

STEWART ISLAND NEWS

CELEBRATING RAKIURA

April–May 2014

\$3.00

If you don't know why a harpoon hangs in the mastiff then you've been sleeping for the past month (and I couldn't find a flensing knife in Clip Art). April brought us the long planned for **Norsk Feiring**, a celebration of the Island's Norwegian history. These pages are stuffed with news and photos from the weekend, thank you to everyone who contributed.

People say Stewart Island is a rainy place; people say Southern men are stoic and gruff. Those people weren't at the grand opening of the Stewart Island **Bowling Green**, where the sun blazed down on us and Ali couldn't quite finish his speech he was so overcome with emotion. It was a beautiful moment in time for the Island, I got a lump in my throat looking at wee Ellie—the youngest person in attendance—whose great-grandparents Ernie and Bid helped fund the project and now she will grow up able to enjoy this great asset to the Island. More on page 4.

You know how you go to **Lee Bay** and coming down the last hill into the parking area you're faced with that thick wall of hebe that seemed designed as a modesty curtain to veil your eyes from the ever-changing ocean? Well, it's gone. Let there be light! DoC workers have given the place a severe grooming, thinning out all the plantings, and you can see the sea again. It looks airy, open and great, thanks to Dale, Lydia, Ty and team.

More spruce-ups: Ricki Everest made a



Andy Riksem and Jenny Gell's Norwegian dolls at the Norsk Feiring exhibit at the Community Centre.

beautiful stairway leading from Horseshoe Bay Road into **Moturau Moana** Gardens. The gardens themselves are particularly tidy these days; if you haven't been there for a while go make friends with this lovely place. A great spot for a stroll, a picnic, a wee adventure with the wee ones. Visiting birders: guaranteed close encounters with tui, kereru, and kaka.

The **Discovery** film crew departed, they are excited about their footage (to be seen on upcoming Shark Week). For the most part they got along swimmingly with the community, telling stories at the Pub (and singing shark ditties), attending Quiz, etc. Hiccups do happen when entertainment television meets actual working wharves...One shoot, introducing a special shark viewing cage The Wasp, required dramatic sparks. A film guy grabbed a grinder and applied it to some nearby metal, sending up a sizzling spray. But due to the fact Halfmoon Bay is not a Hollywood set, the metal he was grinding for numerous takes was Phil Smith's mooring chain. Oopsy. Chain replaced. (Will you recall this absurd story months from now when you watch The Wasp make its debut on Shark Week?) More serious shark thoughts page 15.

A little bird told me there was police activity here due to Russian smugglers and the island's rare harlequin **lizards**. Yes, Rakiura reptiles are hot in the black market exotic animal trade: wealthy urbanites find them to be ideal pets for their luxury apartments (less poop and fatalities involved than with pet tigers...and smaller rhinestone collars). A few years back a German fellow was caught in Auckland Airport with lizards in his jocks.

On a more tasteful note, I'm happy to introduce a new column for *SIN*:



Ali looks on while Garry get the ball rolling at the Bowling Green Grand Opening. Photo from Margaret Hopkins

Soul Kitchen, in which Lania Edwards will share foodie food for thought and recipes. She set the bar absurdly high right off the bat: Titi Oyster wontons. Honestly one of the best treats I have ever tasted. Page 18.

Farewell to long-time Island residents **Don and Ann Dickens** who have moved to the mainland. We will miss you!

The candy canes for sale at the shop are a bit confusing but right next to them is the big box of chocolate eggs. **Easter** is upon us and things will be busy: the Ball on Good Friday, Rugrats Easter Egg Hunt at 11am HMB Beach on Saturday, Poppy Day Saturday, Easter Sunday Quiz, and Monday Market Day. Church service schedule on page 8.

Happy Easter everybody!



Photo by Carolyn Squires

SIN now costs \$3. New prices for subscriptions are on the back page, effective upon renewal. Sorry to get all SIESA on you but operational costs have been rising over the past decade

and the SIN price has stayed the same, and it's starting to sting. I'm no mathematician but I'm realizing I'd have to be a magician to make this rag financially viable without raising the price-tag.

Jill has helped me to canvass the readers' feelings about this, the majority of you seem okay with paying three dollars per issue so we can keep our lovely colour. I can't

make everybody happy (a SIN motto) but I hope you all keep buying SIN, because without your support this

(Continued on page 17)





ANDREW WILLIAMS MP

New Zealand First List MP

Andrew Williams, New Zealand First MP visited Stewart Island in January.

New Zealand First is committed to securing alternative renewable energy for Stewart Island. Testing of wind, solar and hydro options will commence this month.

To read Andrew's report on renewable energy following his visit to Stewart Island go to:
nzfirst.org.nz/energystewartisland



Andrew Williams MP

Spokesperson for Conservation, Environment, Local Government and Energy

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nzfirst.org.nz

Authorised by Andrew Williams, Parliament Buildings, Wellington



WISE UP TO WEEDS

with Amy



ALUMINIUM PLANT

(Lamium galeobdolon)

Aluminium plant is a weed found in many gardens in Oban and now is a good time to tackle it. Smothering is the best control method; no green waste to worry about.

What is it?

Aluminium plant is a ground cover that is closely related to mint. It has striking patterns on its heart shaped leaves and yellow flowers.

What is the problem?

This plant spreads quickly to densely cover the ground in shady areas, which prevents other plants from growing. It spreads by fragments, so be careful with the green waste.

How to control it?

- Dig out small areas, ensuring all the roots are removed.
- Cover for several months with black plastic.

Please contact the Pest Plants Biosecurity Officer at Environment Southland if you find this plant – email service@es.govt.nz or telephone 211 5115



Ian Johnson and sister Elaine Hamilton at Norsk Feiring tree ceremony.



Sophie's project on display for the Norsk Feiring was a first for me. The model of the Whaler's Base included QR codes she had made herself. You scan these (like a barcode) with an app on your phone, and receive additional information about the history of each feature on the map. Amazing!

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**h a p p y
e a s t e r**

Easter Sunday Quiz

Held at the Community Centre
6pm for 6.30pm prompt start
BYO Drinks and Nibbles

(Don't forget there are no alcohol sales at the pub, shop or the hall on this day so be prepared!)

Donations will be split between the Community Centre and the Nurses Clinic

Easter Monday Market Day

Held at Halfmoon Bay School
11am until 2pm

Sausage Sizzle

Bric-a-brac, old and new items for sale

All welcome to have a stall or just come along to pick up a bargain!

Any queries ring Vicki on 498 or 0275 211 895



I was wearing my SIN editor hat at the recent Grand Opening of the Stewart Island Bowling Green, so I scratched a few notes and



events swell to great events because of the immeasurable energy, spirit and love that buoys these projects.



snapped a few photos. But I had a feeling I wouldn't be able to do the whole vibe justice, somehow. Usually when I can't print something it's due to an unprintable word (that's when BLEEP comes in handy), but sometimes one is simply lost for words.

bowling committee have never even played...just sign up and have fun learning!

We couldn't have asked for a more perfect, beautiful day for the ribbon cutting ceremony. The sun blazed down on us, the sky an ecstatic blue bowl arching overhead. Bruce spoke: "This is history being re-made... the community benefits with the visitors, and hopefully it will keep us all keen and fit, so have a roll, preferably on the grass."



Friday acknowledged all of the invaluable work put in by volunteers. A plane flew overhead drowning out his voice for a moment and I thought of how we looked from that birds' eye view, an emerald postage stamp of green. This vision conceived on

Sam the president of the club pointed out the green has been nine years in the making and he wasn't even on the Island when it all began. "Please join," he said. "At the end of the day we need the funding to keep the ball rolling." (Don't be shy, several people on the

the Island, funded by and laboured over by islanders. It's appropriate the green itself is born of quintessential elements of this place, deconstructed and reconstructed into our new perfectly smooth playground: rocks from our dirt, sand from our beach, and 100 tonnes of crushed beer bottles from our recycle bins.

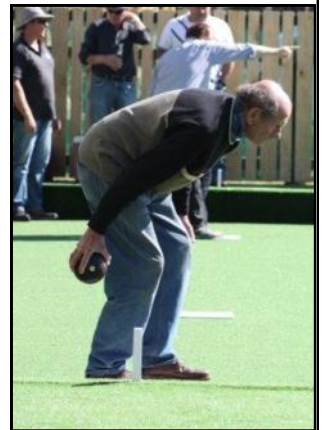


Finally, it was time to cut the ribbon. Ali,

the driving force since the start, started to speak. He was trying to explain that almost \$70,000 of the \$90,000 contributed and raised came from the Island. But the moment, such a long time coming, overwhelmed him. Lost for words, he fell into Jan's arms for a hug. Then he found some words. "Let's cut the [BLEEP] ribbon."

Thanks to everyone who contributed financially to the bowling green. Thanks to the following people who gave their time and energy: Ali Eade,

- Neville Bennett,*
- Ben Hopkins,*
- Greg Everest,*
- Ian Munro,*
- Chris Sara,*
- Jan Richards,*
- Rex Jones,*
- and Ty Jenkinson.*



When Friday took off his cap to observe silence for beloved friends no longer with us, I wondered again about that cloud's eye view of us all: our heads bowed, the sun casting stark black shadows across the glittering grass. It's an honour to be part of this community, where small



Ali and Jan were awarded the first (and only) lifetime membership.

LETTERS

✉

[Re petition article last issue—Ed]

You may have heard this before but I remember years ago someone in the US said people would sign anything and they started a petition to get Congress to pay a pension to the widow of the unknown soldier and got thousands of signatures!

More proof of what you were saying.

Cheers,
Peter Goomes

✉

Hi Jess, thanks so much for starting me with the March copy of SI N. I got into it fine and revelled in it, all twenty four pages of of it!! And don't the Islanders come to the Party!

But I was so saddened to hear of the passing of Margaret Fairhall. She was indeed a talented lady, and she will be very much missed from the Island.

I have one of her paintings in the far end of my hall here. It is of the high rocks on the south side of the gutter at Masons Bay. It is from a photo Bob took during a coastal search of the area.

It shows the kind of sea in which Alfie and Ethel Leask perished, while returning from craypotting back in the 1970s. The Leasks of Kilbride station at the South end of Masons, the Masons Margaret loved. She painted from the photo, some thirty plus years later, people stop to look down the hallway and say something like "Where on earth is that?" She had caught the mood of the photo.

Sorry to have rambled on! But I will look forward to the April copy of SIN with news of the Norwegian descendants and all those familiar old time names.

Mavis Hicks



Happy couple at Golden Bay Wharf, Photo by Les Pullen
Chris and I would like to thank all the local individuals, organisations and businesses who were involved in our wedding weekend. From the bottoms of our hearts thanks for your time, homes, boats, expertise and love. We had a lovely weekend in such a special place.

Jessica Haydon-Clarke & Chris Peck



The Bunkhouse Theatre's last screening of **A LOCAL'S TAIL** for the season will be 4pm on Sunday 4th May 2014.

If you or your visitors want to watch A Local's Tail over the winter, DVDs will be available to rent and/or purchase at Four Square Supermarket.

Please Note: DVDs **must be** played on a DVD or BluRay player that is connected to a TV via an **HDMI cable only** or via a computer.

Toi Rakiura Arts Trust Stewart Island Needs You!

We're looking for expressions of interest to create a logo to brand our Trust, one that can be used on posters, the internet, letterheads etc etc.

We invite members of the public to submit a logo which encapsulates "Toi Rakiura", the promotion of all of the arts on Stewart Island, whether that be music, dance, literature, drama, the visual arts, heritage and cultural pursuits.

Submissions can be either digital or analogue and can also be submitted anonymously if you wish to do so! A small remuneration will be given to any candidate whose logo is deemed most suitable for our charitable trust.

The deadline is Wednesday 30th April and can be given to Ulva, Gwen, Bonnie or Vicki.

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202 Horseshoe Bay Rd, Stewart Island

BOOK REVIEW from Sue Ford "Case Histories" by Kate Atkinson

I seem to come late to some authors so am indebted to people like Pat King and our Kirsten for steering me in different directions – this time towards my first Atkinson. I do remember "Behind the Scenes at the Museum" being lauded, but never read it, or any of the other well-known Atkinson books. Meanwhile, Pat hinted that given my ambivalent reactions to "The Luminaries", I might find this book interesting. I spotted the connection – a story about apparently disconnected and disparate characters, but unlike Catton's book, set in different periods of time from 1970 onwards.

The central character is Jackson Brodie who resembles Cormoran Strike ("The Cuckoo's Calling", Robert Galbraith), in his inability to control his personal life whilst acting as an investigator and unravelling mysteries for his clients. And then comes what I think of as 'The Catton Connection'. We, the reader, learn more and solve more mysteries than Jackson does. He doesn't even know about some of the connections and so we fill in gaps that Jackson doesn't even know exist. It's an uncanny way of writing a suspense story – and I'm talking about the writing here, not the plot. In fact, "Case Histories" doesn't really have a single plot, yet the stories – mostly of missing women and girls – are all bound together, separate case histories to be sure, but all connected by tenuous links.

So what happened to sunny little Olivia, youngest daughter of the weird Landis family, back in 1970 in Cambridge? Who killed Laura in 1994 – and why? In 1979, did Michelle really murder her husband during a massive bout of post-partum depression – and what did Michelle's sister, Shirley, do with the baby Tanya, now also missing? In 2004, who is Caroline and what does she have to do with any of the foregoing? Jackson has his own sad past and now has a bitter ex-wife and an eight-year old (going on 18) daughter who knows how to exploit the domestic situation. As much as I wanted to, I couldn't face re-reading "The Luminaries", but "Case Histories" will certainly require a second reading, not because it is so *very* bewildering, but because Atkinson – without writing for fellow-holders of Literature M.A.'s as I felt Catton did – spins a series of family dramas and mysteries, shot with leads, hints and subtleties. Catton-like, some of the mysteries are cleared up completely and Jackson has earned his crust, some we see closure where Jackson doesn't, others are left with intriguing possibilities for the futures of the characters! This comes highly recommended as something just not quite the usual detective story.

Then, randomly off the 'Returned Books' pile – I picked up **Sara Paretsky's "Critical Mass"**. Guess what? Though based in Chicago, and though the P.I. is a gun-toting young woman – V.I. Warshawski, and though subtlety isn't the sort of word to apply to the plot, there is an intriguing similarity to "Case Histories" (though it's a

step too far to liken it in any way to "The Luminaries"). Maybe it's the 'family drama' connection or the links to the past that put me in mind of "Case Histories". There's a contemporary, brash, very American feel to this story, and it's full of witty dialogue, but the uncovering of decades-old family secrets, events in Europe before and during WW2, leading to scientific inventions that *have, could* have or *will* change our destinies, is quite fascinating. The story is littered with dead bodies and gunshots, 'meth' labs and underworld characters, but Paretsky never loses sight of the fact that the mysterious past and its connection to the present is what makes us turn the next page with high expectations, largely met. Thanks to the last person who had this book out of the Library – I wouldn't have found it without you, but as it is purportedly the sixteenth in a series featuring V.I., I have a lot of catching up to do. Also recommended for a read requiring no intellectual ability: **Simon Kernick's "Stay Alive"**. It's complex with innocents being killed off and 'baddies' winning the battles – except who ARE the 'baddies'? Kicker of a twist at the end, and worth piecing together the odd timing thing where we are reading about "stuff" happening to one person *now* crossing with "stuff" due to happen to someone else in the *next* chapter. So action-packed it starts to wear a bit thin, but worth a read on long, dark evening with nothing on TV!

Kakas & Peanuts

by Ron Morrison

I wrote this article in order to generate some discussion about feeding peanuts to Kaka. Wellington residents have been able to interact with Kaka for several years now, thanks to Zealandia's (formally the Karori Sanctuary) remarkable success in increasing Wellington's wild bird populations. Some negative experiences have occurred because of these interactions, but they provide us with valuable information, and it would probably be wise for us to study the Wellington experience, and then reconsider how we (including tourists) interact with Kaka on Stewart Island.

In order to help Wellington residents deal with having native wild birds in their backyards again, Zealandia created a guide on their website titled "Feeding Birds At Home: A Guide For Nature Lovers". The information that follows (items 1-8) was taken from this guide, and I recommend reviewing the guide in its entirety because it contains quite a lot of useful information.

"Peanuts and walnuts may contain fungal toxins called aflatoxins. In low doses these can affect fertility and immunity and in high doses can cause liver and kidney failure."

"Bread is highly processed and a bird's digestive system is not designed to digest it. It can result in impaction of the intestines, dehydration and ultimately death."

"The Nest Te Kohanga, Wellington Zoo, admits a large number of kaka each year. A common finding is that the birds have metabolic bone disease due to incorrect diet. This happens when the kaka parents are fed inappropriate food, which the parents then feed to their chicks, causing major problems

such as bone and beak deformities....A kaka chick with bone deformities was found at Trellissick Park where it appears the parents had fed predominantly on peanuts."

"Kaka, Tui, and bellbirds have been killed by cats and kaka used to being fed bread will be attracted to bread put on the ground for sparrows, increasing the risk of them getting killed by cats."

"Lead is malleable and reported to have a sweet taste attractive to parrots. Many kaka now have detectable lead in their blood, and some have already died from lead (and potentially zinc) poisoning. This has implications for survival if exposure is ongoing – keeping them away from houses is the best protection. Chewing treated timber which contains arsenic is likely to cause health problems for the birds as well as issues for the house owner."

"Kaka, kereru, and tui have been killed after flying into windows."

"Feeding encourages birds to hang around humans. When they have all the calories they need, they have lots of time to get up to mischief."

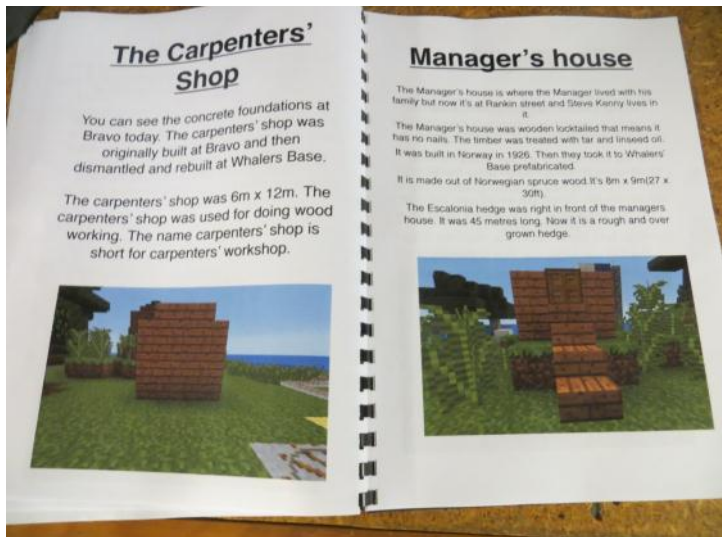
"When birds lose their fear of people, interactions can become aggressive if the expectation for food handouts is not met. A kaka had to be transferred from Kapiti Island in 1997 because it became too confident and aggressive with visitors, and kakas in Wellington have bitten fingers when no food was offered."

Wikipedia has a good article on aflatoxins, which is also worth reading. It pretty much begins by stating that "aflatoxins are toxic and among the

most carcinogenic substances known". Aflatoxin producing fungi are common and widespread in nature. High humidity and high temperature conditions, as well as long periods of food storage, provide favourable conditions for their growth. It is important to note that aflatoxins cannot be totally eliminated from food – they are considered to be "unavoidable contaminants".

This article is starting to read like the warning label on a bottle of poison. All I am trying to say is that Zealandia has documented negative findings that were observed in the Wellington Kaka/human interaction experience. Well-intentioned human interactions have the ability to interfere with proper diet and with normal behaviour. Feeding peanuts to Kaka has the potential for bone and beak disease, for fertility and immunity problems, and for liver and kidney failure. By spending less time foraging, Kaka have more time to chew on lead nails and treated timber, to fly into windows, to become victims of car strike, and perhaps even become aggressive. I find it difficult to believe that the Stewart Island experience is different than the Wellington experience. My assumption is that Zealandia has done a more complete job of investigating.

It is very easy for us to forget that Kaka are a threatened, nationally vulnerable, species. In effect, Stewart Island is a bird sanctuary, and we are all responsible for their welfare – which is what makes SIRCET so important. If Stewart Island Kaka require supplementary feeding, then I think that we need to develop a strategy for providing proper nutrition. The health of these intelligent, curious, gentle, and raucous Stewart Island Goodwill Ambassadors should be one of our primary concerns. Zealandia has listed peanuts as a food to avoid. Perhaps this is the safest and smartest approach for Stewart Island as well.



George and Tommy did this really cool project for the Norsk Feiring: a model of the Whaler's Base built using the 3D on-line building game Minecraft. This booklet accompanies their video which can be seen on the Halfmoon Bay School page on Facebook. Well done guys!



It's that time of year again... wait, what time of year is it? Easter eggs and candy canes side by side at the shop.



STEWART ISLAND / RAKIURA VISITOR LEVY FUND

Applications are invited for the first time for the Southland District Council Stewart Island / Rakiura

Visitor Levy Fund.

The purpose of this fund is to provide grants for:

Activities and facilities used by, or for the benefit of, visitors to Stewart Island.

Activities and facilities that mitigate the adverse effects of visitors on the environment of Stewart Island.

Allocation decisions will be made by the Stewart Island/Rakiura Visitor Levy Committee. The Committee will give priority to applications for activities or projects that demonstrate the widest public benefit.

Application forms and guidelines are available from the Southland District Council Stewart Island Office, 9 Ayr Street, Halfmoon Bay

or www.venturesouthland.co.nz/Funding

or by emailing bronwyn@venturesouthland.co.nz

If you have any enquiries please contact Bronwyn Affleck (03 211 1426).

CLOSING DATE FOR APPLICATIONS - 30 APRIL 2014

Oban Presbyterian Church Easter Services, 2014

Good Friday, 18th April

Evening Service 7.30 p.m.

Ministers: Revd's Bruce and Diane Miller-Keeley

St Andrew's Anglican Church will join

with us for this service.

Easter Sunday, 20th April

Communion

Service 11.00 am

Minister: Revd Bruce Miller-Keeley

The Church is open every day. Do come and enjoy this place of worship and prayer and Island history.

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Have available for Hire

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Have For Sale

- Hydraulic Hose Gear (New)
- 9 kg Gas Bottles (New)
- Fire Extinguishers (New)
- Bicycle Tire Tubes and Repair Kits (New)
- Weedeater Cord
- CRC and Degreaser
- Fuelite, Meths
- Kerosene and Turps
- Coal and Kindling (New)
- Wood — can order in fadge lots
- Weedkiller
- Jumper Leads
- Funnels and plenty more!

New Hours

(from May 1st)

Mon - Fri 8am - 5pm

Sat 10am - 2 pm

Sun Closed

Hours Open over Easter

10 am-3pm Good Friday and Easter Monday

10-2 Sat

11-2 Sun

Hi everybody I am updating the Stewart Island News website, it will now include a "Get Involved" page with all of the local organizations listed, the events calendar Vicki has been compiling each month, and a link to the Stewart Island Events FB page.

Debs Dillon has provided me with a list of clubs and organization but it is out of date. Please have a look over this list and let me know any information you'd like to appear with this on the website. Also, let me know if I'm missing a club or if you don't want your club on the list.

This will hopefully be a handy on-line tool for those who don't use Facebook and for visitors and residents to know what's going on around the place.

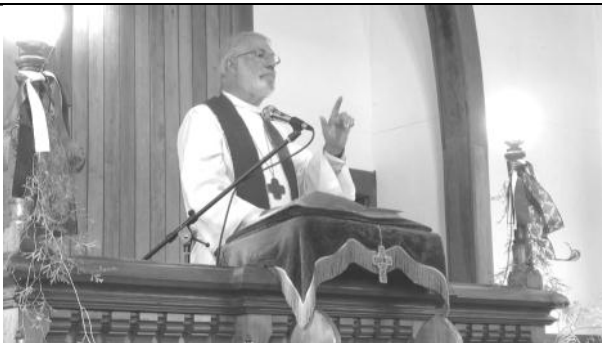
If you see your club listed here please get in touch and answer these questions: what are you about? When do you meet? Provide contact email or telephone please that you don't mind going on-line. Thank you! *Jess*

- Badminton
- Bible Study Group
- Bowling Club
- Bridge Club

- Chicken House Tours
- Civil Defence
- Community Board
- Community Centre Trust
- Community Garden
- Cribbage
- District Nurses
- Education Trust
- Friends of the Library
- Garden Circle
- Golf Club
- Gym Jocks
- Halfmoon Bay Police
- Halfmoon Bay School Board of trustees
- Home Help
- Hothouse Tours
- Indoor Bowls
- Knit and Natter
- Kubb
- Mataitai Committee
- Maureen ZLRZ fisherman's radio
- Murphy's Spuds
- Oban Presbyterian Church
- Oban Volunteer Fire Brigade
- Oral Histories
- Pavillion trust
- Photography Club
- Predator Free Stewart Island
- Purplettes
- Quilters
- Quiz Night

- Rakiura Heritage and Information Centre Trust
- Rakiura Rugrats
- Refuge Room
- Round Table/ 5 o'clock table
- RSA
- Search and Rescue
- Senior Citizens
- St Andrews Church
- St John's Ambulance
- Starfish
- Stewart Island Fisherman's Association
- Stewart Island Health Committee
- Stewart Island Lions
- Stewart Island Museum
- Stewart Island News
- Stewart Island Players
- Stewart Island Promotions
- Stewart Island/ Rakiura Community and Environment Trust (SIRECT)
- Swiss Ball
- Tai Chi
- Te Reo Class
- Toi Rakiura
- Ulva Island Trust
- Vet Nurse
- Victim Support
- Walking Group
- White Tail hunters group
- Winter Games' Nights
- Yellow-eyed Penguin Trust
- Yoga

**Oban Presbyterian Church
Norsk Feiring Celebrations**



With the church full to bursting, the stage was set for a great service of thanksgiving and remembrance on Sunday 6th of April, 2014. Over 130 people, many local, many visitors, many descendants of the Norwegians who came to work here at the Kaipipi Shipyard, “raised a joyful noise to the Lord”. Included among the visitors were the Honorary Norwegian Consul, Graham Mitchell and his partner, Judi Whitcher.

The service was conducted by the Rev. Roger Wiig, a grandnephew of Mathias Wiig, the Honorary Norwegian Consul of that era. Roger chose as his theme God’s leading us from old places to new places. The Gospel Lesson of Matthew 4:18 -22 (the calling of the first disciples from their fishing boats) was read in Norwegian by Johan Bonnevie and in English by Lorraine Squires, a granddaughter of Mathias Wiig.

It was a great and moving occasion with both laughter and tears highlighting the event. A choir of Stewart Islanders had practised the opening verse of the Norwegian National Anthem. As Jenny Gell said later: “It was worth the effort to see the look of joy and delight on the faces of many in the congregation.” During the

service, Lorraine presented her niece, Zona Pearce, a great granddaughter of Mathias, with a gift to acknowledge her outstanding work in co-ordinating our preaching roster.

We don’t host such a crowd every Sunday – though we would love to! – and there are many people to thank for their generous help. As well as and along with the loyal members of our congregation, may I thank Michael and Chris Squires for sorting out the marquee; the Rev’s Bruce and Diane Miller-Keeley for furniture moving, sandwich-making and much else, Steve Lawrence and Chris Dillon for setting up the sound system and Justin Bungard for turning out at 8 a.m. on Sunday to move 70 plus chairs up to the church and back again later with help from Dale Chittenden and John Foley.

It was a privilege to host this occasion.

Raylene Waddell, Session Clerk

**Ewan Bethune
Called To His Lord**

A longtime resident and well known identity of Stewart Island, Ewan Bethune died recently. Ewan was a stalwart of Oban Presbyterian Church, serving in many capacities including as an Elder and as Session Clerk. I first met Ewan when, dressed in a suit and suitably grave, he greeted me at the door of the church for an Easter evening service. With his white beard and courteous, precise diction, he had all the appearance of an ‘old time preacher’ which is what he was.

The next time I sighted him he was dressed in his more customary work clothes - orange dungarees - and what a worker he was! Lorraine Squires, Session Clerk for 26 years, recalls that if ever something needed fixing around the church, manse or Sunday School hall, Ewan could be counted on to turn up and sort it out.

Along with his wife Pat, he put in many hours of toil doing the Lord’s work. As a congregation we miss them both and are grateful for their dedication and example. We extend to Pat and to all Ewan’s family our sincere condolences. May they be comforted by His assurance:

Well done, thou good and faithful servant... Enter into the joy of thy Lord. Matt. 25:21

Raylene Waddell, Session Clerk



Maori Medicinal Garden

SIRCET have been fortunate to receive funding from the Lotteries Community for both ongoing management of the Community Nursery and a new project, the establishment of a Maori Medicinal Garden. We felt this project fitted in well with the existing propagating of native plants at the nursery. For the project we would like to find a site in the community where we can showcase those plants that have medicinal qualities. In particular we would like to grow any native plants that have/are being used by community members for medicinal purposes. To gather this information and discuss with the community where this garden could be located we plan to hold a community meeting. This would be an opportunity to share knowledge amongst us

If you have any plants that you use for medicine, I would love to hear about it. Please get in touch with Letitia McRitchie at info@sircet.org.nz

The use of plants is just one part of traditional medicine or Rongoa. A Tohunga (trained healer) used spiritual healing and the medicinal properties of plants and herbs to effect a cure. The knowledge of plants medicinal uses was considered sacred and passed onto those who were trained in its use.

The first plant to feature is Koromiko (

Hebe salicifolia).

I had a chat with Fern Davis who told me that her father taught the family to use Korimiko, for stomach upsets/diarrhoea. He had heard that it was used in World War Two. The unopened young leaf tips are chewed. Not very tasty, but effective!

I did some more research and this is a well known and used plant. In the far south it was traditionally called Kokomuka. Early European settlers found it very effective and quickly began to use it. While it can be dried and made into tea (it was sent overseas in WW2 to soldiers) it seems chewing the fresh leaf is the most effective. The dosage has been recommended as one bud per the child’s age, up to 12 and then 12 buds for an adult. The active ingredient has been identified as phenolic glycoside.

Koromiko is a shrub, growing up to 2m tall. It is common in the South and Stewart islands and also grows in Chile. There is a similar species in the North Island. The wild plant has white to pale lilac flowers but there are many hybrids with brightly coloured flowers in shades of red, purple and blue.



The plant is available at the nursery if you want to try growing it in your garden. It’s very hardy and tolerates most conditions.
—*Letitia McRitchie*

Norsk Feiring – Norwegian Celebration on Stewart Island

by Margaret Hopkins

A large crowd of 200 people gathered on Stewart Island last weekend to celebrate 90 years to the day 4th April 1924 since the Norwegian whaling ship *Sir James Clark Ross*, under the command of Captain C.A. Larsen sailed into Paterson Inlet forging a lifetime connection between Stewart Island and the far away Scandinavian country of Norway. As historian Jim Watt explained, 'part of the conditions of the licence for whaling in the Ross Sea was that the ship must touch port in New Zealand for inspection and compliance on its return from Antarctica.' That first historic visit by the SS *Sir James Clark Ross* highlighted the suitability of Paterson Inlet's sheltered bays which led to the establishment of the Rosshavet Company's repair base named 'Kaipipi Shipyard' at Prices Inlet.

Stewart Island hospitality, fine weather and a varied programme of events left visitors and locals delighted and overwhelmed with their weekend experience. For many it was a chance to connect with family and places associated with the Norwegian activity on Stewart Island which spanned the years from 1924 until the base was finally cleared in 1939. Among the guests for the weekend were many descendants of Norwegian whalers, shipyard staff and Stewart Islanders who joined the expeditions to the Antarctic working as labourers. The Honorary Norwegian Consul Graeme Mitchell and his partner Judi Whitcher were among the official party which also included representatives from the Historic Places Trust, the Southland Coastal Heritage Inventory Group and the current landowner of the 'Kaipipi Shipyard' site.

The opening ceremony on Friday night featured Norwegian songs, music and dancing by pupils of Halfmoon Bay School who have been studying this important chapter in Stewart Island's history. Jim Watt, historian and expert authority on the Norwegian – Stewart Island activities of the 1920s and 30s, launched his new souvenir book *'The Whalers' Base'* which features many interesting photographs and is a welcome follow-on from the comprehensive *'Kaipipi Shipyard and the Ross Sea Whalers'* which he published in 1989. Also on hand with his newly published book was Lloyd Esler, historian and columnist for the Southland Times. *'Whaling and Sealing in Southern New Zealand'* covers many historical aspects of Stewart Island's early connec-

tion with this gruesome industry but the book also includes information on the biology and conservation of our amazing marine creatures.

More than 140 people took the opportunity to visit the whalers' base on Saturday where local guides helped with interpretation and the Stewart Island Lions Club provided a great BBQ lunch. Honorary Norwegian Consul Graeme Mitchell unveiled a plaque to celebrate the recent declaration of the shipyard becoming an Archaeological Site of National Historic Significance, the first Marine Heritage site in New Zealand. Celebrations carried on into the evening with a formal dinner at the Stewart Island Community Centre where displays of historic whaling photos, memorabilia, school projects and DVDs played throughout the weekend. Sunday morning's church service at the Oban Presbyterian Church was conducted by Rev Roger Wiig whose Uncle Olaf was an apprentice at the Kaipipi Shipyard and his grandfather Mathias Wiig was Nor-

wegian Consul in Bluff. A plaque was unveiled at the Halfmoon Bay cemetery in honour of the three Norwegians buried there and a rose planted named *'Othello'* which was the American whaling ship that ended its days as a landing stage on the end of the jetty at Kaipipi Shipyard. To conclude the weekend's activities a Norwegian maple tree was planted by Mathias Wiig's granddaughter Lorraine Squires at Moturau Moana gardens.

Amongst the items on display at the community centre on the weekend was a collection of amazing photos on loan from John and Jean Hunter which featured the Rosshavet Company's whaling fleet operating in the icy conditions of the Ross Sea. The photographer was Captain George Hooper, a New Zealand Marine Department representative and on-board observer. 'For many years those photos lined the hall of our family home at Kew Hospital' said Mary Bonner (Hunter), 'we grew up with them.' The exceptional high quality images provided a wonderful back-drop for the weekend's events at the community centre.



John and Jean Hunter with photos from the Hunter family collection.



Cake made by Lorraine Squires & Rosalea Squires



Halfmoon Bay students perform at opening ceremony.



Jo Riksem and Bev Cowie



Lorraine Squires (Mathias Wiig's granddaughter) and Honorary Norwegian Consul at tree ceremony at Motorau Moana Gardens.



Dr Mathew Schmidt, Jonathan Howard, Graeme Mitchell, Judi Whitcher, Alan Wadds, Jim Watt, Lee Wadds,

Many items loaned for display on the weekend added much interest including: the wage book of Bill Dunlop who joined one of the expeditions to the Ross Sea along with other Stewart Islanders, the door from the old whaling ship *Othello* and a knife made for Emma Wiig by the Captain of the *Mimosa* featuring a whalebone handle and blade crafted from a flensing knife. The knife was later used to cut the cake at the formal dinner on Saturday night.

Visitors and locals were extremely impressed with the displayed projects made by the Halfmoon Bay School children. Sophie Conner's 3D depiction of the whalers' base with all the buildings and features replicated drew many positive comments. Of particular note was her clever use of QR codes to deliver additional information about each feature. Marley Wright created a timeline of activity he named the *Rosshavet Record*, while Keisha Wright compiled a Whalers' Base Newspaper. Harry Hamilton's project compared Sandefjord in Norway with Stewart Island, Winiata Edwards and Matthew Guthrie researched and presented information about the Rosshavet ships and Room 3 made a 'quilt' of Norway. All this was a great effort by Halfmoon Bay School, especially the music and dancing earlier in the programme.

Alan Wadds, Chairman of the Rakiura Heritage Trust which organised the weekend's events said 'I'm extremely pleased with the Norwegian celebration. It was good to see such a great attendance with people mixing together and sharing their knowledge and family stories. Our Rakiura Heritage Trust team worked hard to pull this together and even the weather obliged.'

Some of the photographic prints from the weekend's display are still available for purchase from the Rakiura Museum along with books, souvenir mugs, pens and pins.



Colin Hopkins, Ivan Pollock & Ben Hopkins, all had family who worked on the Ross Sea



Beverley Johansen travelled from Australia for the weekend. Here she is seated inside Norwegian house, home of her great uncle Harald & great Aunt Violet Askerud.



Norwegian homes were opened to the public during the weekend. Rex Askerud, Beverley Johansen, Billie & Anna Askerud at grandparents' house.



Sue Cowles (current home owner) with Beverley Johansen
All photos by Margaret Hopkins. Heaps more photos from Norsk Fering at Stewart Island Events page on FB.



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STEWART ISLAND COMMUNITY LIBRARY

The Library has recently received the generous donation of about 70 dvds, which brings our collection to approx. 200. We have all sorts- from kids, to James Bond; nature, fishing, comedy... At only \$2 for 7 nights, they're certainly good cheap entertainment.

Friends of the Library have been having a bit of a buy up lately. New additions include the two latest whaling related books ('Whaling & Sealing in Southern NZ' & 'The Whalers' Base'), as well as books which will "fill the gaps" in series by Jo Nesbo, Conn Iggulden & Alexander McCall Smith. We have recently attached numbers to the spines of 'series books' so it should be much easier to work out what order to read them in.

Finally, we will be having a stall at Easter Monday's Market Day. If you have any unwanted books, puzzles etc you wish to donate, please either bring them to the Library before the sale, or phone Kirsten on 2191309. All proceeds go into buying new books, so please support our stall.

Happy Reading (and dvd viewing!)

—Kirsten Hicks



KIWI

We are lucky to live in a unique community where kiwi live in many of our



backyards, stroll the streets and can be hiding under bushes by the roadside.

There are only a handful of communities in New Zealand that experience this. We all know the threats that our kiwi face: feral cats, cars and dogs. By making a few changes we can help make sure that we continue to have these birds with us into the future. Neutering cats to prevent more ferals around town, keeping your cat in at night, driving carefully and keeping your dog under control all helps to protect kiwi.

Dog aversion training is something else that could be done to reduce the risk that your dog could harm a kiwi. Its uses an electric collar to reinforce the message to the dog: stay away from kiwi! This is only a short moment for the dog but can give a kiwi a lifetime chance to survive. We vaccinate our children and pets (and no-one likes a needle!) to protect them, so why not try dog aversion to protect the kiwi?

The next aversion training day is on Monday 28th April but our local trainer Sandy King is happy to run you through the process anytime, give her a call on 2191102. Contact Di Morris on 027 7599773 to book into the Easter training

Stewart Island Ball

All welcome



7pm Good Friday 18th April 2014
Stewart Island Community Centre

Band Rapid 123

Tasty Supper

\$25 a ticket
R.O.A.R

Ship to Shore 219 1069
South Sea Hotel 219 1059
Jon Spraggon 219 0034
Mona Wiig 219 1531

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M F

Anzac Day Commemorations 2014

Poppy Day will be held on Saturday 19th April

Anzac Day Friday 25th April 2014

- 0700 hrs Parade will assemble outside shop
- 0715hrs Parade to the memorial
Lay remembrance wreath
Public to lay poppies and wreaths
Prayers
HMB School talks
Reading of the Ode
Last post and minutes silence observed
Parade dismissed

After the parade everyone is welcome to adjourn to the RSA pavilion in Ayr St for refreshments, tea coffee & Rum toddies.

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



DoC Update:

The first kakapo breeding season since 2011 is unfolding on Whenua Jou/Codfish Island and, more surprisingly, on Hauturu/Little Barrier Island. However, of the seven females that mated on Whenua Hou, only three laid fertile eggs. Although the Kakapo Recovery team was disappointed with the high rate of egg infertility, this was offset with a couple of significant highlights: the unexpected mating on Hauturu o Toi between Dobbie and Heather (and the subsequent nest with two eggs) and the survival of Lisa One on Whenua Hou after its egg was crushed by the mother, then successfully repaired by Jo Ledington with glue and tape.

Kakapo and the Recovery Programme enjoyed global attention with this story, which was featured in mainstream media as well as social and online channels, and we enjoyed a significant boost in donations for several weeks as a result. In total seven

chicks hatched, including Heather One on Hauturu O Toi. Its sibling Heather Two's egg was brought down to Whenua Hou for incubation so the older chick wouldn't dominate its younger sibling on the nest.

Sadly one chick – Huhana One – died after only a few hours, meaning the team has been caring for five chicks on Whenua Hou which are all doing well. Up north, Heather One is being cared for at Auckland Zoo and is in good health after a bit of a struggle. During all this activity, we have also been setting up a new advocacy opportunity in the form of a live nestcam on Whenua Hou, which will be streamed via the Kakapo Recovery website, to the world. This is being sponsored by Telecom via Gen-I, who is not only supplying the technology



*Karen Arnold,
Partnerships
Ranger
DOC*

Too Far from Heaven: *a review from Margaret Hopkins*

It's not often that we have the privilege of experiencing a top class dramatic production here on Stewart Island but the small crowd that gathered at the Community Centre on the 28th March was treated to an outstanding, thought provoking performance by three very talented actors who had written and produced their own production *Too Far From Heaven*. Having featured at both the New Zealand Fringe Festival, winning awards for best newcomer and Stand-out performer and at the Edinburgh Fringe festival, this short dramatic production was a highly emotional one.

Based on two stories that unfolded on opposite sides of the world twenty three years apart, *Too Far From Heaven* involved two Southlanders condemned to death. Minnie Dean, the notorious 'baby farmer', convicted of killing her young charges was strongly portrayed by Lizzie Dawson as she agonized on the eve of her death by hanging. Angela Newell played Verity who acted as storyteller and conscience provocateur to Minnie Dean and young Victor Spencer, an army deserter played by Jade Gillies. With only three actors on stage using the same set for the entire performance the audience was cleverly drawn into the anguished recounting of the circumstances that led to their death sentences.

Most Southlanders are familiar with the stories of these two real life characters. Victor Spencer who suffered incredibly through the traumas of World War 1, buried alive with his dead comrades for several days and witness to appalling sights and experiences through several campaigns had deserted his unit and was convicted of that offence and sentenced to death. In a rare move he was posthumously granted a pardon in 2000 by the New Zealand Government. Minnie Dean was convicted in 1895 for the deaths of several children in her care and became the first and only woman in New Zealand to be sentenced to death.

Stewart Island may have been the last show of a busy New Zealand tour but it was certainly well received and made even more special with several members of Victor Spencer's whanau in the audience.

Shop Talk *by Jules Retberg*

Chocolate Weight Watchers

Under the watchful gaze of the Easter Bunny on its podium of chocolate buttons, chicks and eggs displayed at the shop I was looking for inspiration; what could I write about this month? I munched on another Caramel Easter Bunny - it didn't help.

Later at home I sat in front of the computer, my mind as blank as the screen in front of me. Writing's a funny thing for me; I love it, I get completely absorbed by it, I lose all track of time when I'm doing it, but why do I get so distracted when I'm trying to start?!

In last month's SIN, Vicki mentioned a website that sells British chocolate and this offered the perfect diversion from what I should have been doing. Images of *Lion Bars*, *After Eights* and *Club biscuits* swam before my eyes. The 1970s *Club biscuit* jingle trilled in my head: "If you like a lot of chocolate on your biscuit, join our Club!" This particular little bikky was famed for its super-thick chocolatey coating but I hope they don't use the same jingle any more - the chocolate layer is considerably thinner now! And don't get me started on *Wagon Wheels* - they have been the subject of many a misty-eyed discussion with British ex-pats here on the island! Mention this to kiwis and Sultana Pasties, Gingernuts and a host of others crop up as not quite living up to standards of old.

Like many childhood treats, when you eat them in adulthood they seem smaller than they used to be. So are we being short-changed or is our perception of these products skewed simply because we've gotten bigger?

I started my research on the internet. But first, I checked my email, read the news, looked at Facebook, read my friend's blog - which was about the shrinking size of a Twix! It turns out that a Twix is 12 grams lighter than it used to be ...

Delving deeper I found that the humble Mars Bar has been trimmed by 7 grams (or 12 grams depending which sources you read). Snickers' have shrunk by 10 grams - but prices have stayed the same.

But back to the Twix. It used to be rectangular and is now curved at the top, therefore smaller. Cadbury blocks of chocolate have gone from 250 grams to around 190 and back up to 220 like a see-sawing dieter. They've also been toning up at the gym; square chunks are now curved at the top - to improve the taste, apparently.

So is this all about winning the war on obesity and helping us to fight the flab? Or have raw materials gone up in price and rather than run the risk of chocoholics like myself throwing ourselves at the mercy of the fresh fruit department, manufacturers are instead giving us less for the same money?

According to the Mars website they have a *commitment to responsible consumption ... to ensure that all single serve chocolate products contain no more than 250 calories per portion.*

Ever heard of "shrinkflation"? The BBC recently ran an article about products getting smaller but prices staying the same - or even packaging changing so that you use more of a product. A tooth-paste tube with the hole larger, so that you use more without realising. Tooth-brushes having a larger area of bristles, so that you use more toothpaste. Things with shakers (think talcum powder, herbs and spices) with larger holes so that you use more, and therefore buy more.

It's certainly food for thought ...

Oh and by the way, the Cadbury Creme Egg didn't do very well at Weight Watchers - historically I can only find it's weight loss as 1 gram!



I ran out of room and time to properly discuss **Ans Westra** in these pages. One of the country's greatest living photographers was here last month and I was fortunate to talk to her about her new book, her tour, and I will write about that for the next issue. Any of your thoughts about this great artist's work are most welcome.

The Predator Free Stewart Island meeting is being held just as this issue is going to print, so coverage of the meeting (and hopefully your input and responses) will be in the May issue of SIN. Also, maybe, the **Smurf Oban Globetrotter** I promised several months ago.

Ian Angus, head of the Marine Conservation Team at the Department of Conservation, will be visiting the Island sometime soon to chat with people interested in the shark cage diving issue which was recently highlighted on TV3's *Third Degree*. So have a look at the DoC documents available on-line.

Right now the current Code of Practice is available at www.doc.govt.nz, along with the Summary of Submissions (public comments and DoC responses) which makes interesting reading if you want to get a feel for what some DoC scientists are thinking.

Nothing is set in stone yet: the entire situation is fluid and poised to change with direction and suggestions from Stewart Islanders as promised by Conservation Minister Nick Smith.

Timing-wise, operators must apply for a permit by October, and conditions of the permit are subject to our input.

Overall the schedule has a long view: *It is intended that this Code of Practice will be reviewed in 2016. This will enable DOC to consider any feedback from stakeholders over two diving seasons. It will also enable DOC to consider information on issues such as behaviour modification (attracting sharks to boats and providing non natural food sources) and conditioning (sharks associating boats and divers with food provision), both of which are subject to research outside of New Zealand.*

Following is a taste of some of the text and thoughts that popped into my head while reading.

The Submissions summary repeatedly references a study by Johnson & Kock to assuage concerns that cage diving is bad for nearby water users: *Some evidence exists that sharks can become positively conditioned to cage diving vessels (e.g. Johnson*

& Kock, 2006). However, the same study also concludes that it appears highly improbable that other water users, such as swimmers, surfers, kayakers, scuba divers and spear fishermen, would stimulate a 'conditioned reflex' in great white sharks, resulting in an attack, due to visual and olfactory dissimilarity from a cage diving vessel.

I'd like to point out that this study was written specifically with South African beaches and water users in mind. Sharks engaging with kayakers, swimmers, wharf jumpers and the occasional kite-surfers are of course a worry here, but a big concern is with boats emitting boat engine noises, stopping, men in wetsuits getting into the water emitting the human-in-water vibe. This IS similar to the cage diving set-up.

From the Summary of Submission: **Submission comment:** *In New Zealand there have been no studies undertaken, but there is anecdotal evidence from people who work in the waters around Stewart Island that, following the establishment of a nearby shark cage diving operation, sharks are showing a greater attraction to boats and are more aggressive towards boats.*

Response:... *In experience of DOC scientists, the same behaviour and occasional forceful attacks on boats occurred at Stewart Island prior to the start of commercial cage diving. It is most likely that both the research done on great white sharks at Stewart Island, and the start of cage diving, has raised people's awareness of the sharks at Stew-*

art Island, and it is uncertain to what extent this has influenced the reporting of sightings and incidents involving great white sharks around the island.

This response suggests what? That it's all in our heads? That we're just imagining more frequent and more aggressive shark activity in the past few years? This seems dismissive of local anecdotal evidence.

The Code of Practice includes a chart which identifies threats to the shark and offers solutions to mitigate them. Each risk level is given a strength low, medium-high, or high. Right away you can see that DoC presently accepts the use of bait and berley, the chart just quibbles over how finely minced the chum should be. Is allowing a protected species to be baited and fed setting a precedent for other forms of wildlife tourism in this country? Can we dangle fishy treats on sticks under yellow-eyed penguin's beaks? Can we toss snacks to dolphins and kiwi?

From the Code of Practice: *The species [Great White Sharks] is absolutely protected within New Zealand...under the Wildlife Act 1953.*

Also from the Code of Practice: *The permit (issued under the Wildlife Act 1953) and Code of Practice are intended as a means to ensure all potential risks to great white sharks from cage diving are identified and minimised.*

If the species is ABSOLUTELY PROTECTED then why are the potential risks not identified and REMOVED?

Anyway these are just thoughts oozing out of my brain which was properly soaked with Sambuka at Mel and Emma's joint 30th recently. So go on-line and have a read through these documents yourself and have a think about things so you can have a say about the permit conditions.

—Jess

Source of Risk	Description of risk to great white shark	Risk level	Mitigation
	Behavioural modification or conditioning.	High	<ul style="list-style-type: none"> Sacks filled with berley or bait must not be hung from the side of the vessel to attract sharks. Berley must be minced finely enough to ensure it does not provide food for sharks attracted to the vessel.
4. Decoys or artificial lures	Obstruction of alimentary canal resulting from ingestion of the decoy /lure, or parts of it. Sharks may be killed or seriously injured if they become entangled in attachment ropes. DOC has considerable concern over the use of decoys or lures. Information indicates these are constructed principally from man-made material. The impact of ingestion or entanglement is likely to be serious.	Medium	<ul style="list-style-type: none"> Artificial lures or decoys must not be used to attract or film sharks. Instead, use berley, as described above.
5. Throw baits	Behavioural modification or conditioning.	High	<ul style="list-style-type: none"> The use of bait must only occur once the vessel is anchored. The sharks must not be fed, or -allowed to take throw bait. Only one throw bait to be used at a time. Baits must not be left in the water unattended, or left hanging from the side of the vessel. The crew member manipulating the bait must wear sunglasses with polarizing lenses so that they can see

Voice of a Girl Mechanic by Sharon Ross

It would seem I was jumping the gun last month when I wrote my article about tyres as this month has Tyre Awareness Week from the 7th – 13th of April (silly me I was not aware of that!!) so have stuck to the subject of tyres and included some pictures that I thought were really handy that we were sent through. (I even learnt something new!!)

It is hard to believe we are midway through April, daylight saving is over for the summer and Easter is upon us. My family have always been a big one on Easter so hence I blame my parents for absolutely loving Hot Cross Buns and Easter Eggs. I miss the days when my children were young and the Easter Bunny called at our house and left Eggs scattered round. I still recall being dragged round our St Clair garden one fine but frosty Easter Sunday morning in my dressing gown as Braeden had found one less Easter Egg than his sister and was desperate to even the score – luckily Easter Bunny had always left clues with me about where they were hidden or we could have been out there in the cold for hours!! The Dunedin Easter Bunny was notorious for hiding Eggs in difficult to find places!! This did keep my children amused for ages finding them but could get very cold if you were conned into helping them. There was one year that I found one in my peg basket about 5 days after Easter – I hate to admit the bad mother I was but I swallowed the evidence that one had been missed!!

This year I have still bought my children eggs but it is lucky I still have time to buy some more and post them off as one broke into a hundred pieces before getting home and then Pete was hungry one night and amazingly another one just self destructed and he had to eat it - Devon would have hated a self destructing egg so wasn't she lucky it happened here rather than in Wellington!

Happy Easter to all, I hope you are celebrating with friends and family. We are changing our opening hours from May 1st and I look forward to enjoying a Sunday off and getting to see more of this amazing Island that we haven't visited yet! Please see our advertisement with our new hours elsewhere in the SIN, which also includes our opening hours over Easter (yes we will be open or else Pete will eat too many Easter Eggs!!)

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*Jenny Gell has shared this poem
with us, author unknown:*

ODE TO VOLUNTEERS

Many will be shocked to find
when the day of judgement nears
That there's a special place in
Heaven set aside for volunteers
Furnished with big recliners, satin
couches and footstools
Where there's no common chairman,
No group leaders or car pools
No eager team that needs a coach
No bazaar and no bake sale.
There will be nothing to staple
not one thing to fold or mail
Telephone list will be outlawed
BUT
A finger snap will bring cool drinks
and gourmet dinners and rare treats
You ask, who'll serve those
privileged
few and work for all they're
worth?
Why, all those who reaped the
benefits
and not once volunteered on earth

Fiordland Marine Guardian

Hello SIN readers. I thought it was about time I introduced myself. My husband Sam Guest and I finished building our crib last year and spend a fair bit of time on the island with our kids. I thought my recent appointment to the Fiordland Marine Guardians might be of interest to some. The Guardians have been around for quite a few years now, and we meet regularly to guide the management of the Fiordland Marine Area. We work closely with Environment Southland, MPI, DoC and those that have an interest in the area to ensure that the marine environment and fisheries continue to be in good health for future generations to enjoy. There's a fair bit of information about the Guardians and what we do at www.fmg.org.nz. Please feel free to contact me by email (rebecca.mcleod@otago.ac.nz) or track me down on the island (the playground and the pub are pretty good bets) if there are any Fiordland issues you'd like to discuss.

Rebecca McLeod



(\$3 SIN Continued from page 1)

inky celebration of Rakiura would end. The extra dollar a month from you will be a big help.

How else can you help? Drop those coins in the tin at the shop (we are short every month because some people are not paying, and some people are being cheeky with silver, and a certain person was using IOU notes containing taunts and don't worry she has been dealt with.)

I'm doing the best I can to keep us in colour and keep ads at a minimum (you may notice other community newsletters are more ads than stories) while adjusting to the ever rising cost of postage and ink. SIN will be part colour/part b&w some months to help save. Colour ads will cost a bit more than b&w ads, contact me for details.

The only thing staying the same will be the eSIN subscription, those issues will continue to be full colour and cost \$24 for 12 issues emailed to you.

If you live here and you often find yourself at the shop with no coins in your pocket, become a subscriber. Then you get the SIN in your PO box hot off the press.

I apologise for any inconvenience this price hike may cause.

—Jess

SOUL KITCHEN

by Lania Davis

Hello to all! Those of you who know me, know of my love and passion for food, and those of you who don't are about to. Let me share a wee bit of info about me first.

I of course live on Stewart Island, and have done all my life apart from when I was boarding during my high school years. My name is Lania Edwards. I am married to my soul partner (lucky!) whom I first hooked through his stomach then his heart, and even included my cooking skills in his marriage vows! I have two sons who both attend Half Moon Bay School, two fur children (dogs) and am lucky enough to own a house overlooking Paterson's Inlet.

Island life is awesome, smooth quiet paced living, fresh air, freedom and space for your kids, and plentiful Kai Moana (seafood) that's as fresh as can be, all you have to do is go and get it!!

I was stoked when Jess asked me to share recipes and write articles on food for the SIN, it's one of my passions in life. I love baking, and making cakes for my children's birthday's is one of my favourites, but over the past few years the sweets took the back burner and savoury was my new favourite. I also have adapted a lot of recipes to suit my needs as I am gluten intolerant, which means I can have some gluten but not much as my body reacts, so gluten free baking became one of my specialties.

There is something special about sharing a home made meal with family and friends. I get such delight out of people enjoying the food I have prepared. So when I can we have dinner parties and I get to plan 3 course meals, and am always first called when we have a family gathering to prepare the feast, which I love doing. BBQ's, Pizza nights, I love it all, I am so thankful for taste buds!!

Speaking of Kai Moana, it's oyster season, and also Titi Season (mutton bird) which reminded me of something I tried years ago but have never forgotten. If you love oysters and salted titi then your sure to want to try this recipe, I contacted Gavin McAuliffe via good old Facebook for this recipe, and lucky for us all he was more than happy to share this with you all.



Oyster and Titi Wontons

2 salted titi, boiled, shredded and free from bones
4 dozen medium oysters (or 2 dozen large)

48 sheets of wonton pastry

Method:

Lay out your sheets of wonton pastry, and place one oyster and some shredded cooked titi in each one, leaving room to seal each wonton wrapper.

Once all are filled use a pastry brush or wet finger to wet edges of pastry, and fold over making sure edges are well sealed.

Shallow fry until golden in colour and enjoy!!

Tips:

If buying oysters you can reduce the amount by chopping them in half or quarters.

Work quickly when filling wontons as the pastry is thin and dries out fast.

The best way to defrost wonton wrappers is with a damp tea towel over them.

Titi should be covered in cool water and boiled gently till leg pulls away easily from body.

Good food begins with fresh produce, we are so lucky over here to

have the wealth of options at our finger tips... venison, seafood, trading for home kill meats and good old mates dropping off a feed when they pop in. It's great to share and trade, saves the pocket and everyone is satisfied. There are also a lot of great gardeners on the Island growing and sharing their vegie crops, and of course the community garden.

Let's hope this lives on and the food bill to stop seed saving and trading isn't passed.... otherwise it will be a thing of the past, and I would hate to see that happen, farmers markets are one of my favourites for sourcing new and fresh ingredients and I'd hate to see them gone.... It's good to know what you are eating, specially these days and I think freshness makes all the difference to the taste of your food.

Happy eating everyone! Thanks Gavin for sharing your recipe!



Descendants of brothers Mathias and George Wiig gathered at Whaler's Base during the Norsk Feiring. Mathias was the Norwegian Consul in Bluff, a key figure in NZ/Norway liaisons. He accompanied the body of Captain Larsen back to Norway on the "Sir James Clark Ross" in 1925. He was Mona's grandfather. Her father was Olaf Wiig and he was the only New Zealander to be apprenticed as a Marine Engineer to the Rosshavet Co. He served his time at Kaipipi Shipyard (1928-32).
 Photo from Jeanette McKay. **There are heaps more photos from this great weekend at Stewart Island Events page FB.**



We sincerely thank Pat King, Debs Dillon, Helen Bissland, Alice Bathurst, Maragaret Rooney, and Andy Riksem for creating this banner. Pat, Debs and Chris Dillon designed the initial pattern, and the dates were printed onto fabric by Helen and Alice. The photograph of Sir James Clark Ross was printed onto fabric by Rapid Re-Inking ltd in Invercargill, and the name of the ship was embroidered at McCallum Dry Cleaning, also in Invercargill, and thanks to Margaret Rooney for covering this cost. The border material was purchased from a quilt shop in Skagway, Alaska USA and the remaining materials from a NZ quilting shop. The backing material was kindly donated by Helen Bissland. The banner took approximately 15 hours to construct — this is not including designing, preparation and gathering all the different components together. We are most appreciative of the time, effort and artistic skills these talented locals have put into the creation of this banner.



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POPPY DAY Saturday 19th April

ANZAC DAY Friday 25th April

Details Page 13.



We have a new column! SOUL FOOD by local foodie Lania Davis brings us chat about Island cuisine, and recipes. This week: titi-oyster wontons. I sampled some of these insanely delicious concoctions and I've been distracted ever since. They're all I think about. Eat with caution! Page 18



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 editor@stewart-island-news.com**

If you missed the Country Calendar about Stewart Island mussel and oyster farming you can see it on-line at www.tvnz.co.nz, or go to the Stewart Island Events FB page for the link. It's GREAT so check it out!

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