

STEWART ISLAND NEWS

CELEBRATING RAKIURA

JANUARY—FEBRUARY 2009

\$2.50



Caitlin Kenny won the gold medal for High Jump (1.26m) and equalled the South Island record in her division at the Colgate South Island Games in Invercargill. 700 athletes from 60 clubs competed. She also placed 7 out of 40 in the Long Jump. *Congratulations Caitly!*

The New Year has brought a tarsealing project to our roads and a taste of traffic, just enough to make us grateful we don't live in some Big Smoke up north.

Last year if you wanted to do a pub crawl you'd just stand at the Hotel Bar, order a pint, walk six

paces through to the Lounge and pick it up. Now you can mix it up—listen to a band down the Pub, head over to the pizza place

for some imports, and cap the evening dancing till dawn at the "nightclub" on the wharf! The Hotel has a new menu; the pizza place is all go with Sunday night curry and brekkie served on the weekend, and stay tuned for the next Wharfside dance party jockeyed by Deanne's nephew.

Islanders have been making good on the New Year resolution to get out and see more of their home surf and turf. Boatfuls of locals recently cruised round to Masons and down to Pegasus, visiting beaches along the way and marvelling at the beauty of this place (p9).

We've had some shockers on the Island over the Holiday, crims

breaking into homes and stealing stuff (p11)!

There are exciting things afoot at the Library: new books, new DVDs and new computers. (p10) Please come by on Saturday 24th Jan. from 11-noon to see our new collection

which includes many beautiful science and nature books purchased with a generous donation from Weedbusters.

Happy New Year



Healthy pear-shaped yellow-eyed penguin chick and parent, Bravo Islands. For more YEP news see page 8.

PHOTO: SANDY KING

Inside:

DoC Spot	6
The Galley	10
Garden Circle	12
HMB Police Beat	11
Riddle	10
<i>And much more!!</i>	

Window Repairs
Shelving & Mirrors
New Glazing
Double Glazing
Glass Doors

Don't be fooled by imitations

We offer genuine double glazing
Double glaze your existing aluminium windows
and enjoy the benefits with retro-fit

**INVERCARGILL
GLASS & MIRROR**

0800 862 414

- Keeps warmth in and saves energy costs
- Cuts out noise
- Replaces glass in the existing frames
- Reduces condensation
- Adds value to your home
- 10 YEAR WARRANTY & FREE QUOTES

Ph: (03) 214 0918 Fax: 214 0938
Toll Free 0800 862 414
258 Mersey Street
PO Box 7067, Invercargill

FREE OPEN GYM DAY!!

When: Sunday, Feb 1st 11am-3pm

*Stewart Island
Community Centre Trust*
*Stewart Island
Community Centre Trust*

Where: Community Centre
(at the NEW gym!)

What: Come check out our new equipment and see if you'd like to become a member and get fit. (Or simply be inspired to renew your membership...)

You can work out, ask questions, donate =) or just have a wee look. See you there!

* If you can't make it on this day but are keen to have a look and ask some questions, feel free to see me (Casey) during office hours or ring to schedule an appointment. (Office hours: Wed 3-5; Sat 11:30-12:30)

Matt and Jules recently became Uncle and Aunty to these four fluffy weka chicks based at Ringaringa: Ronnette (mum), Ronaldo, Ronet, Runtly, A-do-Ronron and Ronnie (dad).



Doug Beck had some choice words for whoever threw the latest dirty needle in with the recycling. Maybe this old page two Boat-of-the-Month spot can become a needle-of-the-month feature. Or maybe people can please dispose of their syringes safely, properly, and discreetly by contacting the District Nurse.



Toi Rakiura brought a great concert to the Community Centre last month. Simon Gomez, Emmanuelle Gomez and Lou Daisy had everyone dancing. The songs had local flavour, referencing Port Adventure, sailing and boatbuilding. The drink of the evening had plenty of flavour too: it was Lemoncello Gomez-style (great grandad Manuel's twist was to soak it in gorse flowers). Simon auctioned off two bottles of the stuff and proceeds (over \$200) went to Toi Rakiura.

Thanks to Kari Beaven for reporting and photos.

ARE YOU LOOKING FOR SOMEONE?

We're not yet... but are learning how to. The Stewart Island Search & Rescue Group had its first meeting last October, with great support.

Monthly training sessions, open to all, are held on the first Tuesday of each month, Fire Station 7.00pm. Topics so far have included Radio Use, and Maps & Compasses. **Next training on the 3rd February will be GPS & Beacons.**

Our community has many people with vast local knowledge and practical skills. Our aim is to be able to use and improve these skills so we can assist as much as possible if called upon.

If you feel you'd like to be involved in any capacity, please come to a training night or speak to Greg Northe, Chris Dillon or Dale Jenkins.

Take a dip in the Community Pool!

The new heating system really works...the water temperature has reached **27 degrees!**

\$50 for a key. Use anytime apart from school hours until pool cools down and closes (possibly around Easter)

For key or enquiries contact Diddle (166) or Kath (029)

Thanks to Squirt, Bruce Ford and Steve Laurence who helped set it up.



Russell Squires sent this photo of New Year's Eve: 14 boats rafted up at Millar's Beach.

Bellebird
at the
Wharfside Café
on
26th Jan
Tickets \$10
available at
Bean Around
Wharfside Café
Bunkers

Murphy's Day 09

By Sue Munro

Saturday the 12th January 09
 This was the day the Murphy's
 Reputation went on the line
 Spuds to be dug, fun to be had
 Who will get the trophy in a
 White plastic bag

Captain Cooza is the long reigning champ
 Maybe its time for a Murphy's revamp
 We will start at Percy's today old son
 Goodness the competition has really begun
 Next stop is Cooza's little house in View street
 Aah but are those da feet of someone in retreat
 No need this year for mum to take the heat
 Next it's Bugsies, not too bad
 Still some competition to be had
 Time to contemplate on what has been
 And on what has yet to be seen
 A breather is needed driver please can we stop
 Just 10 minutes at the corner shop

Come on Barry don't be hard
 The boys have already clipped your
 card
 Then it's Richard well, well, well
 Where he got his seed from who
 can tell
 Was that spud from this one or
 from that
 There is no time for a Muphy's spat
 Now it is George's turn what can
 we say
 Did he really put his spuds in, only
 yesterday
 Eyebrows raised heads are shaken
 The sweetest little spud is Lucas I am thinking



A journey now to Horseshoe Bay
 Two more gardens to end the day
 Hippies in his tato patch, sorting out the
 winning batch
 Not so he said look at these
 official tato separators made especially for me
 Percy said pass me the official fork
 I will see if the little blighters work
 Andy's is the lucky last he knows how everyone



else has fared
 Can I take the trophy off the
 reigning champ he said
 Doesn't look to good Andy
 my boy
 Looks like the new champ won't
 be beat
 Next year is your only chance
 to turn up the heat
 So well done Percy the new
 Murphy's Trophy holder
 Your new years spuds will need
 to be bigger and bolder
 So here's to absent Murphys on the day
 And we'll finish off with a hip hooray

*The Ulva Island Trust
 thanks the sponsors, volunteers,
 and everyone else who helped
 make Kakapo Encounter 2008
 a success. THANK YOU!*

congratulations!

Happy New Parents
 Jorge and Paula
 Welcome Lucas

Proud Grandma
 Beverley Osborn
 Welcome Gemma Kate



ban Globetrotter off-Island Adventures.

This July Jess spent two weeks in Napoleon's birthplace, Corsica. Following is an account of her adventures in the land of bandits, scary sausage and stinky cheese.

People often ask what my people think now that I've settled in a place as far-flung from NY as Stewart Is-

tremely hot there. And the neighbour's dog that came scratching around and whined at our door every morning. And my one-year old nephew. Lots of things to get the day started!

The roads are very narrow and twisty and mountainous and take you through tiny villages, some built into the rock of the mountains. Some of these villages make Oban look like a bustling metropolis.

land. This is actually pretty tame compared to my little sister's wanderings: Olivia long ago stole any exotic thunder. After a stint in Varanasi, India, and a year in Myanmar (Burma) she has now made her home in Corsica, "France."

We met Jean-Francois whose family had been herding sheep on that land for generations. The sheep's milk is turned into cheese and a product called *brocciu*, a sort of sweet cottage cheese product which he insisted I eat with rum poured atop. Jean-Francois looked the real old-school Corsican deal: wild silver hair and beard, skin tanned to a brown leather, many missing teeth, fierce opinions, and when he shook my brother-in-law's hand hello he just about crushed it (Stu wasn't having a bar of that, he managed to knock JF off-balance with a big hand squeeze back and a wee jerk). After these pleasantries, the shepherd told us we were there in time for the *transhumance*, which is the annual migration of sheep and shepherd to their second abode, a *bergerie* in the mountains. The walk up into the mountains was stunning.

Stu and I spent a day on a train to the interior of the Island. We went through rugged country over dizzying high bridges. The windows in the train were open so we could smell the *maquis*, which is the Corsican bush. It has a particularly lovely bouquet of honey, thyme and other herby and sweet scents. The train took us to an ancient village which we explored, but despite the natural beauty and cultural interests of the day, the highlight was a fighter jet which roared over the train scaring the pants off all aboard.

I put France in quotes because although France claims this Mediterranean island as its own, Corsica (or *Corse*) isn't all that French, and there is a fierce resistance movement amongst some Corsicans who aren't at all into being Frenchified. And when I say fierce resistance movement I mean actual bona fide terrorism. Bombs blowing up French politician's homes and French outposts of bureaucracy such as post offices.

Corsican food is all about meat. Olivia is a vegetarian and when she goes to a restaurant and asks the waiter for a dish without meat, he brings her a platter of *charcuterie*: sausage and various dried hams. Fortunately for Libs, cheese, honey, mussels, urchin, and chestnuts star in the local cuisine too. And they make great pizzas over there We washed it all down with Corsican Cola, Rose wine, or chestnut liqueur (my favourite.)

There are ferries and flights running to Corsica from Nice, Marseilles, and Geneva. I took a flight from Nice to the main city Ajaccio (pronounced Ajax-io) where Olivia led me a ways to a dirt parking area on the outskirts of the main pay-for parking lot. "This is the bandito parking," she said. It wouldn't be the last time I heard reference to *bandito*, the bandit is an unofficial icon of Corsica, his bloody vendettas recalled in the Corsican specialty knife shops where blades are lovingly crafted to whiz through the air and stab an enemy through the throat. Bandito is also a term the locals use to describe an approach to things which isn't necessarily adhering to rules and regulations.



Shepherd, young wife and baby all live in this bare-bones ancient stone house for three months.

Olivia's neighbour has a *sanglier* (wild boar) business and took us to visit his big tusked pigs which he eventually renders into sausage. They are scary alive and actually sort of scary on the plate—Corsican charcuterie is full of fat chunks and has a thick rind and leaves grease all over your hands and face. It was often offered as free nibbles at cafes, and there's something about the fierce Corsican generosity which makes the words "No thank you" die on the lips. Fortunately I'm a pig myself when it comes to food so I gobbled up plenty of charcuterie and my sister's share as well.

I spent my first week in Corse in a *gite* which is the French answer to a bach. It was an old stone home on a sheep farm. The sheep all wear big clanky bells around their necks and liked to wander around the place on dawn so they were a natural alarm clock, along with the sun, it was ex-

Beyond the house was a *pozzi*, which is a landscape unique to Corsica and difficult to describe. I felt like I'd walked into some trippy dreamscape. The grass is naturally short and uniformly thick and lush and electric green. The plateau of grassland is dotted with dozens of ponds and streams, the water weirdly level with the grass, so if you're not watching where you're going you could stroll right into one. Wild pigs roll happily around in the muddy water and fish jump about. The backdrop is rugged mountains and the rooftop of the shepherd's *bergerie* and cheese making shed.

I spent a second week on Corsica

(Continued from page 4)

travelling around the Southern half of the Island with Olivia. Driving is an adventure there, everyone drives like a lunatic, the roads are twisty and narrow,



d'Aragon, 187 steps carved into the cliff supposedly built in a single night by the Argonese (rhymes with pelted-with-cheese) when they were trying to storm the city. I can't say enough about Bonifacio, Olivia and I had a ball there.

and only broken up by roundabouts where no one, not even the locals, know the exact traffic laws. On top of that, bandits opposing the use of French language have vandalized many road and direction signs, spray painting over French names and leaving the Corsican name. And if you're not French, and you don't speak Corsican, and you don't really know where you're going anyway... well, actually it won't effect your trip too much.

Olivia and I camped bandito style, illegally on various beaches and other locales. We sent two days on a beach that you can only access on foot or via boat. French like to do the beach thing naked, often the parents were nude and the kids in swimsuits. If you think a bunch of naked adults playing soccer in the sand is hot, let's just say I'm not talking about George Clooney and Angelina Jolie. I'm talking big furry people with floppy bits and bright pinks bums.

One odd thing about Corsica is that there are ZERO public toilets, no port-o-potties, nothing. The beaches and parks are heavily used and the European visitors think nothing of just squatting and going, so in all of these beautiful places there are clumps of used toilet paper in the grass and you have to be careful not to step in someone's patch of *merde*. Pardon my French.

The most incredible aspect of Corsica in my opinion is the archaeological wonders throughout the island. My sister and I followed a megalithic map of menhirs, dolmens, and cave dwellings around the island. Menhirs and dolmens are upstanding stones that were used for ritual, or as grave markers, or who really knows? We hiked into one mysterious place and stood amongst dozens of menhirs which had been erected 9,000 years

ago. We also went to a forest filled with cave dwellings from pre-history and the feeling there is indescribable. Since childhood I've been enthralled by cavemen and these sites are totally accessible: we were climbing down into dwellings used by people four thousand years ago. If you ever go to Corsica and have only a day, spend it at Cucuruzzu. We complemented this experience with a visit to the Museum of Archaeology in Levin which contains many items (including skeletons) excavated from the surrounding archaeological sites.

We spent a day at Bonifacio, one of Corsica's most popular tourist destinations. Busy busy busy (an hourlong queue of cars into parking areas on outskirts of city, we ended up parking on side of highway and hiking 25 minutes down) but well worth the trip. This is a fortified city built into a clifftop. It is believed that Homer described this city in the *Odyssey*. Bonifacio boasts a bloody history, enduring many sieges over thousands of years. In 1420 the citizens defended the citadel by throwing whatever they could get their hands on at the latest wave of attackers; weapons raining down on the aggressors included hunks of cheese. The walk from sea level up to the old city (through a draw-bridge!) at the top is incredibly steep,



The steps at Bonifacio.

my sister and I were soaked through with sweat on arrival. Restaurants and bars are perched at the cliff's edge, if you dropped your fork it would fall a loooong way down into the sea. You can pay a few Euros (= a lot of NZD) to climb down the *Escalier du Roi*

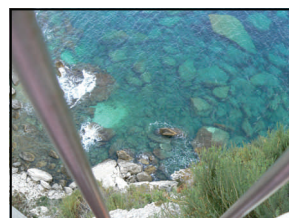
I love my lighthouses and the one south of Bonifacio was a beauty, with views south to Sardinia. We went for a hike in the south-eastern corner of the Island. It wasn't until we were deep in the maquis that my sister decided to tell me about the *mazzeri*, a creepy Corsican spirit which prowls the forest and steals the soul of the first creature it encounters. This was effective payback for scary stuff I told Libs when she was a little kid. I'd already seen fresh traces of wild boar and was ready to make a speedy exit from the woods anyway.

In the interior of the island we went through acres of cork trees which had been stripped of their cork as high as a human arm could reach. One touristy shop in Bonifacio sold all cork products: cork neckties, shoes, rulers, you name it. Most of the bridges we crossed were built by the Romans, and we stopped often at ancient springs and refilled our water supply. One afternoon after getting gas we walked down a bank to a Roman bath built over a natural hot spring and had a good soak.

A highlight of the road trip happened in a little mountain village called Aullene. It was the end of a long day driving and we decided to splurge and find accommodation for the night. We stoped at the first hotel we saw but the guy told us no vacancy. We asked if there was anywhere else to stay in the village and he said no, and tried to direct us back to a village



Cork trees.



Dizzying view from table in Bonifacio café.

(Continued on page 8)



DoC Spot

Busy days (and nights) for Kakapo team

The first three kakapo eggs have been laid on Whenua Hou/Codfish Island and with conditions similar to the 2002 breeding season it is possible the kakapo population will be boosted by up to 40 chicks.

The eggs, of which at least one has been confirmed as fertile, were laid by Lisa, a well known breeding female and fathered by Basil. Lisa usually kicks off the breeding season. In 2008 and 2002 she was the first to nest and lay eggs. Lisa and Basil mated on Christmas night. The first two eggs were discovered the week of January 5 with the third being laid on January 10. The first chick is due in early February.

The Department predicts this breeding season will bring the current kakapo population of 90, to over 100.

“Two of the 13 females that hatched in 2002, bred last year at just six years old, which was really exciting because it was previously thought that their breeding age was nine years old. This year we are hoping that all of these now seven-year-old females will nest,” says Deidre Vercoe, Biodiversity (Kakapo) Programme Manager.

However, not all eggs hatch. Of the 67 eggs laid in 2002, 24 chicks survived to fledging. Infertility has been one of the biggest reproductive issues facing the breeding programme. In the 2008 breeding season 10 eggs were laid with 100% fertility. The kakapo recovery team is hopeful for another season with high fertility.

“All indications are that this year

will result in many nests. While we are planning for the best, we are also mindful that this is nature, and factors beyond our control could limit results. The whole team is set to go and looking forward to a very busy, rewarding season.”

The Department is also hopeful this breeding season will bring with it some genetic diversity through Richard Henry’s offspring. Richard Henry is the only surviving kakapo from Fiordland. Until this year his sons, Sinbad and Gulliver had not set themselves up a booming site or attracted a female.

However, with the death of Bill, a successful breeder who died last year likely of old age, Sinbad has taken over Bill’s old breeding site. Gulliver too is set to go with a new ‘track and bowl’ breeding site established. Hopefully with more females available this year these two genetically valuable birds will mate. It is also hoped Richard Henry’s daughter, Kuia, aged 11, may lay her first eggs this season.

Anyone keen to follow what’s happening with the Kakapo breeding programme can do so by regularly checking the Kakapo Recovery Programme’s website www.kakaporecovery.org.nz On this website you will also find details of any volunteer opportunities available, if you are interested in volunteer work with the Kakapo team.

A big thank you from the Langleys
Many people have been asking how Matt,



Female kakapo

Claire, Luke and Leo are faring in Christchurch . They are all very grateful for the overwhelming support they have received and are looking forward to the time when Matt can take a break from treatment, allowing them to return home to Stewart Island.

Claire has asked us to share these photos: “We feel so indebted to the Stewart Island community.”

“We feel incredibly lucky, even though some people may find it hard to believe! Matt’s chemotherapy is going well.”

“We had a nice family Christmas with all Matt’s family and no new year celebration as we both fell asleep at 10.30pm We didn’t even think about resolutions for the new year or perhaps did not express them, as being alive seems such an evidence, yet such a big thing to wish...”

If anyone would like to write to Matt and Claire, but doesn’t have their address, please give Sharon a call on 2190004 (wk) or 2191009 (hm). —Sharon Pasco



Matt and Leo

Ringa Ringa Heights Golf Club SBS Annual Tournament

by Sue Munro

The Annual Mobil Tournament is now solely sponsored by the SBS so from here on will be referred to as the SBS Golf Tournament. The Annual SBS Golf Tournament was held at Ringa Ringa Heights on Saturday 3rd January 09. The day weather wise wasn't that great but the small group that played enjoyed their golf. Thankyou to Iain Walker from SBS who came to the island with his wife and family to play a round and to present the prizes. Iain stayed over night this year and said it was great to have more time to chat with everyone after the game instead of rushing to catch the ferry home. Congratulations to Eamonn Ganley who won the men's medal competition and the Men's SBS Cup. Eamonn commented when the rain was running off the end of his nose and the wind was making standing on the Tee at number 6 rather difficult, "who cares about the weather I am playing my best golf ever." Well done Eamonn and

congratulations to Zeta Burgess who won the Ladies medal competition and the Ladies SBS cup. Zeta and her husband have moved to Queenstown to live but are staunch members and supporters of our club. Well done Zeta.

Results

Mens Medal

E Ganley 92-33-59

Ladies Medal Z Burgess 104-20-84

Ladies Stableford B Hicks 18

Mens Stableford J Spraggon 36

Division one N Bennett 33
E Burgess 32

Division two J Spraggon 31
R Squires 29

Simpsons Accountants **Nearest the pin**

No 2 N Bennett

No 3 N Bennett

Deadline Looming

A reminder that submissions on the draft Stewart Island/Rakiura Conservation Management Strategy and draft Rakiura National Park Plan close at 5pm on Wednesday, March 11 2009. Copies of the document are available on loan from the Rakiura National Park Visitor Centre or can be downloaded from the DOC website www.doc.govt.nz. If you have any questions about the Rakiura planning process, how to make a submission or any other general enquiries, please do not hesitate to contact the Rakiura Planning Team: Anke de Jong – Public Awareness/Planning Manager, (03) 211 2400, rakiura@doc.govt.nz; or Sharon Pasco - Stewart Island Field Centre Supervisor, (03) 219 0004

The Economic Impacts of Tourism on Stewart Island

Coastal communities around the world are turning to tourism as a source of economic development. A good understanding of tourism and its impacts can help enhance planning and management of the industry. Research to be conducted by the New Zealand Tourism Research Institute (NZTRI) over the 2009 summer period is designed to help the community of Rakiura/Stewart Island gain a better understanding of the tourism industry. The local community's input into this research will be invaluable to help improve the visitor experience and tourism management in the future.

The research, funded by the Ministry of Fisheries, looks at developing a better understanding of the economic impacts that marine tourism activities have on New Zealand's coastal communities using two case studies: Rakiura/Stewart Island and the Tutukaka Coast in Northland.

Over the 2009 summer season, NZTRI will conduct three online surveys on Rakiura/Stewart Island. A visitor survey will run throughout the summer season and flyers will be distributed at central locations in Halfmoon Bay. The aim of the visitor survey is to evaluate the economic impacts that marine tourism activities are having on Rakiura/Stewart Island and to develop a better understanding of the visitor experience.

Surveys of local residents and local businesses will run during the latter half of the 2009 summer season. NZTRI would like to learn from business owners how marine tourism affects their business and what local residents think about marine tourism on Rakiura/Stewart Island.

NZTRI will present the outcomes of the interviews and surveys back to the community and stakeholders of Rakiura/Stewart Island through a series of workshops in mid-2009. The focus of the workshops will be on building stakeholder awareness of marine tourism and its impacts.

If you would like to know more about this research, please contact NZTRI: Simon Milne, email: simon.milne@aut.ac.nz



Yellow-eyed Penguin Trust news.

Work on yellow-eyed penguins has differed this summer from that over the past five summers. Instead of keeping an eye on nesting birds at selected locations to determine breeding success we have concentrated on trying to estimate the size of the total Island population by counting the number of breeding pairs. The Trust's five year monitoring project, which began in 2003, finished at the end of the 2007-2008 breeding season and the work this season is additional to the original project plan. The need for this extra work became apparent when we reviewed the results of the monitoring project, which showed that the number of breeding birds on the Anglem coast had declined dramatically over a nine year period, and that breeding success there had been consistently poor while that on nearby islands had been relatively normal. This raised questions about what has been happening over the rest of the main Island. The Trust carried out a population census in the Novembers of 1999 and 2000 so we can compare numbers then with numbers now.

From the very beginning the Trust has worked closely with the Department of Conservation, and this year has been no exception. DOC agreed to provide all the boat transport for our round-island survey, but due to some unforeseen problems "Jester" has been unavailable for some of the time and



A penguin found in the hut at Doughboy Bay!

unable to go to some of the places when we needed her. This meant that our original intention of surveying the whole island has had to be scaled down to being a resurvey of areas that were surveyed previously so that we can at least compare numbers of birds in known breeding locations. With the help of some local boat operators we have been able to cover most of these areas – a big THANK YOU to Aurora Charters and Stewart Island Water Taxi & Eco Guiding! Another thank you goes to those locals who have shared their knowledge and observations of penguins, and passed on tips about where to look.

So far the results of our survey have been interesting, but it would be premature to report on numbers at this stage because we haven't finished yet! Watch this space. Also watch out for Trustees and staff of the Trust who plan to spend a few days here later this month and early next month. It is 10 years this year since the Trust first became involved with work on the Island, and one of the activities planned for the visit is to give a public talk about this work. The date, venue and time will be Monday 2nd February at the Department of Conservation Visitor Centre, Main Road, beginning at 8.15pm (doors open at 8pm). More details will be advertised soon so keep an eye on the notice board.

Sandy
Sandy King
Projects Officer Southern Islands
Yellow-eyed Penguin Trust
Dunedin office Ph: 03 479 0011
Ph: 03 219 1102
Email: yeptrust@gmail.com
Email: sdk@callsouth.net.nz
www.yellow-eyedpenguin.org.nz

(CORSICA Continued from page 5)

we'd already passed, many kms back-track, where his cousin owned a hotel. We were exhausted and disappointed and really didn't want to go all the way back. I noticed a sign up the street and despite what the guy had told us there appeared to be another hotel. It was: Hotel de la Poste, a very old and utterly charming establishment run by three generations of Corsicans, all who waited on us hand and foot. After dinner I told them that the hotel owner down the road had lied to us and tried to steer us from their establishment and these guys got really angry...like *bandito*

angry. They called their brothers and uncle and grandad over and had a big heated talk about it, getting more heated, raised voices and fists shaken in direction of the neighbouring hotel and its untruthful owner. "Isn't he your cousin?" I asked innocently, as it seemed everyone on the island called each other "cousin." One brother stopped and glared and seethed, "He is *not* my cousin." Olivia's eyebrows shot up, apparently in Corse this is not a friendly thing to say about a man in your village. She looked across the table at me and with a surreptitious toast and wink whispered, "Dude, I think you started a *vendetta*."

A most memorable dawn of my life occurred in Corsica. One night we drove down one road and another track until we couldn't see any lights, then parked in a field for another night of bandito camping. In the morning light I saw we'd slept next to a huge crumbling stone wall: the remains of a Roman fort, built 2,000 years ago. You can't throw a piece of cheese in Corsica without hitting something ancient, marvellous, and spine-tingling.

If you want to learn more about this fascinating island, the Library has an excellent book: Asterix in Corsica.



PHOTOS: JESS KANY

Disarming beach find. I recently asked a visitor from the North Island how he liked the beaches up there and he shuddered and said “I hate beaches. They’re just full of dead things.” I happen to love beaches, but beachcombing at the Gutter and Doughboy I realized he’s sort of right, beaches *are* covered with dead things: dead birds, dead fish, dead buoys, sad solo gumboots, giant knots of tangled rotting rope, the skeletal remains of boats... Anyway, good fun poking through it all. The flotsam of our Western beaches is always full of surprises. What’s the most interesting thing *you’ve* ever found while beachcombing?



the GALLEY

A dish in honour of Murphy’s Day:
Lahaina Pirates Potatoes



So named because I used to eat something like this at a pub called Pirates in Lahaina, Hawaii. This recipe is a fuzzy recollected approximation of a beloved barfood:

Microwave 3-4 potatoes until cooked then cut into thick wedges. Cover with grated Colby and microwave until melted. Liberally pour on Ranch dressing, sprinkle with chopped green onions, and lots of coarse ground black pepper. If this isn’t sinful and fattening enough, sizzle a few strips of streaky bacon until it’s just about burnt and crumble bacon bits on top.

More Galley next page!

If you are a fan of food writing, the library has an excellent collection, including culinary memoir *Julie and Julia* kindly donated by Sue Scirica of Philadelphia. This book chronicles one young woman’s attempt to master a Julia Child recipe every day for a year—it’s hilarious. Other great reads are *Consider the Oyster* by MFK Fisher, *Heat* by Bill Buford, *The Omnivore’s Dilemma* by Michael Pollan, and *Bottomfeeder* by Taras Grescoe. *The History of the World in 6 Glasses* by Tom Standage is really interesting, chronicling the “beverage of choice” for each epoch, from wine to Coca-Cola. If you liked *Cod* check out Kurlansky’s other books *Salt* and *The Big Oyster*.



We now have **new computers** with fast Internet and all sorts of programs which allow you to create documents, compose music, make movies, and sort photographs. If you want to save anything you’ll need to bring a memory stick (available at Craftee Cod) because the computers protect themselves from viruses by cleansing themselves to a clean slate state every day. Also, I’m **looking for someone to build** a table for our new computers, you will be paid.

If you made a New Year’s resolution to get with the New Millennium but the Internet is a mystery to you, I’m happy to sit with you and walk you through the basics. Flag me down or call me at 367 to make an appointment for **one-on-one Internet instruction**.

If you made a New Year’s resolution to be a better person, **RETURN YOUR OVERDUE LIBRARY BOOKS**. I’ve been looking through our records and there’s a shocking number of well-overdue books. Please bring them back. Don’t be scared of fines, they’re not that bad (\$1 per book per week) and money goes to new books for us and cleansing your library soul for returning books, it’s a win-win-win situation.

We have an **addictive series of DVDs** for these rainy summer nights: the complete set of *Deadwood* and *The Wire*. Both are excellent award-winning well scripted dramas. (Grownups only: these shows are extremely violent and feature cussing and bouncy cuddles.) DVDs are \$2 per rental.

Enough technology... this is a Library! What about books?... I’m happy to announce we’ve got **heaps of new books**, science and nature books bought with a generous grant from Weedbusters; fiction and non-fiction and children’s books bought from our fundraiser cash; and books generously donated to us including a heap of Maori books from Jenny W. There’s something for everyone, please come check them out:

Come by the Library on Saturday 24th January for the unveiling of our new books.



Farewell to Torch the ginger barman ...we wish him good luck on his endeavours in ChCh. The Pub and Bunkers kept him busy here, but he still managed to make many friends and experience much of the Island. An avid bird enthusiast, Torch was pleased to see a shag before he left.

the GALLEY



Poorman's Crabmeat

While Torch was working at Bunkers he observed a backpacker cooking his cod this way. It sounds shocking but Torch says it was actually pretty tasty.

Boil blue cod in Sprite.
Serve with mustard, cucumber and rice.

If that seafood recipe doesn't do it for you, the Innes crew round at Lonnekers swear by this next one. I obtained permission from Cuisine magazine to reprint it (I told the editors about the Sprite-boiled cod and they were not impressed... so I reckoned I'd better fix this page with something a bit posher).

Kina Risotto with Sautéed Paua (Printed with permission from Al Brown and Cuisine)

This dish is a great way to introduce you to the wonderful, and some might say unique, flavour of kina. I have been enjoying (devouring, in fact) these delicacies with kina lovers for years and believe it's purely the look and texture that put some people off. To me they have similar attributes to an oyster: that burst and brininess of the ocean, then a hint of sweetness similar to scallop roe. After diving for paua, there is nothing better than, while you are shucking them, to have a feed of raw kina as you go. I would pair this with chilled Millton Te Arai Vineyard Chenin Blanc.

Method

Place the paua on a clean, dry chopping board and, with a sharp knife, slice into very thin slivers. Place in a bowl and mix in the garlic, lemon zest and canola oil. Refrigerate until required.

Place a medium to large saucepan on low heat. Add the butter, celery and shallots. Sweat for 10 minutes, stirring occasionally, until softened.

Turn the heat up a little and add the wine. Reduce slightly then add the kina. Now add the rice and stir to coat the grains. Start adding the hot stock a ladle or so at a time as the rice absorbs the liquid. Keep stirring to prevent the risotto sticking.

As the risotto reaches its correct doneness (each grain should still have a very slight amount of resistance as you bite through; 15-20 minutes) heat a sauté pan or skillet to very hot. Add the reserved paua and cook for no more than a couple of minutes. Season with salt and pepper, and stir in the knob of extra butter. Keep warm.

To finish, fold in the tarragon, parsley, watercress, cream and lemon juice. Season with salt and pepper.

Spoon the risotto immediately into warm bowls and top with the sautéed paua. Serves 8.



Peter Goomes took these photos of Seniors Christmas Lunch on 16 Dec at South Sea Hotel. Record number attended - almost 70 revellers including 15 visitors from Rowena Jackson Retirement Village in Invercargill.



DID YOU GET LAST MONTH'S RIDDLE? ANN PULLEN WAS THE FIRST TO CONTACT ME WITH THE CORRECT ANSWER!

RIDDLE-OF-THE-MONTH

I LIVE IN THE BAY ACROSS FROM A RAMP
YOU'LL FIND THAT MY PAD IS DARK AND DAMP

IF YOU MISUSE ME I'LL TWEAK YOUR WRIST
MANY LEAVE THIS ISLAND MARKED BY MY KISS

I'M NOT ON A CHAIN LIKE THE REST OF MY MATES
FIVE DAYS A WEEK I HAVE A NEW DATE

SOUNDS LIKE PHILANDERING BUT I'M NOT A JERK
I'M JUST MANNING MY POST, IT'S AN HONEST DAY'S WORK

THE RIGHT CORNER'S WHERE I LIKE TO BE
BIG GOLD OR BIG SILVER'S MY USUAL FEE

MY KIN REST ON BOWS AND SLEEP ON THE SEA FLOOR
BUT I TAKE A BOW FOR MY TOILS ONSHORE

I'M SEEN ROUND THE GLOBE FROM SCOTLAND TO THAILAND
I'M FEATURED ON EVERY POSTCARD FROM THIS ISLAND

I'M QUITE FULL OF BRASS BUT FRANKLY I'M SMALL
I GO "PAR AVION" THOUGH I LOOK NAUTICAL

GUESSED WHAT I AM? NEED A SOLVING CATALYST?
HERE'S ONE LAST CLUE...GO ASK A PHILATELIST!



Halfmoon Bay Beat

We are well into the first month of 2009. Over the Christmas period there has been a bit of **Crime** happening on Stewart island.

- On the 14th of December 2008 \$80.00 cash was taken from a wallet left in an unlocked van on Main Road.
- During the day of the 31/12/2008 a Holiday home in Kaka Ridge was entered and \$250.00 cash was taken from a wallet.
- On the night of the 2nd of January 2009 a house on View Street was entered. The offender appears to have been disturbed by the occupants and has left without taking anything.

It is concerning that the last two offences have been committed while the occupants were home.

Note if you see something suspicious or some of your property goes missing either lost or stolen report it to police. That information may prevent or solve a crime or series of crimes. Stewart Island is a relatively crime free part of New Zealand lets keep it that way.

Found Property held at Halfmoon Bay station wanting owner to uplift.

- 1 x 'Oringi' Rain Coat, named "Babington": Found S.I. Flights van 8/12/2009.
- 1 x Ipod, Found S.I. I site 20/04/2008.
- 1 x pair Giorgio Armani prescription glasses Found S.I. I site 8/12/2008.
- 1 x black jacket, named 'Max Kelly' handed to Police 04/01/2009.

- 1 x Vimosia or Vimora females watch, Found South Seas Hotel 10/12/2009.
- 1 x Konica Minolta digital camera, Found South Seas Hotel 10/12/2009.
- 1 x Metal Fish hook design necklace, Found Bathing Beach 14/01/2009.

Also could the person who had a note on the notice board about loosing a 'silver' fern or flower necklace please contact S.I. police.

Traffic policing.

Over the Christmas period we have had two motor vehicle crashes, both involving injury.

In the past some Motor vehicle crashes have not been reported to Police and crash scenes have been cleared prior to police being advised. Be warned, Persons deliberately interfering with Crash scenes to enable the driver to avoid conviction can become an accessory to the crime committed by the driver.

The Police role in attending crashes is:

- Safety at Crash Scene
- Preserve Life and property and Coordinating emergency services.
- Preserve and record evidence to ascertain cause of Crash.
- Furnish report on Crash to Land Transport Safety Authority (Black Spot identification and identify problems with roading or other feature) If required prosecute offenders.

The drivers crash reporting responsibility is:

Injury accidents: The driver or rider must report the accident to an **enforcement officer as soon as rea-**

sonably practicable, and in any case not later than **24 hours** after the time of the accident, unless the driver or rider is incapable of doing so by reason of injuries sustained by him or her in the accident.

None injury accidents: If the accident involves damage to an unoccupied motor vehicle or to other property belonging to a person other than the driver or rider, but the owner cannot readily be contacted or identified, the driver or rider must report the accident ... to an **enforcement officer as soon as practicable** and in any case within **60 hours** after the time of the accident.

Driving under influence of alcohol.

Over the Christmas period three drivers had blood samples taken after being suspected of driving with an excess Blood alcohol level.

For a community the size of ours this is a high number. There is no need to drink drive on Stewart Island. A Courtesy vehicle is available if drinking at the hotel. Most hosts of functions, parties and businesses are providing sober drivers. (If you are planning a future event, party, do provide a sober driver.)

If you see someone intoxicated and about to drive stop them. 'You may save a friends life'.

I will be out patrolling at various times of the day and night. Drive Safely.

Senior Constable Dale JENKINS

Walk for the Planet Beverley Osborn is excited about this upcoming Christian event and wants you to know about it: According to its website, Walk for the Planet is "an opportunity for people during Lent to express concern for the well-being of Planet Earth, and to share hope for the future." The walk will start on Shrove Tuesday (24th Feb) on Stewart Island and end in Wellington. For more information go to www.walk4theplanet.org.nz



CSI LBP... On one January day at Mason Bay I counted seven dead little blue penguins in various states of decomposition. Two of them seemed intact and freshly dead, just prone in the sand without a mark on them as if they just keeled over. Anyone have any ideas about their demise? Has anyone noticed anything sinister on the LBP front or is this just a case of random old Nature? In any case, RIP LBPs.

—Ed



The Perfect Dinner

Stewart Island Moveable Feast

Whole menus or gourmet platters, at your accommodation or location of your choice.
Any place – any time.



Call/txt Annett 0274441802 or ph.2191452
Much more than a meal – a dinner to remember.

WANTED:
someone handy with tools to make a table for the new Library computers. We will pay for materials and work. Contact Jess 367

Colin's commute home. Photo by Margaret Hopkins



New books unveiled
11-noon, Saturday 24th Jan.
at the Library

www.stewart-island-news.com

The Craftee Cod



Sale!!

- stewart island tees clearance \$10
- 10% off all stewart island t-shirts
- Digital memory cards over 10% off
- 50% off all watch straps & batteries up to 50% off Jewellery
- 20% off stewart island calendars
- Buy 3 get one free stewart island cards
- Stewart island players videos down to \$5
- Shells from \$1
- Hippy Hats less 30%
- 2 stewart island cds for \$25 plus lots more cheap as offers!

Open Mon – Sat 12.30pm – 4.30pm
Situated between the Community Centre & Stewart Island Backpackers

Come grab yourself a bargain, all made right here on Stewart Island!

Sale ends 31st January 2009 or until stocks last

STEWART ISLAND GARDEN CIRCLE

The next meeting will be at the home of Lorraine Squires at 2pm on Thurs 12th Feb
Competition:

- A daisy
- A rose
- A dahlia

The chocolate award goes to *Gwen Neave* for giving the Island that Christmas feeling with The Choir.

Learn how to use the Internet. Do you want to know how to email, skype, googleearth, and surf the World Wide Web? Jess is offering free one-on-one instruction at the Library, contact her at 367 for an appointment.

Stewart Island News is published on a monthly basis as material permits.
Please send articles and enquiries to Jess Kany at Box 156, or to editor@stewart-island-news.com
The next deadline is Monday, 16th February.

If you wish to have Stewart Island News posted to you or a friend, please fill out this form and forward it with a cheque made payable to "Stewart Island News" to P.O. Box 156, Stewart Island. The cost is as follows:

- 12 issues to an Oban address or Internet address \$24
- 12 issues to other New Zealand address \$30
- 12 issues to Internet address in PDF format \$24

Yes, we can arrange for international subscriptions — contact editor for rates

Name of Recipient: _____
Address _____



Don't step on my Ta-toes... Sue and Hippy celebrate Murphy's Day. For more on the Island potato society's big day, see page 3.