarship.

Giorgio Bevan: M I Turnbull Award for First in Year 11.

Danielle Wong: M I Turnbull Award for Second in Year 11.

Yilin Lyu: M I Turnbull Award for First in Year 12.

Harriet Georgetti: M I Turnbull Award for Second in Year 12, Ōtaki College Outdoor Pursuits Scholarship.

Freddy Sayer: XŌtaki Alumni Trust Max and Debbie Lutz Scholarship, XŌtaki Alumni Trust Scott and Donna Wylie Financial Award, XŌtaki Alumni Trust Carl Lutz Scholarship, Ōtaki Rotary Club Douglas Walker Trust Scholarship,

Ariana Telford: XŌtaki Alumni Trust. Carla

Hepplethwaite Scholarship.

Witana Cameron: XŌtaki Alumni Trust Defence Force Scholarship.

Ollie Moyle: XŌtaki Alumni Trust Defence Force Scholarship.

Keita Broughton-Alp: XŌtaki Alumni Trust. Outdoor Pursuits Scholarship.

Logan Boyer: XŌtaki Alumni Trust Spirit of Adventure. Stuart & Mary Pritchard Scholarship.

Maraea Barriball: XŌtaki Alumni Trust Financial Scholarship.

Nova Doyle: Fun Zone Education Scholarship.

Skye Niu: Winwick Scholarship.

Haki Ropata: Ōtaki College Outdoor Pursuits Scholarship.

Neve Jarnell: Education to Employment Excellence Award.

**Our quality journalism attracts more readers.
Your advertising attracts more business.**

The smarter ad spend.

Go to: otakitoday.com/Advertise

ŌTAKI TODAY

MAHI TOI/Arts

Ōtaki to fore during Art Trail

Ōtaki artists were again to the fore during the first two weekends of November for the Kāpiti Coast Art Trail.

While the burgeoning prominence of pottery in and around Ōtaki was evident, there was plenty of other artwork for visitors to see, and artists to talk to.

The weather on a couple of days might have brought more people into the region, most artists reported good crowds, with the first weekend especially busy. Local retailers and cafes also benefited, with more than usual numbers in Ōtaki's retail strip on Old State Highway 1.

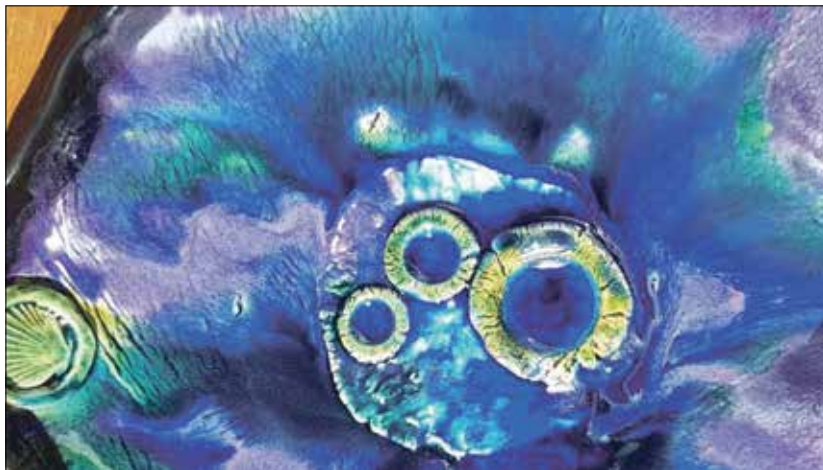
Kāpiti Coast District Council creativity and culture manager Sonja Williams says visitors enjoyed many fabulous and interesting gardens throughout the Kāpiti Coast, along with the artworks, and appreciated the effort artists put into making their gardens and studios look great for the event.

"The artists really enjoyed the conversations with visitors and sharing stories of their techniques and inspiration," she says. "They also reported many visitors coming from outside the Kāpiti Coast district, others commissioning bespoke works, or signing up for workshops and classes, such as ring casting with Gavin Berry at Organic Design Studio, Yvonne de Mille's printmaking course, and Birgit Moffat for weaving and silk dyeing."

Anyone missing the art trail can still visit most of the artists year-round for commissions and purchases, either online or in-person. Contacts and information for Ōtaki district artists are online at otakitoday.com (look for the September 2024 issue), in the hard-copy art trail guide or online at KapitiCoastArtTrail.co.nz in the participating artists section.

"The feedback we've been getting is that people are loving the variety and quality of the art on show," Sonja says. "We're encouraging people to tell us what they think and be in to win \$500 worth of art from one of our artists, as this is how we can make sure the trail gets better and better every year."

■ Complete the survey online at KapitiCoastArtTrail.co.nz/survey before the end of the month.



Works by artist Sonia Savage (top) and potter Rod Graham were just part of what the Ōtaki art community had to offer visitors on the Kāpiti Coast Art Trail.

Fire up on Raku Day

The Ōtaki Pottery Club is holding its annual Raku Day on Saturday, December 7, and invites the public to a family day of pottery, music and fun.

Raku Day is open from 10am to 1pm, and is held in the picturesque Ōtaki-Māori Racing Club grounds off Te Roto Road. It offers a unique opportunity for attendees to engage in the art of pottery. Choose from a selection of bisque ware pieces, including birds, butterflies, and hearts, for just \$3 each.

You can then apply vibrant Raku glazes and have your piece fired in the kiln, ready to take home on the day. The last sales will be at 1pm, as it can take up to 1.5 hours for the final pieces to be fired, .

Planned with families in mind, Raku Day is the perfect outing for all ages. In addition to pottery making, there will be live music and face painting. Families are encouraged to bring a picnic and enjoy a leisurely day outdoors.

Food and drink will be available for purchase, including a sausage sizzle and home-made lemon drinks.



Just some of the outdoor artwork featured in the annual Festival of Pots and Garden Art. Photo Ōtaki Today

Pottery, garden art fest returns

Mark your calendars now for the 2025 Festival of Pots and Garden Art at Anam Cara Gardens in Ōtaki.

This vibrant event will be from January 16 to 20, coinciding with Wellington Anniversary weekend.

The festival is not only a celebration of pottery and garden art, it's also a platform for emerging and established artists to showcase their work and engage with the community.

The festival also features exhibitions and an artisan market. There will be "Have a Go" opportunities where interactive sessions allow attendees to dive into hands-on experiences, learn new techniques, and create their own

pieces.

Artists will show their creative processes, offering insights into the art of pottery and other art forms. There will be talks exploring the history and evolution of guest artists' pottery and artwork.

An onsite café will be available again, and on Friday night, January 17, the festival will stay open until 8pm so visitors can bring a picnic or enjoy the food options available while listening to live music in the gardens.

The festival is one of Ōtaki's big three annual event attractions during summer, along with the Ōtaki Kite Festival (March 8-9, 2025) and the Māoriland Film Festival (March 26-30)



From Travis Robertson

Thank you for your support through the year. Have a lovely Christmas break and see you all in the new year.

All the best wishes for a happy and prosperous 2025.

Travis Robertson

Residential/Lifestyle Sales Consultant

M 027 599 8141

E travis.robertson@pb.co.nz



Property Brokers

Proud to be here

pb.co.nz
Property Brokers Ltd Licensed REAA 2008
FD071374

TAKĀRO/Sport

Ned drives to top in college sport

By Ian Carson

Ned Butler's golfing prowess has led to him being awarded Ōtaki College's sportsperson of the year.

Ned is a Year 12 student at the college, with another year still to go. However, at 16, he's already got his sights on further golfing achievements.

One of the key goals is a sports scholarship to a university in the United States, where he will have the opportunity to impress enough to gain an invitation to the prestigious – and lucrative – US golf circuit.

"The goal is to become a professional player, definitely," he says. "If I can get into one of the US universities I can get on some of the university tours. That will give me a seeding that I hope will be good enough to get invitations to the bigger tournaments."

Ned has been golfing since the age of 7, when he was still a pupil at Manakau School. His father, ??, saw the potential early on and bought him his first set of clubs.

"I got the hang of it pretty quickly."

Diplomatically avoiding the question about whether his dad has been his inspiration, Ned simply says: "He likes playing golf. I'd say he's an average golfer – but he's always encouraged me."

At school, Ned counts himself as lucky to have had teacher Coline Diver to keep him motivated. She has been instrumental in guiding him towards

scholarship options overseas.

Ned is a member of the Ōtaki Golf Club, so daily practice is not far away. It's also where he gets expert personal coaching advice from Kevin Smith, the club's resident coach.

There's also a fitness regime that gets Ned to the local Body and Soul gym at 6am every morning before school. It's all part of his drive to continually improve his game, recognising that perfection is unattainable.

"There's no such thing as a perfect round of golf," he says with a maturity beyond his years. "There's always a part of it that you can improve on. You can only keep trying to get better."

At present, Ned is in the Wellington junior golf squad that often plays men's teams. His successes have included a team third in the Wairarapa Open.

Meantime, there's also time to hang out with his mates – but true to form, it's usually on a golf course at Waikanae, Paraparaumu or Wellington. It shows Ned's level of commitment to a sport he hopes will some day see him on the international stage.

RIGHT: Ned Butler lines up a putt at Paraparaumu Beach Golf Club



Super Gold Card
TUESDAYS

Receive 5% off your total grocery bill when you spend \$40 or more in-store*

Exclusive to  **Otaki**

*Offer valid for gold card holders only, card must be presented to redeem discount. Product exclusions, terms and conditions apply.

New World Otaki

Proud to support our local community

Open 7 days, 7:00am - 9:00pm
155/163 Main Highway, Ōtaki



Otaki