

STEWART ISLAND NEWS

CELEBRATING RAKIURA

April 2016

\$3.00

*The Island welcomes our Prime Minister.
We hope you have a great time visiting us!*

The big cruise ships have come and gone and we have still been busy busy busy. Recent dos include The Ball, the Easter Dig, and a welcome potluck dinner for our new nurse Lisa Harkness. More events are on the horizon, check inside for details on a Garden Party, Jamaican Night, and the Anzac Day Parade.

Allan Wadds's tool shed features in an interesting write-up in the recent issue of *The Shed* magazine, check it out!

A German tourist captured video footage of two kiwi birds fighting, if you haven't seen it go to Stuff and search for "Kiwi Resilience". The noises they make are amazing ands bizarre. There's another German-tramper-kiwi-encounter story inside on page 9.

Tummy bugs going around the place are putting the *retch* in wretched. Symptoms include your stomach sounding like there's a kiwi bird fight club in it; and the bathroom floor is your new best friend. A Monty Python skit comes to mind: GET ME A BUCKET! Let's everybody wash our hands like Lady Macbeth (brush up on your Shakespeare if you don't get that reference!). Shona has been tuning into The Bard with a visit to the Pop-Up Globe Theatre in Auckland, she has promised to share her experience with us next month...



Who needs snow and sleds? Betty's loving her mussel buoy mud ride at Bush School with some help from HMB School teacher Miss Joy.



The Murphy's Annual Potato Dig was held on a very spectacular summers day Saturday February 13th 2016. The competition this year was won by Hippy Murphy. His handsome potatoes were dug by Ian Murphy with his digger. It was a very close competition with only a few grams between first and second place getter Ian Murphy. A great day followed by a BBQ and a few games of kubb. —Sue Munro

What's going on with the Library? Answers range from "Huh?" to "No comment at this time" to a whole bunch of comments in an article from the Friends of the Library, see page 12.

The Parliamentary Local Government and Environment Select Committee produced a report in response to Helen Cave's petition to Stop Shark Cage Diving Near Stewart Island. The report concludes: "Some of us remain concerned about the potential risk to human life from shark cage diving operations around Stewart Island, which could be attracting sharks to areas where people fish and swim." The entire conclusion from the report is on page 4, and you can read the entire report at the Parliament website (do a search for Helen Cave Petition).

Please help the Halfmoon Bay School students participate in the camp in Wellington for their VLN program. They are asking for a donation of 20 (or 50) airpoints, it just takes a few seconds and will help fly them to Wellington. Go to the Air New Zealand Airpoints Store and choose "Virtual Learning Network (VLN) Primary School.

Is there something you need? A singing walrus in a tux, perhaps? Is there something you'd like to purge from your household? A singing walrus in a tux, perhaps? Go to Stewart Island Buy Sell & Exchange on Facebook for the island marketplace. —Jess



SOUL KITCHEN by Lania Davis

You can smell what cooks in my oven for dinner...something prized, fatty deliciousness...FRESH TITI, roasting away creating crispy skin...mutton bird season is upon us!! I already find myself waking when the rain starts up in the night....my brain is programming itself for birding. I missed out on birding last year, so I can't wait to head down in May and enjoy our special island while harvesting some titi.

After mentioning to Jess I hadn't a recipe she reminded me it was titi season and something seasonal is always best...my family thanks you as I've been asked many a time when we were going to have the fresh titi I have carefully hoarded in fear we would run out before the coming season.

This dish offers a twist to the normally roasted bird with bread stuffing, it has a Greek twist to it, using rice in place of the bread stuffing with a avgolemono sauce (lemon gravy). I find it pairs well with the unique flavour titi offers, helping to cut through the rich fattiness and offering another level of flavour to your dish. I usually make this with chicken but found its perfect with titi when experimenting one evening...add some

roast vegies and a light salad and you have one special meal!!

RICE STUFFING

- 1 cup of long grain rice
- 1 leek sliced in half and diced
- Grated rind 1 lemon
- 1 tsp dried tarragon or oregano
- 1 tsp fresh dill (optional)
- 2 Tbsp toasted pine nuts
- salt n pepper to taste

Cook your rice in boiling water for 10 minutes. Drain and set aside. Add 1tbsp oil to a pan and add leek,cook until soft. Add pine nuts herbs and lemon rind with rice and season to taste.

Stuff each titi cavity with rice mix, using a spoon to compact slightly. Put titi in roasting dish (preferably with a lid) and cook at 180 degrees to your liking.

AVGOLEMONO SAUCE

- 3 egg yolks
- 1/2 cup strained lemon juice
- 1 cup hot chicken stock

Whisk egg yolks for about 2 minutes till pale and frothy. Add lemon juice and a 1/3 of hot stock. Whisking continuously, add remaining stock and whisk, then transfer to mixture to a saucepan. Cook sauce over very low heat, without boiling, for around 4 minutes, stirring continuously with a wooden spoon, until



sauce coats the back of the spoon, then season to taste.

TIP: If your sauce doesn't thicken you can whisk in a corn-flour mixture of 2 Tbsp of water and 2 tsp of corn flour.

As I write this husband is still picking at the bones searching for leftover meat, he'll be lucky to find any as we were taught to polish the bones when we were kids! Enjoy!



Need help with local issues? Come to New Zealand First

We can provide you with practical help and advice,
putting you in touch with the right people when things go wrong.

“It's common sense”

Call me or email me.

NEW ZEALAND FIRST LIST MP

RIA BOND

BASED IN INVERCARGILL

Contact

Invercargill Office
42 Tay St, Cambridge Arcade
PO Box 6107, Invercargill 9814
Ph: +64 3 214 1894
nzfirst.invercargill@parliament.govt.nz

Office hours
Monday to Friday, 10:00am - 3:00pm




Authorised by Ria Bond, Parliament Buildings, Wellington



Garden Party April 16th 2pm-4pm

To be held at Moturau Moana Gardens
(Community Centre if wet!)

Croquet, Pétanque, Kubb etc

Tombola Raffle



Tea and coffee provided, please bring a plate to share

Return ferry trip for two as prize for the best hat!
(Thanks Real Journeys!)



A fundraiser for a community park bench on the way to Golden Bay



Village Centre, Oban : glowingsky.co.nz



Glowing Sky Merino. All You Need.

Stewart Island Women's Institute will be holding a Pink Ribbon Breakfast for breast cancer in May. Details and venue in next edition of SIN, meanwhile you can donate online www.pinkribbonbreakfast.co.nz/page/stewartislandwomensinstitute

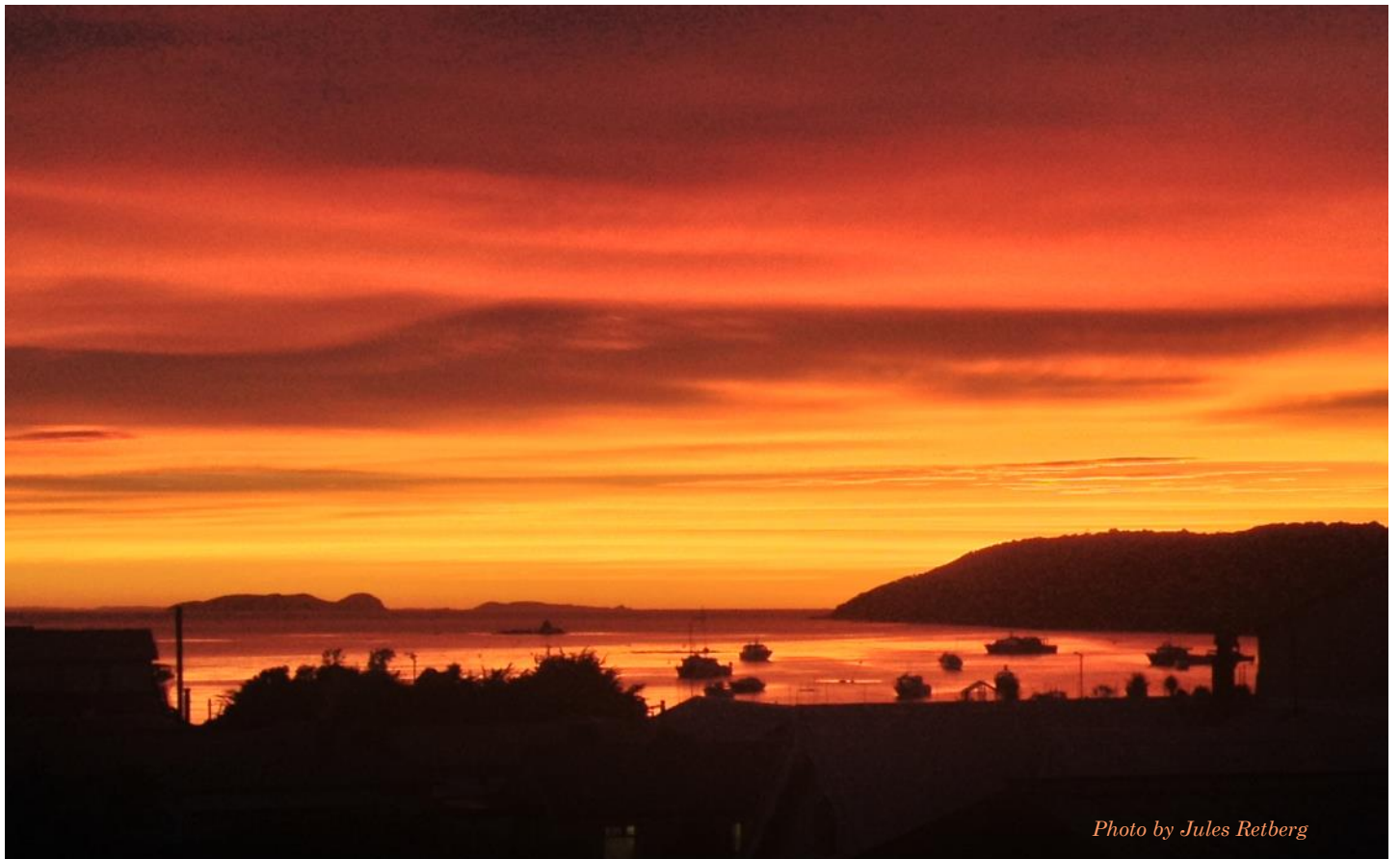


Photo by Jules Retberg

This is the Conclusion from the Local Government and Environment Select Committee's Report on Helen Cave's Petition to Stop Shark Cage Diving Near Stewart Island, which was presented to Parliament last year with 768 signatures. The entire report can be found on the Parliament website.

Conclusion

We thank the petitioner for bringing Stewart Islanders' concerns about the effects of shark cage diving operations to our attention. We consider that this petition raises some salient issues worthy of further investigation.

Some of us remain concerned about the potential risk to human life from shark cage diving operations around Stewart Island, which could be attracting sharks to areas where people fish and swim. We support further research on the behaviour of sharks around Stewart Island.

We note that the department has been involved in public consultation processes and is due to review permits later this year. However, some of us are concerned that the department has not given enough weight to the opinions and evidence provided by the residents of Stewart Island.

Some of us recommend that the department engage more meaningfully with the local community about sensitive issues such as this in the future. Some of us are also concerned about the lack of consultation that occurred with tangata whenua.

We look forward to reading the outcome of the PauaMAC5 case currently before the High Court when it is publicly released.



BOOK REVIEW by Sue Ford

David Lagercrantz has written **"The Girl in the Spider's Web"** as a sequel to Stieg Larsson's 'Millennium Series'. I'm not sure he's been successful.

Computer scientist, Prof. Balder, is playing with dodgy algorithms, coming up with some scary scenarios – potentially playing into the wrong hands. His autistic son is a multi-talented savant who gives Lisbeth some vital clues as to who might kill for Balder's AI theories. And if told publicly, it might just save Blomkvist's 'Millennium' magazine. As a stand-alone, not connected to Larsson, I may have quite enjoyed it but as it was, I felt the 'disconnect'. Try it and see what you think.

Something completely different: **"The Graveminder"** by Melissa Marr! Rebekkah Barrow has been fighting against a longing to return to Claysville ever since she ran away from Byron Montgomery, the love of her life. When grandmother Maylene is murdered by a dead girl, Bek has to go home for the funeral – and to take up the mantle of Graveminder, the one who keeps the dead peacefully in – wherever it is. But *at least* one of the Undead is roaming free and hungry in Claysville. Now, don't curl your lip, don't shrug your shoulders like that! This is a nice love story with a suspenseful plot-line. All the 'undead' stuff actually fits in like pieces in a jigsaw. Well, it's fictional escapism – why *not* have a flesh-eating punk running through it? Seriously, this is quite a good story – kudos due to Marr for keeping it all under control. Go on – swallow your doubts about my sanity and give this one a go!

My Book of the Month is **"The Candle Man"** by Alex Scarrow. If you know anything about 'Jack the Ripper', you will recognise the names of some of the Victori-

an characters that appear immediately, and yes, it *is* another Jack-the-Ripper rip-off – but with a huge difference. Mary Kelly is the heroine, but we know who killed her and her 'colleagues' don't we, at least by his pseudonym? Well, this dramatic tale doesn't offer an alternative in factual terms, but the fictionalised account from a completely different stand-point is both compelling and thrilling. The suspense makes it one of those "I'll just read to the end of the chapter" books that keeps you up half the night reading the next 10 chapters! If you 'do' thrillers, this sets a decent benchmark and you'll enjoy it. I certainly did!

"Darkest Place" by Jaye Ford is set in Newcastle, NSW. Carly is newly arrived there to make a new start. Then a shadow starts to appear in her room – and then it gets worse. The police think Carly is in need of psychiatric help but Nate, her dour neighbour, is less judgemental – too accepting perhaps? – as Carly begins to search for answers to the strange and terrifying phenomenon. A late night as I read to the finish would have been better without appalling and repetitive mistakes in proof-reading – Random need new staff in that department!

Stephen Kings says 'terrifying and blackly funny' so I thought **"Breed"** by Case Novak would be my cup of tea. Wrong! Still, you might agree with King: infertile couples around the world are desperate to have children; some turn up in Slovenia at the office of Dr. Kis. The treatment works but changes the recipients of the drugs and creates monsters out of their offspring too. See what I mean about a good horror story plot? But even the ending was blasé. See if *you* 'get it'. You might prefer **"The Vanished Ones"** by Donato Carrisi – I certainly did. What *does* happen to people who are reported missing? Mila finds out about some of them the hard way, and I thoroughly enjoyed this dark but suspenseful tale. Happy Autumn Reading!



“E-kiwi” a success!
by *Sandy King*

On Easter Monday almost half of the Island’s dogs, and several cribby dogs, got to meet SIRCET’s new e-kiwi for the first time. The e-kiwi has been designed by a DOC scientist to help with the nationwide effort to protect kiwi by teaching dogs to avoid them. The kiwi avoidance training scheme developed by Kiwis for Kiwi and DOC has been running throughout the country for several years, and since 2013 on Stewart Island. The scheme, using an electric collar controlled by a trainer who allows the dog being trained the opportunity to encounter a kiwi prop (usually a dead kiwi freshened up with kiwi poo scent) and corrects it if it approaches and touches the kiwi, has worked well but isn’t perfect and there is always room for improvement.

One of the issues is that some dogs learn to behave differently while wearing the electric collar; ideally the dog being trained would wear a dummy collar full time for 1-2 weeks before the training session so they become used to it and don’t associate the collar with the training, but this isn’t practical when training a lot of dogs in one session. Dogs that have been corrected with an electric collar often know to behave differently when wearing one; some hunting dogs that wear a dummy collar all the time know when it is switched for the real one, or when the real one is turned on. Another issue for us is that the dead kiwi we’ve been using as props have been in the freezer for a long time, and been thawed and re-frozen many times and smell like freezer burnt meat so may not smell like a real live kiwi to a dog.

The e-kiwi overcomes the collar issue because it is the source of the correction and the dog doesn’t need to wear a collar, and we no longer need to keep de-frosting our frozen kiwi. It looks a bit like one of your Grandma’s old hats but with thin wire probes sticking out from it. The fake fur covering gives a fairly realistic impression of a feathered



kiwi – several owners thought it was covered in real feathers, and kiwi poo is used to make it smell like a kiwi. For our training session we set it up where a dog would encounter it when mooching around while the owner was engaged in conversation with the trainers. The reaction from the dogs varied: dogs new to the

scheme investigated the kiwi and were corrected; some dogs that had been trained with the electric collar continued to show deliberate avoidance of the kiwi, but others moved right in for a sniff at that enticing scent and were corrected by the kiwi. The shock delivered is fairly light – I experienced a prickling sensation when I ran my hand over it, but is enough to give the dog a fright and make them back away quickly. Hopefully it is enough to make them think twice about approaching that scent again.

The e-kiwi helps resolve some of the issues with the electric collar training, but has issues of its own – it doesn’t move, isn’t intended to be used in wet conditions, and relies on the smell of poo which may or may not seem the same to a dog as the smell of an actual kiwi. The scientist who designed the e-kiwi is also working to identify which chemicals make up the smell of kiwi, with a view to synthesising kiwi scent so perhaps our e-kiwi will be even more realistic in future. But for now we need to recognise that it still isn’t perfect and should only be regarded as a back-up for good dog control and responsible management. If your dog isn’t kennelled and is out of sight you have no idea what it is doing. The next training session will be held over Labour Weekend, but interim sessions could be held for new dogs or dogs which missed out this time – contact Di Morris or Sandy King to arrange.

Thanks to Zane Smith for allowing us to use the Fern Gully Heliport as a training venue, and to the Southland District Council for supporting the purchase of the e-kiwi.

**Stewart Island
Resident Hunters:
PLEASE CONTACT
GREG NORTHE FOR AN
IMPORTANT SURVEY WHICH
COULD AFFECT HUNTING
ON THE ISLAND.**

You can contact him at
northebase@xtra.co.nz or
2191159

Need a Resource Consent?
... I can help!

**40 years' experience in local government
and I know how to achieve results.**

- planning
- resource management/consents
- mediation
- facilitation


WILLIAM J WATT CONSULTING LTD

phone 03 217 0114 mobile 027 495 9288
williamwatt@ihug.co.nz www.williamjwatt.co.nz

Oban Presbyterian Church Chatter – Jo Riksem



Halfmoon Bay a hive of activity with Oban Presbyterian Church on the hill.

The clocks have “fallen back” and some autumn leaves are showing themselves. Time to clean out the chimneys for the flicker of fires that are oh so cozy with the snap, crackle and pop of the dry wood. The change of season often brings more settled weather and beautiful lighting all around the island. There's a lovely verse in Ecclesiastes 3:1 that says, “to every thing there is a season and a time to every purpose under the heaven.” Now might be the time to start that project you were thinking about, taking some “me” time, planting something new in the garden, etc. Whatever it is do it with a purpose and thinking of others. You'll be amazed at the results.

Speakers Previews:

1 May 2016 – Dave McBride - My background in terms of ministry is that I was an Evangelist with Open Air Campaigners for 11 years, before becoming a Baptist Pastor, which I now have been for 42 years.

Evelyn and I have been married for 48 years, and have 4 adult daughters and 9 grandchildren. I love to teach God's word, and look forward to sharing his

word with you. God bless, David McBride.

8 May – Alan Richardson - Alan Richardson was born and educated in Auckland, gaining an MA degree in German, having also studied language and literature in French, Latin and English. He then continued his education in Wellington at the New Zealand Library School enabling him to work as a professional librarian. He qualified and was licensed as a Lay Preacher of the Presbyterian Church of New Zealand in 1968 and was ordained as an elder of the church in the same year. Alan has conducted worship services in many places in New Zealand since his licensing including about five previous visits to Stewart Island. Alan and his partner Lauris now live in Invercargill. Alan is interested in music, going to films and keeping reasonably fit and he is an active member of the Invercargill Film Society. He reads about modern developments in theology and likes to relate the Bible message to the 21st century.

15 & 22 May – Mervyn Aitken – Stewart Island has a special call for me because I was born at Bluff and baptised in the Oban Church in 1942. That gives you my age! My wife is Lesley. We are looking forward to meeting the people again. We had the pleasure of taking services three or four years ago and enjoyed the Manse and the hospitality of the island. We both love the sea and recommended last time that the Parish purchase a launch for the use of sea-going ministers! I was ordained in 1969 and served in Wairoa, Patea, Naenae, Wellington, Titahi Bay and Auckland. In my retirement I keep a eye on Taumarunui which has been a Team situation for 7 years. During my ministry the things I enjoyed most were the various chaplaincies - ITIM, Police, and Seafarers. I am still on the Board of the Mission to Seafarers (Ak) and therefore my service on the 15th May will revolve around " those who go down to the sea in ships". On the 22nd May I will think of something!!

29 May – Heather Kennedy - of First Church, Invercargill, our Interim Moderator and one of our regular ministers to Stewart Island. She is also a hospital chaplain at Kew and with lovely bubbly personality and a great smile is a real blessing to all who come in contact with her. She will be with us for three Sundays

Church services every Sunday at 11 am. Church is open every day to come in and enjoy the peace and quiet.



LIBRARY NOTICE

As part of keeping the library stock up to date and relevant, Kirsten has withdrawn a number of non-fiction books. For a donation, these are available to anyone who would like to give them a new home. They are on view in the back right-hand corner of the library.



Above: Leah puts the finishing touches on the delicious salmon sliders sold at the Rugrats Easter Dig BBQ at Halfmoon Bay. Below: Easter Dig under way despite the rain; Man of the Year to the rescue with an umbrella; Tash running the bake stall. *Photos from Cherie Hemsley.*



SITUATION VACANT

STEWART ISLAND COMMUNITY CENTRE TRUSTEES ARE LOOKING FOR AN ENTHUSIASTIC, MOTIVATED AND FORWARD-THINKING MANAGER TO BECOME PART OF OUR DYNAMIC TEAM!

The primary objective of this position is to ensure the smooth day to day running of the Centre and to help develop and promote the Community Centre in order to gain maximum advantage and enjoyment from this facility for the residents and visitors of Stewart Island.

Please contact any one of these Trustees for a job description, employment contract or more information:

Phil Dove 219 1444 or 027 4442323

Kath Johnson 027 3533672

Karin Dawson 219 1505 or 027 7740415

Please apply in writing and include the names of two referees to:
Stewart Island Community Centre Trust Appointments Committee
PO Box 187
Stewart Island

Applications close Sunday 17th April 2016

Sarah's Rakiura Remarks

The contribution of New Zealand aquaculture is highly important at a time when global wild-capture fisheries are reaching peak-production.

This country's salmon industry is already worth about \$100 million and there is high market demand for our product. About 20 per cent of that production comes from Southland's only salmon farm Sanford Ltd.

Sanford employs more than 20 staff in Stewart Island and about another 80 in Bluff, as well as 30 indirect jobs.

Congratulations to the company, which was recently awarded the Global Aquaculture Alliance's Best Aquaculture Practices Certification for its production of king salmon and green lipped mussels.

It is welcome news the Ministry for Primary Industries is looking for opportunities to grow salmon fishing nationally, and has helped fund a regional council investigation of new opportunities for this industry in the south.

It is an exciting and growing industry that has, and continues to attract people and skills to Stewart Island.

Building a strong economy that creates more jobs remains a priority for this National-led Government.

Under National's programme of responsible economic management we have seen more jobs and higher incomes for New Zealand families.

Across the country there were 175,000 more jobs created in the last three years and at least another 148,000 additional jobs are expected in the next three years.

We're hard workers here in Southland with the highest employment rate in the country at 71.1 per cent compared with the national average of 64.8 per cent. And our labour force participation rate is also the highest in the country at 74.1 per cent.

I also want to tell you about several important Government policies that came into effect on April 1 to will help New Zealand families and children and complement the work National already has underway.

They include more paid parental leave, stronger work expectations for beneficiary parents, and the first non-inflation increase to benefits in 43 years.

More paid parental leave, stronger work expectations for beneficiary parents and the first non-inflation increase to benefits in 43 years are part of a raft of measures came into force to help families get ahead. We've also increased Working for Families, the minimum wage, and New Zealand Superannuation while ACC levies have been further reduced.

Should you wish to discuss anything with me or if there is anything I can help you with please don't hesitate to contact me on (03) 218 6813 or email sarah.dowiemp@parliament.govt.nz

—Sarah Dowie, MP

I'm often picking up hitchhiking backpackers and dropping them at the Lee Bay parking lot or running them into the Bay. It's a nice way to meet and chat with our visitors and find out what they think about the place. A few weeks ago I picked up two young women — one German and one French — who were heading out to walk the tracks. The German woman started telling me about their kiwi experience the previous night, and she was so emotional and star-struck about her experience it brought tears to my eyes. For those of us who live here, many of us are fortunate enough to glimpse kiwi occasionally and hear their calls at night (SSH staff saw one across from the hotel recently). I'm not saying we take it for granted, but sometimes I forget how it's such a huge big emotional deal for some of our visitors to see one — a once-in-a-lifetime experience for many who are travelling from overseas. Thanks to Sabrina who wrote the article below (on her phone!) and emailed it to me.

My Kiwi Experience

by Sabrina Anna Lischka (Bremen, Germany)

Stewart Island - "nowhere in the country the chance is so high, to experience the icon of New Zealand's fauna in the wilderness". That's what my German travel book said. With a basic knowledge about the nocturnal bird, me and my French travel mate took the chance: we grabbed our flashlights and started our Kiwi search in the fresh Stewart Island night. We spent one hour sitting on and around the wet rugby field, one of the places which a helpful Stewart Islander recommend to us to see a Kiwi. No luck for us there though. We continue on our way returning to Halfmoon Bay, when we saw a brown Kiwi-looking bird standing on a small grass spot beside the road.

When he was moving away from us, we carefully followed him around the neighbourhood. But something was wrong with this Kiwi: no long beak. It took us a while till we had to admit that the Kiwi wasn't a Kiwi, but a Weka, one of the birds we already confused with a Kiwi on Ulva Island one day before. This poor guy must have thought "not again these tourists who think I am a Kiwi".

Just before midnight, we decided to give it another try at the spot along the bridges towards Horseshoe Bay. From a distance we saw the light of a red torch next to the street. Obviously other people had the same mission as us. We came close and two young guys, who introduced themselves later as "Kiwis", who have never seen a Kiwi before, signalled to us to join them carefully. No words were spoken at that time and everybody was moving in slow motion. The first thing I saw were the eyes, staring out of the bushes in my direction, lighted by the warm red light. Dark, small eyes, which let me know at once, what a sensitive, protection-needed creature was sitting there.

Carefully, trying not to scare him, we sat down, far away enough to let it be his decision to make a curious step forward. With the same carefulness, the kiwi took a step out of the bushes, giving us the chance to see his whole surreal appearance: His busty, hairy looking brown plumage, his pretty strong legs and ears and of course his "remarkable" long beak. He was standing half a meter away from me, closer than I ever imagined. It was an electric, breath-taking moment. I didn't even make an effort to try to stop my nose from running, in order to not make a noise.

His beak was probing the ground like a navigator, and once in a while he moved it up and down in the air, sniffing loudly like a mini-vacuum-cleaner to catch the smell. We did not seem to smell too bad, since the Kiwi moved on with his research closer towards us. Finally he snuggled along the trousers and jacket of my neighbour and then went on into my direction. I was excited as can be but for some reason, the Kiwi decided to turn around and disappeared with strong noisy steps back in the bushes. He probably recognized that I was just a German and not a real Kiwi. Once he was gone, we all woke up from this dreamlike experience. I was so touched from my Kiwi meeting, that my eyes had filled with tears of happiness.

I never really thought about what it would mean to experience a Kiwi. Now I understand a Kiwi is a mystical and magical creature. An encounter with one puts you out of room and time for the time it's happening. Thank you Stewart Island for my unique and unforgettable Kiwi experience.

FOVEAUX FOODIES update: Shona hosted a Foveaux Foodies night in March. She created a bit of a “pressure-cooker”, holding an on-line poll between Indian and Italian with the results reported Friday Night leaving just Saturday to shop and cook for that evening’s event! From early in the week Indian was the clear winner, and the shop was kind enough to order in fresh coriander for us as most of ours have gone to seed. Megan made it into a bigger pressure test giving herself under an hour to cook a curry for everyone.



The dinner was an amazing banquet with some surprises: only one lot of rice; not one chicken dish; and a plethora of puddings including the dubiously named but delicious barfi. The meal included three curries, two dals (soupy spicy lentils), burnt kiwi chutney, and a saag (spinach) dish. There were a couple of accidentally creative items: Jo’s deconstructed samosa, and a dessert introduced by Margaret as “Mango F----up” which I don’t think is the classic Goa name for it. She also brought pista barfi which were amazing, sort of like bliss balls but made with pistachio, sesame seeds, and figs. I’m not sure how Indian a chocolate mousse is, but Bridget pointed out it included cardamom and we were too busy stuffing out gobs to worry. Someone smuggled a cheeky packet of Pam’s naan into the kitchen but it remained unopened as there was so much food. As for drinks, Colin seemed quite content with his “Indian beverage & tonic” (hey, Bombay’s in India), and we all made do with a wine or three.



The social element aside, one of the ideas behind these dinners is to explore new cuisines and stretch our wings in the kitchen and personally I feel like I accomplished that. I love Indian food but the only curry I make is my Uncle Henry’s recipe which is wonderful but quite basic, the spice is just “curry powder”. So I had a few firsts: toasting and grinding coriander seeds; toasting mustard seeds (they POP!); roasting kiwi and making chutney for my on-purpose “burnt kiwi” chutney (see Shop Talk p13 for more about burnt food); and using tamarind. The curry was a big busy intimidating recipe, labour-intensive and fussy. On a weeknight I’ll stick to Uncle Henry’s curry, but I’m glad I tried my hand at “authentic” Indian cooking at least once in my life, and my hat is off to people who manage it on a regular basis!

The next Foveaux Foodies night
is hosted by Kath Kain and Stacey Wilford.
Hold onto your scotch bonnets... it’s **JAMAICAN NIGHT**.
Cue Bob Marley: *Stir it up...little darling, stir it up....*
Held at 6 pm on Monday 18th April
at the Community Centre.



Bring a Jamaican dish and an appetite for “yard food”. If you use Facebook, join the group Foveaux Foodies to RSVP and get more information, otherwise let Stacey or Kath know if you’re coming so everyone has an idea of numbers. (Do you reckon the shop can source some fresh callaloo? Maybe not but let’s all go in and ask for it just because it’s a fun word to say.)

Incidentally, I sent an invite to celebrity chef Jax Hamilton (she was one of my favourite contestants on Masterchef NZ). Jax has Jamaican roots, grew up in London and lives in New Zealand where she tours giving classes and promoting her books. I was lucky to sit in on two classes at the recent Wanaka A&P Show where she dished about Masterchef behind-the-scenes while she prepared whitebait ravioli, and venison with parsnip puree and blueberry. Afterwards I got to have a bite of one of her dishes, and I introduced myself and told her how sorry I was when her macaroon cake fell apart in the final of Masterchef in 2011, and I told her about Foveaux Foodies. She said that losing to Nadia Lim was the best thing that ever happened to her, now she gets to travel around and cook for a living and she couldn’t be happier with how it all turned out. She hasn’t responded to the invite yet but considering I introduced myself creepily as her number one fan I might get a restraining order instead!

—Jess Kany



Museum Matters by Jo Riksem



Mab Prentice's painting of Lonnekers Beach

Well, it has been a busy last month at the museum with the Lockerbie Collection arriving and many inquiries ranging from Island families to tram line tracks. We invite all locals to come up and see the collection. Bev and I are here from 9:30 - 12 noon Monday to Friday but feel free to phone us if you'd like to come and see it at a later time or in the evening.

Buried Treasure - I'm going to start showing you acquisitions that are not yet on show, which, once we get our new museum more of these will be displayed. Also we will have a system where more exhibits will be able to be rotated. We do want our treasures to be seen so we become an "object rich" museum. But it's not just the object that's important it's the story behind the object that brings it to life. Many visitors to our museum remark on how they love all the lovely items we have on display and we want to tell the stories behind them where we can.

The above little painting was done on the inside of a jar lid with little shells from the island as a frame. Many islanders in the past and even to this day make things that might be something that locals and visitors would appreciate as a keepsake. Mab Prentice was one such islander and we have a variety of her paintings on many items such as pieces of wood to fireside bellows. Mab lived in the old Norwegian house that was bought over from the Whalers Base and many older islanders and visitors to the Island have remembered the house and her with fond memories.



Mab Prentice's house on Rankin Street

We welcome all our visitors to Stewart Island and hope you enjoy our beautiful island.

Winter opening hours:

Monday to Friday 10.00am – 12 noon, Saturday 10:00 - 1:30 pm, Sunday Noon – 2.00pm

Friends of the Library Committee Update

This is the full text of an article written for last month's edition of SIN. Owing to lack of space the original had to be abbreviated.

On Thursday, 17th March, 2016, several regular library users met and constituted themselves as a formal "Friends of the Library Committee". This is NOT an exclusive group – other members will be very welcome.

Office Bearers unanimously elected were:-
Pat King – Chairperson (2191156)

Jenny Gell – Treasurer (2191219)

Beverley Osborn – Secretary (2191506)

Also present were Mary Chittenden, Sue Ford and Lee Wadds.

There is an administrative preference that Southland District Council facilities should be housed under one roof in each Southland community and this is already the case for many of those. To align Stewart Island with this concept, there is currently a proposal that our local SDC office be moved across the road from the museum building into the library.

The big advantage for residents and visitors would obviously be a library open every morning and it would certainly be more convenient for Kirsten to have both branches of her work commitments in one place.

Situating the office in the library means there has to be consideration about the allocation of space. Those present raised concerns about what library sacrifices might be made to achieve this.

Removal of the desk, for instance, would be a loss of timber, specially milled by Stewart Islanders and decorated with carvings by a former resident craftsman. Removal of some shelving would mean a reduction in books able to be housed. The possibility of adding more seating for WiFi users and the likelihood that SDC officials would want an office for their use when visiting would be further infringements on a space which was, at its planning, compliant with the official 75 sq metres of flooring for a library serving a community of this size.

At present, Saturday mornings usually attract the greatest book turn-over, particularly for young families and people whose work makes it impossible to visit on weekdays. However, even staffed voluntarily, as at present, this library time might be jeopardised.

We hope residents will share their opinions with Pat, Jenny or Beverley, so that Stewart Islanders' voices can be heard at decision-making levels. There are forms available for signing to support a continued Saturday morning opening and to make any other comments relevant to these possible changes. These can be found at Ship to Shore and Stewart Island Flights.

—Beverley Osborn

There has been talk that plans are afoot for the SDC office to move from the museum into the library. Some local library users are concerned about the implications this move could have on space for books and library users. Across the street, the issue is the health, comfort and practicality of people continuing to work in that wee booth in the museum.

I contacted the SDC for comment and here is what Communications Manager Louise Pagan said on the subject: "Council is in the process of investigating options on how and where it delivers its services on Stewart Island. It is still gathering information to assist in assessing the options. It seems some people in the local community have made some assumptions while the process of information gathering is still underway. As a follow up to a meeting on 17 December 2015, Group Manager Community and Futures Rex Capil will be on the Island on 5 May 2016 to discuss Council's position with various community representatives at a meeting."

The word from other Council people I chatted with echoes Ms Pagan's comments, essentially: watch this space, it's early days and too soon to discuss until the May meeting presents us with concrete proposals. Well, while they are "information gathering", that gathered information might as well include your thoughts on the subject: have a read of the potential issues at stake in article on this page and pick up a form at the shop or depot to add your comments.

I still harbour a dream of a mezzanine at the library, spiral staircase, big round window facing the Bay, cosy reading space, extra storage for books, and maybe a fireman's pole. But my opinion might not hold much weight as I've been cuckolding the Library with my Kindle for years now! *Shhhh*.

When I did run the Library I feel I spent those years obsessed with SPACE and needing MORE of it. More shelving for books; more room for Library users; more storage space. While I totally appreciate the need for a better work environment for the SDC employees, I hope that our library's need for precious breathing, reading and shelving space is taken into account by Mr Capil and the other planners.

—Jess

TODD & CO REALTY

Stewart Island Real Estate

For all local listings

houses, cribs, sections and blocks of land.

See our website www.locations.co.nz

or contact our local representative

Jeanette Mackay on 027 681 8589

for current listings.

SHOP TALK

by Jules Retberg

A Burning Question

As I re-stocked the shelves with Scorched Almonds recently, I contemplated the genius behind selling something that basically means burnt. According to my 1987 Collins Gem Thesaurus the synonyms for “scorch” are: blacken, blister, burn, char, parch, roast, sear, shrivel, singe ...

Were Scorched Almonds invented by accident? Lost in my la-la land of daydreams I imagined a secret almond roasting factory deep underground. A place where furnaces blaze all day and night, white-eyes peer out from soot-covered faces, workers toil away for 23 hours a day and own only the sweaty once-white uniforms they can barely stand up in. One fateful day someone places almonds in the oven to roast and forgets to set the timer. Uh-Oh! Someone’s in big trouble with the boss for wasting all those almonds, unless ... unless ...

“Who’s got some chocolate? Let’s cover the almonds in chocolate and tell the boss we’ve invented some new confectionery!”, cries one of the workers. “We’ll call them Singed Almonds, no, Charred Chocolate Covered Almonds, no that’s too long, what about Scorched Almonds?”

“Très bien!”, calls a French worker, “Dust cocoa powder over the chocolate and name them Dusted Scorched Almonds”.

“Ich habe eine idee”, adds a German worker, “mix some sugar and cinnamon in water, toss the almonds in and let them dry - they will be Sugar Coated Almonds”.

Italian worker, Julius Dragatus, suggests pastel coloured fondant to make a hard candy shell around the almonds, “Call them Dragati”.

In this jocular little fairytale, the boss embraced all the confectionery ideas, shared his wealth with the workers which allowed them to escape the underground hell and they all lived happily ever aft... but enough of my fondant fancying, sugary silliness and chocolate conjuration! Back in the real world of the Stewart Island Four Square I stacked the last box of Scorched Almonds on the shelf.

When I got home that evening I couldn’t resist firing (sorry!) a few foodie questions at Uncle Google.

Did you know that New Orleans chef, Paul Prudhomme, created the Blackened Tuna dish? The term ‘blackened’ comes from the cajun seasoning, not burnt fish I hasten to add, but there are dozens of other recipes that if cooked by me would indeed mean burnt!

Charred brussel sprouts with pancetta and fig glaze
Icelandic singed sheeps head
Wheat berries with charred onion and kale
Charred peas, mortadella and burnt ricotta
And of course some bread recipes call for scalded milk.

Perhaps a wacky new theme for the Foveaux Foodies Group - all dishes related to the word “burnt” to be held on Burns Night (25th January) or Guy Fawkes Night (5th November)?!

Please forgive my frivolousness dear cooking Gods and Goddesses, you all amaze me with the ease and talent with which you create magical meals. Alas, a defective Retberg gene means that some of us use the smoke alarm to tell us that dinner is ready instead of the oven timer.

Happy cooking ... and searching the interwebs for burnt toast recipes, it’s addictive!

When the island gets busy we’ve got to maintain our sense of humour and patience with all the people swarming around the place, often down the middle of the roads! Sometimes it all smacks of theatre: a mad-cap 80s sitcom like *Three’s Company*.

I was in the shop when a man asked for coffee, was given a cup and directed toward the machine halfway down the first aisle on the left. We all watched as he walked to the door, stepped outside and turned left. Wondered how long it would take him to find his hot drink up Horseshoe Bay Road!

Helen had trouble keeping a straight face when a South Sea Hotel guest came into reception in an agitated state, saying he would have to change rooms due to a terrible buzzing noise. What could it be? A hornet’s nest? Helen was about to investigate when another guest ran into reception apologizing for his electric toothbrush which was “stuck on.”

How about the night of the Ball, when the McKenzie/Carrick family went outside and discovered their car was missing? They got the policeman involved, and all went out looking for the stolen vehicle. Meanwhile, Sandra Whipp’s guests had borrowed her car for the night. They arrived back at Horseshoe and realised someone had stolen their reading glasses from the dash, and it looked like petrol had been siphoned away as well! They called Sandra to let her know a report should be made to the cop, but when Sandra saw the car she said “That’s not mine!” She ordered them to take it back and bring hers home... as they were driving through Butterfields they passed the McKenzie’s place, Jane glanced out the window to see her “stolen” car driving by. She jumped on a scooter and chased it! Well, considering two crimes were reported that night and no crime actually committed... all’s well that ends well!

—Jess

What's Up, DOC? From Jennifer Ross

**Staff Spotlight: Operations Ranger
Bridget Hunt**



Bridget Hunt track trimming on the Chatham Islands
Photo Credit: Michael Douglass DOC

Hey Stewart Island! I am one of the Bridgets at DOC (not the boss Bridget). I started working for DOC in June 2012 after completing the Trainee Ranger Course in Nelson. I have worked throughout the North Island and was lucky enough to work on the Chatham Islands twice. My partner Mike and I were working in Kerikeri before we came to Stewart Island. We were looking for something a bit different so we applied for jobs down here. We definitely got that something a bit different! Some of the cool work I have been involved with down here is, spraying marram grass at Mason Bay, monitoring possums in various locations and trying to rid the Rakiura Track of mud. I really enjoy being a part of the Stewart Island community. It is a really great place to live and work.

Ulva Island / Te Wharawhara Update

Immediately following a suspected incursion sighting along the Boulder Beach track on Ulva Island/Te Wharawhara on the 1st of March 2016 (of an animal, possibly brown, furry, on four legs and with a stumpy tail), Department of Conservation (DOC) staff increased its surveillance efforts. This included weekly trap checks, tracking tunnel



checks and baited trail cameras. Through liaising with DOC biosecurity experts, we have recently received technical advice (following one full month of increased surveillance efforts) suggesting we return to our baseline surveillance cycle of monthly trap checks, quarterly tracking tunnel checks and bi-annual rodent dog checks.

While spending an increased amount of time on Ulva Island, DOC staff found evidence of deer presence including vegetation browse and hoof prints the size of both adult and juvenile deer. Following this, one trail camera caught footage of the deer. I have included a screen shot from the video clip to this article. This demonstrates how valuable the use of trail cameras can be in terms of gaining additional information where there may be gaps or in confirming suspected sightings. Many of you will remember the invaluable role trail cameras played in the most recent Ulva Island rat incursion. Local staff will be seeking regional support to ascertain further direction on the confirmed presence of deer and I will keep you updated on any further developments.

Hunting Safety

The roar is upon us! This (rutting period of March-April) is one of the busiest times of the year for hunting block bookings on Stewart Island/ Rakiura. Hunters come from all over New Zealand as well as overseas to hunt one of the 35 blocks.



Hunter Theo with whitetail deer

During this busy time it is important to keep the Seven Basic Rules of Firearms Safety in mind:

- Rule 1: Treat every firearm as loaded
- Rule 2: Always point firearms in a safe direction
- Rule 3: Load a firearm only when ready to fire
- Rule 4: Identify your target beyond all doubt
- Rule 5: Check your firing zone
- Rule 6: Store firearms and ammunition safely
- Rule 7: Avoid Alcohol and drugs when handling firearms

While most people realise that all hunters on Stewart Island hunting blocks require a permit, it is also important to note that an 'open zone permit' is required if hunting in the remainder of Rakiura National Park (the Open Hunting Zone).

Hunters on Rakiura can and should always expect to see other visitors to the park (trampers). Fire-

arms safety should be first and foremost with every hunter. Stay safe out there this season and please follow the code each and every time.

Stewart Island/Rakiura Restricted Fire Season

Currently Stewart Island/Rakiura is listed in the Restricted Fire Season (Zone A). This means that restrictions are placed on some burning activities. You may still be able to have a fire provided you obtain a fire permit.

Restricted fire seasons occur when vegetation dries out due to wind and sunny days, increasing the risk of a wildfires occurring. Restricted Fire Seasons generally occur any time from September to April. However it's not unheard of for a Restricted Fire Season to occur during the winter months.

Activities requiring a permit during a Restricted Fire Season:

- Bonfires (no larger than 5 m x 5 m)
- Incinerator (A drum/container designed to prevent the escape of hot ash or fire),
- Backyard Fires (Burning of garden clippings/waste in a small pile no larger than 1 m x 1 m.)
- Land Clearing

Fires are not permitted in National Parks, however you can have a fire below the mean high tide as this is outside the National Park boundary. You do not require a permit for this.

Please visit www.southernruralfire.org.nz for additional information.



Every other Friday, the biggest kids at Rugrats and the littlest kids at the school attend Bush School, where they learn outdoor skills through good old fashioned muddy play. Their village of ponga huts are remarkable and I particularly like this one which used recycled old house materials. Got to love the sea view, sunroof, and kitchen sink!



NZMB.com
NEW ZEALAND MARINE BROKERS LTD

23 years experience in sales and purchase of commercial vessels. Vessel valuation service

JIM LEWIS

phone +64 3 443 4649
email mail@nzmb.com
visit www.nzmb.com

Ambergris



New Zealand's longest established dealer of Ambergris. AmbergrisNZ is wishing to buy all grades of Ambergris, please refer to our website: www.ambergrisnz.co.nz
 We are offering top New Zealand prices.
 Contact: Terry & Wendy
 Email: info@ambergrisnz.co.nz
 Or
 Phone: 0274 991 881



Roisin loving the mud at Bush School. (The day after Bush School is a busy laundry day in many households!)

Quality Handyman Services Guaranteed

Experienced, reliable handyman (ex Green Acres contractor) available for work on the island

Handyman Services

- | | |
|--------------------------------------|---------------------------------------|
| General repairs & maintenance | General fencing |
| Lawn mowing | Building dog kennels, chook runs etc. |
| Line trimming | Building/assembling garden sheds etc |
| Section maintenance | General carpentry |
| Weed spraying (certified applicator) | Gutter cleaning |
| Tree pruning | Moss and mould treatment |
| Tree removal | Water blasting |
| Chainsaw work | Spider proofing |
| Hedge trimming | Rose pruning |
| Wooden fence and deck construction | |
| Wooden fence and deck repair | And more - just ask |

Office Services

can also be provided

- | | |
|-----------------------|---|
| Bookkeeping | Brochure, flyer & business card design & printing |
| Office administration | |

If you want something done, and don't see it in the lists above, just give me ring. You may be surprised just what I can do.



Contact
Geoff



Stewart Island Handyman Services

Phone 973 0959 (Local Number) Mobile 027 253 3106
 Email handyman@acadia.co.nz

ANZAC DAY 2016

- Poppy Day Friday 22nd April
 Anzac Day Monday 25th April
- 7 am Parade will assemble outside Ship to Shore.
 7:15am Parade marches to Memorial
 Laying of Remembrance Wreath
 Public to lay poppies and wreaths
 Reading of official messages
 Prayers
 HMB School talks
 Reading of the Ode
 Last Post; minute's silence observed & Reveille
 Parade dismissed

Any members of the public are welcome to make and lay a wreath.

After the parade everyone is welcome to adjourn to the RSA Pavilion in Ayr St for refreshments
 Tea, coffe & rum toddies

**Dogs can KILL kiwi and penguins
 Please report wandering dogs to
 0800 732 732**

Stewart Island News is published on a monthly basis as material permits.
**Please send articles and enquiries to Jess Kany
 at PO Box 156 Stewart Island
 or email to stewartislandnews@yahoo.com**

Advertise in the STEWART ISLAND NEWS

This little paper ends up in most island households and is sent to over 150 bach owners, former residents, and other subscribers around the country and the world. Dozens of visitors see this too. So tell all of those people about your business!

Contact editor for rates.
stewartislandnews@yahoo.com

If you wish to have Stewart Island News sent to you or a friend, please fill out this form and send it with a cheque made payable to "Stewart Island News" to P.O. Box 156, Stewart Island 9846.

Or
 Direct deposit to Westpac 03 1750 0250628 00 — please put your name as reference and don't forget to send me an email with your address.

The cost is as follows:

- 12 issues to an Oban address \$36
- 12 issues to other New Zealand address \$48
- 12 issues to international address \$72
- 12 issues emailed \$24

Name of Recipient: _____

Address _____
