

STEWART ISLAND NEWS

CELEBRATING RAKIURA

OCTOBER—NOVEMBER 2008

\$2.50



No surer sign of Spring than lambs *baaing* and foraging through our gardens.

(One owner

called her new pet *Chewy* — the unappetizing name might exempt him from the Christmas menu!)

We've gotten a few knocks from the Equinox Gales but nothing as bad as last year (knock wood).

Murphy's Law saw barely a puff of wind during the Renewable Energy Switch On. The wind tweedle looks rather elegant and along with new solar panels will hopefully set us on the path to cheaper power.

The whitebait are running ... but they can't hide! A flourless batter (Magic's tip) is worth a try, a bit harder to manage in the pan but healthier and tastier.

Tuis are whooshing about looking for love. On that note, the Single's Ball generated some couples and made \$9,000 this year...funds have gone toward the Ronald McDonald House, the Alzheimer's foundation, and heating



the community pool.

The TV3 crew finally wrapped up filming a South Seas version of *Deadliest Catch*, now that the cameras have been switched off the fishermen can start behaving again. The cray season is winding down and pots are parked back in their yards.

A dozen one day, nine the next...a morbid countdown has begun for ducklings as the poor wee things get picked off one by one by various coastal predators. (Not as awful as what befell a whole box of fluffies at Horseshoe when a mama duck adopted a nest of baby chickens. *Awww, how cute* you think. Think

again! Their first foray off the nest was to march trustingly behind mama, single file, into the tide.)

Stop by the Community Centre to see some wonderful futuristic wearable art created by the HMB students (p7).



Bruce Ford and Murray Schofield turn on the new wind turbine at Ringaringa (p3)

All sorts of things are happening Labour Weekend. Don't miss the School Gala which will include the Library book sale (p7). The Kai Kart will open (now made more famous by a Pie Cart book p8). And keep an eye out for Kate's new coffee truck (p12).

Thanks to Kari for keeping the *SIN* going while I was abroad. —*Editor*

Olympians visit
Scarcely a few months ago, New Zealanders were glued to their TV screens, giving their all to cheering on champion sculling double Storm Uru and Peter Taylor to an Olympic gold medal.

Not long after the televisions were turned off and kiwi viewers had stum-

bled, blinking into the sunlight once again, Storm and Peter heaved a sigh of relief and stepped onto Stewart Island soil. Like so many New Zealanders, Storm and Peter had chosen Rakiura as the place to put aside their watches, discard an out-of-service mobile phone and watch the *kākā* go by. Kari Beaven, journalist for

Stewart Island News, had this exclusive interview with the two champions.

Why Stewart Island?
Storm had first come to the island as a kid and remembered the relaxed pace — for him the island is a sanctuary to which he returns when he's in need of a real break. For Peter, it was the first visit and

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And much more!!

Rakiura Heritage Trust Invites You to the Book Launching of *Stewart Island Boats*

To be held at the Stewart Island Community Centre

Saturday 25th October 2008 at 2.30pm

All welcome.

Books and cards available for purchase – cash or cheque



Dear Editor,

First, I'll identify myself as not one of the S. I. Traills. It would be necessary to go back about 500 years to find a common ancestor ... but I call Sheila Natusch a dear friend.

It was she who suggested I test the memories of Islanders for information about my current research, which revolves around Norman Berndtson and his association with *Hinemoa*, the ex-govt steamer. Sheila remembers that as a youngster she and her brother

accompanied their parents on a visit to Mr & Mrs Berndtson, on *Hinemoa*. The vessel was laid up in Glory Cove, and the time would be in the 1930s.

My last fulltime job was manager at THC Milford, and long before that I was told that Norman had been skipper of *Hinemoa*. From the National Maritime Museum I learnt that the Tourist Dept had advertised 8 day cruises in the Sounds, and these might be run by David W McKay of Invercargill who had bought the vessel in the 'Twenties.

So my enquiries of 21st Century Islanders is for anything from their parents, or uncles, that might help with filling the big gaps which readily accessible records leave.

If you have any information about the Hinemoa or Norman Berndtson, please contact

William E. Traill
12 Totara Park
Motueka 7120

Thank you.



Halfmoon Bay Beat

Search and Rescue

On Tuesday the 7th of October a well attended Meeting (34 persons present) discussed Marine and Land Search and Rescue on Stewart Island.

The meeting agreed that there was a need for a well organised, trained and managed Marine and Land SAR organisation on Stewart Island.

Stewart Islands isolation, sea conditions, weather and response times were some of the issues discussed.

The ability for SAR to also respond to Civil defence emergencies was also discussed.

The meeting elected Committee is:

Chair person: Zane Smith

Deputy Chair: Greg Northe

Secretary: Kirsten Hicks

Marine Representatives: Maureen Jones/Tim Dawson

Land SAR Representatives:

Greg Northe/Andrew King/Matt Hare

Training managers: Chris Dillon/
Assisted by Jed Lewis

Finance/Fundraising: Sharon

Pascoe/ Marty Peppers
Police Representative: Dale Jenkins.

The initial priority of the Committee will be to organise Training for:

- Marine and Land SAR Incident management teams.
- Field Team leaders, Field team members for Land SAR.
- Scene commanders and crews for Marine SAR.

The first training will start early November.

Police report:

Since starting at Stewart island I have had reported to me two incidents of suspected poaching by private land owners.

A reminder: If hunting on private property ensure you have authority from the land owner or occupier. Ensure you know the boundaries of the private property. Ensure you inform the land owner or occupier when and where you will be hunting.

If hunting in the Hunting blocks or the free hunting areas in the Rakiura National park or on other conservation land you are required to have a

current hunting Permit. These are 'Free' and are available from the Doc Visitors centre. Ensure you know the boundaries of your hunting block.

If you are on private land without authority or conservation land without a permit and with a firearm in your possession you are trespassing.

If you are convicted of trespassing and were carrying a firearm at the time of the offence the Court can disqualify you from holding a firearms licence for up to 2 years.

The police may also take revocation action against you and prevent you from holding or possessing a firearm or licence. This even prevents you from hunting with a licensed firearms holder.

There are plenty of Legal Deer and Opossums out there without risking the loss of your firearms licence.

I will be off the island for 6 weeks from the 20th of October. Nick WELLS will be the relieving police officer on the Island while I am gone.

Keep safe.
Senior Constable Dale JENKINS

Renewable energy trial begins

A trial of renewable energy systems has begun on Stewart Island.

Stewart Island Electricity Supply Authority manager Peter Thompson said the Southland District Council, Right House and the island community have been working together to identify and implement renewable generation solutions to better manage the cost of electricity on the island.



Right House, a subsidiary of Meridian Energy, detailed a number of opportunities in a

report given to the Stewart Island Community Board in March.

"These opportunities would be implemented in the near to medium term and would have an immediate and ongoing impact on electricity prices," Mr Thompson said.

The report identified wind and photovoltaic opportunities that, if installed, could contribute as much as 33 percent of the total electricity generated on the island. "This percentage is estimated to be enough to change the dynamics of the current diesel based system



Johnny Warren flips the switch on "Sunny Boy", the solar panel system at the Post Office. The solar panels still work when it's overcast.

and produce both economic and environmental savings in the immediate and long term for the island."

In May 2008 the installation of trial small scale renewable generation systems started and included:

- 2kW Amorphous Photovoltaic array (solar panels) installed on the DoC building
- 2kW Monocrystalline Photovoltaic array (solar panels) installed on the Post Office building
- 1.8kW Skystream 3.7 Wind Turbine installed on

private property on Ringaringa road, Stewart Island.

The trial will monitor the outputs of wind and photovoltaic generation on the island and also consists of a LCD panel mounted in the South Seas Hotel, which will show regular updates on the trial kit performance and other aspects of the project.

"The trial will run for a minimum of 6 six months to allow data collection that will be used for analysis and determination of the best technologies for the major rollout of renewables planned for 2009," Mr Thompson said.

The wind turbine and solar panels were switched on in a ceremony with Central and local Government officials on the island on Oct 17.



ban **G**lobetrotter *off-Island Adventures.*

En route to Richard's wedding in Spain, Helen and Stu Cave stopped in Tokyo and toured the world famous fish market Tsukiji (rhymes with squeegee).

The Tsukiji fish market covers about 56 acres and contains hundreds of stalls. It is the biggest seafood market in the world. It sees 2,000 metric tons of seafood per day. Tsukiji is like its own city: every day about 65,000 employees show up for work at 3 a.m. The Tokyo seafood markets handle 600 billion yen's worth of fish per year. The main event every morning is the tuna auction. Northern bluefin, Southern bluefin, Bigeye and Yellowfin tuna are unloaded, inspected, valued, and auctioned. The fresh tuna is cut with long specialized knives, while the frozen tuna are cut with bandsaws.



Mountain of poly boxes. On busy days this pile reaches to the roof of the building.



Buyers inspect the tuna.



There were hundreds of these wee trucks zooming around the place, it's how many workers get around. The cylinder at the front is the steering wheel.



It's all go at 4 a.m.



PHOTOS: STU CAVE

The tuna's tails are cut off and the inspector shines a torch on the section and works out the fat content by the colour of the flesh.



The different species of tuna are also sorted by how they were caught — long line, purse seine, or farmed ("ranch"). If the tail has been placed in its gills that means it is a ranch tuna.



Once the tuna's details (its weight and fat content and likely value) are determined, they are written on a yellow tag and attached to it.



(These are not the only ways to catch a tuna... Squizzy has a DVD about the two Kiwis who spear-fished tuna off the West Coast)

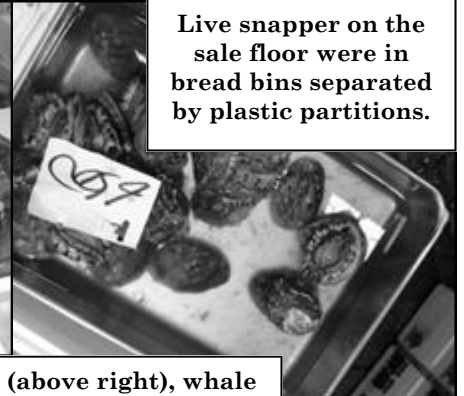


Cutting off the tuna's backbone.



Live snapper on the sale floor were in bread bins separated by plastic partitions.

Frozen tuna. These have been blast-frozen to negative 70 degrees, because tuna oil won't freeze until it's at -40. To determine the frozen tuna's quality, the inspector pecks at it with a spike and can tell from the sound it makes how good the oil is. If you dropped one of these fish on the ground it would shatter like glass.



Octopi (above left), abalone (above right), whale meat (below left) and dried skipjack (below right)



Putting the frozen tuna through the bandsaw.



The whale meat was very dark and some cuts looked really fatty like beef mince.



Much more dignified than the bandsaw: the fresh tuna is filleted with highly specialized knives which can only be found at wholesale fish markets like Tsukiji. These knives are called oroshi hocho (wholesale knife) and hanchu hocho or maguro kin (half-tool knife). The oroshi hocho, which looks like a sword, can fillet a tuna with one cut.



These ice blocks were fed through a huge machine and crushed and then put into poly boxes.

Due to its increasing notoriety, Tsukiji has become a very popular tourist destination over the past few years and that has upset employees who find the tourists to be a nuisance. Access has now been restricted and there is talk of barring visitors altogether someday. So if you're in Tokyo it's worth the effort and early hour to see this place while it's still open to the public.



DOC Spot

With summer rapidly approaching, a number of DOC work programmes have ramped up for what is normally our busiest period of the year. This is just a brief outline of some of the work currently underway, or about to begin:

- The Dotterel protection season has started, with cat control being carried out on the alpine tops – we are hoping to increase the population above 300 this year.
- Possum control starts at Port Pegasus on the 9th October – we expect to have this completed before Christmas.
- Mason Bay dune restoration project recommenced at the beginning of October with a volunteer team over removing lupins.
- Ulva Island research project by Otago University has started up again - three people will be based on Ulva until February monitoring robins.
- A Yellow Eyed Penguin survey of Stewart Island is scheduled for November.
- The annual clean-up of trampers huts before the main tramping season starts has been completed with the assistance of two teams of volunteers. Huts this year included:

North Arm; Freshwater; Rakeahua; Port William; Bungaree; Yankee River and Christmas Village .

- Hunter & visitor hut inspections are currently being undertaken – staff are finding lots of evidence of rat damage this year.
- Windfall clearing, track marking and general vegetation clearance has been completed on the Southern Circuit Track and will continue around the North West Circuit over the next few weeks, while another team checks and trims the local tracks, pre-Summer.



Starting young - Jamie Adams is learning what it takes to be a ranger trainee, by spending Wednesdays gaining work experience with one of the DOC teams.

- The Rakiura Hunter Hut Trust is currently constructing two new huts at Martin’s Creek and Mason’s Homestead to replace the existing huts.
- Work is progressing on the business case for the structure rationalisation and upgrade of the remaining sections of the Rakiura Track – i.e. From Port William to North Arm and from North Arm back to Halfmoon Bay

will then be published and printed before being released to the public for comment and submission before the end of the year. The documents will be available on the Department of Conservation website, on CD, and will also be available for viewing at Department of Conservation offices around the country. The submissions period has not yet been finalised but will be open for several months and will run over the summer.

- The wall from the visitor centre office has been pushed out in line with the roofline and new double-glazed windows have been installed.
- The interior of the visitor centre is being repainted, in preparation for the new visitor information panels due to be installed by the end of November.
- Replacement of the department’s aging 9.5m MV *Jester* is well underway – over the past few weeks an evaluation team has been assessing various proposals. The *Jester* will be offered for tender once a new boat has been commissioned.

Finally, for this month – as many of you will know, one of our staff members is undergoing treatment for a serious illness. DOC staff are planning a number of fundraising events to help ease the financial burden this is imposing on the family. If anyone would like to offer assistance in any way please contact Sharon on 2190004 during work hours or 2191009 afterhours..



“Scho Boots” and “Scho Bar.”

If you’re out by the Schofield property to see the new wind turbine, you might glimpse the island’s coolest gumboots, or one of New Zealand’s best private bars (fashioned by Murray’s grandkids) which includes a cold smoker so they can prepare fresh-caught cod while bellying up to the carved driftwood bar and enjoying the view. Creative Kiwi innovation certainly runs in that family!



I am a beautiful princess. My golden crown is magic and my amazing mindress is Christmassy. My unbelievable hair is pink and pretty. My Mum and Dad are dead. I am stinking rich and the people love me. *Meg*

“I can see that there will be some

great artists and some great inventors coming from Stewart Island”—Sue Ford

The captions for the children’s artwork could stand alone as fascinating and highly entertaining products of rich imaginations.



My costume can go fast and race around the town doing jobs for people.
If it must be done fast it will be no match for him.
He lives in the future on a planet called Bulgaria town.
Storm

Evelyn asked the children to imagine that in 300 years’ time we will be wearing clothes designed from rubbish. The resulting efforts are fabulous and one



Evelyn Mann of the Artists in Schools Project helped the students create the Wearable Arts on display at the Hall.



might expect to see art of such calibre on display in the modern galleries of Te Papa!

Don’t miss this great collection of devils, bats, robots, aliens and more at the Community Centre.



My space alien lives inside the moon.
He picks up things on the moon.
Sometimes he goes to earth.
Jack



Firstly, a big thank you to the Library Team for looking after things while I was away.

We are very grateful to DoC Weedbuster Matt Langley who so kindly arranged a \$1,000 donation to the Library to fund new science and nature books for our shelves. We are fortunate to have people like him in our community who support our Library. Thanks heaps Matt for your time and generosity!

We now have *The Great New Zealand Pie Cart* which features our very own world famous Kai Kart! And for those hooked on the *Deadliest Catch* series, we just added Season 3 to our DVD collection.

If you found this month’s *Globetrotter* interesting, you may want to check out Theodore Bestor’s *Tsukiji: the Fish Market at the Center of the World* (381.437) or Trevor Corson’s *The Zen of Fish: The Story of Sushi, from Samurai to Supermarket* (641.6).

Please stop by our book sale at Labour Weekend’s School Gala. We’ll be selling books by the kilo and all proceeds go toward new books. —*Jess*

Psst... There’s a yummy new business venture in the works...Annett Eiselt (penguin goody baker from Church Hill) is planning a private cooking service on the Island. She’ll come to your home, boat or special locale and create a beautiful gourmet dinner evening for you and your friends. Stay tuned...More information next month about *The Perfect Dinner*.

Gala Day

Sunday 26th Oct 9am—2pm (ish)
Halfmoon Bay School
(Community Centre if wet)

AMAZING PRIZES TO BE WON:

- Accommodation vouchers
- Restaurant Vouchers
- Food Vouchers
- Clothing Vouchers
- Tool Pack
- Beauty packs
- Toys
- Cycle Gear

A BIG THANK YOU TO OUR SPONSORS:

Ship to Shore, Brett Twaddle Builders, Sanfords, Glowing Sky, Bay Motel, Greens, Countdown, Couplands, E Hayes, Stewarts Pharmacy, ILT, Pak n Save, Pumpkin Patch, Ascot Park Hotel, Thai Dee, Young Reflections, Wensley Cycles, Living Space, Elles Rd New World

MARKET & FOOD STALLS including, Bean Around Coffee, White Elephant (microwave, dinner set, paintings...), Cakes, Sausage Sizzle, Garden Plants, Smoked Salmon, Secondhand Clothing & Books, Jewellery, Crafts and much more.

FACE PAINTING

BOUNCY CASTLE

FUN RACES

DESIGN A BOAT

COOKING COMPETITIONS

CHOCOLATE WHEEL

LUCKY DIPS

Entry forms to competitions and races are available on the community notice-board. Pre-entries to the Camp Cook Up

Enquiries please contact:
Sue Conner (Diddle) on: 2191-166

(Olympians Continued from page 1)

now certainly not the last. Both men cited the Halfmoon Bay gym as being an outstanding place for them to keep up their fitness while still ‘getting away from it all’; however the great diving was much more of a pull than our fitness equipment. *‘It was just cool to relax and see the kākā flying around. There were weka on the back lawn yesterday and the mobile phone doesn’t work, which is a real bonus!’*

‘Rowing isn’t a clock-on, clock-off job, you really take it home with you all the time. In your ‘down time’ you’re still thinking about how you can make it better. Stewart Island is getting away from all that, physically and mentally. We try to get away for a bit after major competitions, and here no-one stops you in the street to talk to you about rowing.’

Yeah, it’s certainly a treat living here - how does this compare with your typical ‘day in the life of Storm?’

11-months-of-the-year-in-the-life-of-Storm involves living, and training, in Cambridge. The day starts with a leisurely (not!) 20 – 30km row at 7.30 sharp, on a stomach full of OJ and bulk carbs. A personal coach watches over them, making sure they are maximising their time in the sun. Saturday and Wednesday mornings are the most intensive. *‘That’s when the coach makes sure we really, really, really want to row for New Zealand!’*



Then it’s a break to ‘pig-out’ at 10am. Most rowers take the next few hours to just ‘be’. *‘We’re pushing our bodies to their upper-most limit, there’s nothing left. A lot of rowers just sleep or sit on the couch for a few hours. And eat. We’re burning so much energy that we’re never not hungry. Our food bills are generally about \$240 a week.’*

The afternoons see massage therapists and nutritionists taking skin-fold tests – the men have to stay below 70kg to scull in their division, so that needs to be as much muscle as possible with room for only the essential (6%) fat to keep the vital organs happy. They also take part in Pilates classes.

‘Rowing builds strength and fitness, but Pilates has taught us a greater awareness of the individual muscles in our bodies and how to use them better; how to breathe better. It’s about building up a tool box, so when it’s needed, we can pull something out. It’s also about injury prevention. We’ve been doing it for 2 or 3 years and the results are way better now than when we started.’

There’s an afternoon training session and usually some weights during the day. The lead-up to any competitions doesn’t give time for *extra* training but it does get more intense. When

asked what they do if they get sick, Peter said they just don’t. There’s so much healthy action going on, neither of them have been sick for years.

Somewhere in all of that, both Storm and Peter are studying, though both admit it’s not the easiest schedule to get your assignments in on time. Still, Storm says he’s privileged to be doing something he loves, so many people don’t have that opportunity. He’s quick to add, you’d only do this for the love really, there’s not a lot of financial gain in it all! But then, that’s not the point.

So what was it like to be in Beijing??

Great. The atmosphere was fantastic. We tried to find all the armoured tanks and things people were talking about but there was nothing like that in the village. Around the outside of the village, every 50m or so, there were guys with hand guns, and the guys on the gates had machine guns but inside it was all pretty well hidden.

And the smog?

Hard to breathe at first but you got used to it. Everyone was in the same boat (ha ha – very funny).

Did you train in smog to get used to it before hand, like training at high altitude?

No. There were lots of factors which were different from at home. The heat was a big one. It was like being in a sauna, it just drained all your energy.

The boats just look so skinny, did you fall off heaps when you were learning? How on earth do you balance on them?

Peter: lots of practice
Storm: by falling out a lot!

Finally, will you be coming down next October for the Stewart Island Singles Ball?

That’s a long time to stay single! *(finger’s crossed though huh Stewart Island!)* —K. Beaven

Record year for white shark tagging

Another tagged New Zealand great white shark has migrated to the Great Barrier Reef off Australia – 1 of nine sharks to be satellite tagged this year.

The 3.5 metre shark, nicknamed ‘Thomas,’ was tagged with a popup archival satellite tag. The tag records information on light levels (from which approximate daily latitude and longitude can be estimated) as well as water depth and temperature so that the shark’s movements can be tracked.

After a predetermined time (six months for this shark) the tag pops off the shark, floats to the surface and transmits the data to a satellite that emails the information back.

‘Thomas’ was tagged by Department of Conservation (DOC) scientist, Clinton Duffy, off Ruapuke Island in Foveaux Strait, in February. The satellite tag popped up at Swain Reefs, off Rockhampton, late in August.



Biopsy being taken from great white shark for DNA analysis [Credit: Paul Geertson]

"This is only 100 kilometres from where another tag popped up last year from a shark tagged at Stewart Island after having travelled over 3000 kilometres," says Mr Duffy.

The shark tagging project, which began in 2005, is an international collaborative programme being run by the National Institute for Water & Atmospheric Research (NIWA), DOC, and Dr Ramon Bonfil from Shark Tracker/NABU (Germany).

NIWA fisheries scientist Dr Malcolm Francis says this has been a bumper year for white shark tagging.

“Until this year we’ve only been able to tag six white sharks in three seasons of field work. This year has greatly added to our tally with three more being tagged at Stewart Island and six more at Chatham Islands. Two tags have failed but we still have six more tagged sharks in the water which are due to report back between October and January, offering us an amazing insight into the secret lives of these

apex predators.”

Once all the data has been transmitted from the latest shark, the project team will be able to determine the route the shark took, how deep it dived, and the water temperatures it experienced.

“Previous tagged white sharks have dived as deep as 1000 metres and encountered temperatures ranging from 3 degrees in deep water to 24 degrees in shallow tropical waters. This huge range in temperature is very unusual among fishes,” Dr Francis says.

Other tags have popped up in New Caledonia, Vanuatu, and half-way to Tonga.

“Previously we thought great whites were cold water, coastal sharks but we now know that many make trans-oceanic migrations to tropical waters. The reason for their winter tropical holiday is still unknown but we think they may be searching for newborn humpback whale calves, because all tags have surfaced in or near known humpback calving sites.”

For more information, contact:
Dr Malcolm Francis
Principal Scientist, Inshore & Pelagic Fisheries, NIWA, Tel: +64 4 386 0377
m.francis@niwa.co.nz

the GALLEY



This month's galley comes to us from Kari Beaven:

Miles of Carrots...

There are a lot of people talking about ‘food miles’ these days. Between reducing our carbon footprint and maintaining a healthy, nutrient-rich, disease-fighting diet, people are turning back the clock on year-round vegetables and starting to look at what’s growing close to home.

When I was a kid, fruit was exciting. I would eye up my grandma’s orange tree for weeks before she would finally announce that the green had faded enough and

we could launch ourselves on the bulging fruits; watermelons would come into season to the sound of my brothers and I slurping the drips from our chins and the sights of thousands of pips flying over the back fence (we didn’t have neighbours). Now I can buy strawberries pretty much whenever I want to, and if I’m happy to pay the price, grapes will be brought to my table, care of Chile or China. The ‘price’ is higher than I thought. I was recently quoted 6 kg’s of carbon for every 1 kg of Chilean grapes. Not only that, but the grapes aren’t as good. They need to travel and so are chosen for the resilience of their appearance, rather than their flavour or texture...

...and just before you think I’m going to launch into a rendition of ‘the good old days’ apparently an orange back in the good old days contained up to 9 times the vitamin C content of an orange eaten today. There, that’s all the ‘good ‘ol days’ I’ll bring up - here’s to looking forward.

The answer to this is quite simple. Many people are eating ‘in season’. I know it’s a way-out concept, but looking up what is grown locally (and I don’t mean raiding Alan Gray’s vege patch, though growing a vege patch is a great way to make use of soil, sunshine and water, which would otherwise just be making grass. It’s not as hard as it looks, well okay it’s a little

tricky but you have the occasional accidental success and if you’re worried about moving house before you reap the vegetables, think about the proverb that “*one know selflessness, who plants a tree for shade [she] knows [she] will never enjoy*”. If that doesn’t do it for you, how about asking a friend for a corner of their garden and making your own gardening night?) and buying what is ‘in season’ is up there on the list of ‘Good Things We Can Do For Our Bodies and Our Planet’. What’s more, eating becomes exciting again. Suddenly foods I’ve never heard of are coming into season. How long since you sat down to a bit of persimmon or put celeriac in a

(Continued on page 11)

Dog control raised

The issue of dog control on Stewart Island has been raised again, with more than half of those surveyed in the Southland District Council's residents' satisfaction survey dissatisfied.

Council staff members believe the main issue is the killing of wildlife by roaming dogs and Council has no authority over control of animals in the National Park, as it is the Department of Conservation's area.

However, in the past few months, more investigations and subsequent infringement notices have been issued and Council reminds islanders that any incidents must be reported through the Council 0800 number (0800 732 732), so problems can be logged, monitored and followed up. Details about the dog must be logged, so it can be identified, and the time and place of the problem are also necessary.

Any more policing will require a considerable increase in cost, which is a user-pays issue and has not been budgeted for.

It is also important to remember dog control officers cannot go on to private property unless they are requested to by the property owner/occupier. Control is only over roads and in public places.

In saying that, it is important to also consider Section 52A of the Dog Control Act 1996, which states: "Dogs must be controlled or confined on a property in such a way that they cannot freely leave the property." If they are not, a \$200 fine can be issued and/or Animal Control Officers can remove the dog from the property.

Parts of the island are totally prohibited to dogs, such as the Halfmoon Bay beachfront, and this is regularly policed. Other areas require dogs to be on leads and then there are other areas where dogs can be exercised. If anyone wants more details on these areas, they should contact Council's area office or ring the 0800 number.

Council asks for your help in monitoring and logging any problems so they can be dealt with.



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TO: LIFEPHOTOCOMP@GMAIL.COM

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ORGANISER OF THE LIFE PHOTO COMPETITION:

RENEE HOLLIS, 21 MATANGI ST, STOKE, NELSON, 7011

THE THEMES OF THE PHOTOGRAPHS WE ARE LOOKING FOR ARE: LAUGHTER, INTIMACY, FRIENDSHIP, EMOTION (L.I.F.E).

FOR MORE INFORMATION AND ENTRY FORMS GO TO WWW.LIFEPHOTOCOMP.CO.NZ

Let's talk about kiwi in Halfmoon Bay

Guest speaker: Wendy Spörle, National Mentor for Advocacy, BNZ Save the Kiwi Trust talks about communities protecting kiwi around NZ

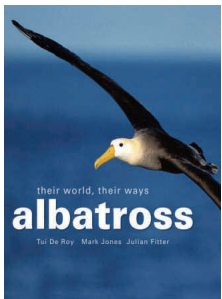
Workshop on (sunset) call count monitoring. Volunteers needed to help monitor kiwi, weka & morepork from your own backyard.

Saturday, November 15th. Watch the noticeboard for details or contact kari@sircet.org.nz

Exciting news on the Tourism front! Stewart Island has been included in the new publication *Frommer's 500 Places to See Before They Disappear: A Celebration of the World's Fragile Wonders.*

Stuck for a Christmas present? New books available now...

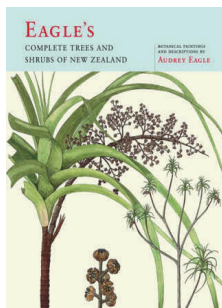
Albatross: Their World, Their Ways



Authors: Tui De Roy, Mark Jones & Julian Fitter
Hardback \$70

The albatross is a creature of legend, poetry and dreams. But today, over three-quarters of albatross species are edging towards extinction. This book is a celebration of these amazing birds, featuring photographs by award-winning wildlife photographer Tui De Roy, the latest research by leading International experts and a factual natural history.

Eagle's Complete Trees & Shrubs of New Zealand



Author: Audrey Eagle
Two Hardback Books in a slipcover \$250

This beautiful two-volume set brings together Audrey's botanical artworks from her best selling 1975 and 1983 publications. It includes over 170 new paintings, bringing the total number of plants to more than 800 – all in colour and life-size. Flowers, fruits and other features are shown in superb detail. Comprehensive notes, written in consultation with expert botanists accompany the illustrations. They provide up to date information on each plant's habitat, distribution, identification, nomenclature and more.

This set represents Audrey's life work. It is an outstanding contribution to botany in New Zealand – and an essential addition to any library.

Orders can be taken by phoning Megan on 2191453.
The Fernery - Gallery & Gift Shop.

29 Golden Bay Road
Open Daily
12 – 5pm

(The Galley Continued from page 9)

casserole? That 'warty frog-prince of the root vegetables' is often misunderstood; however, with a little preparation it becomes the royal root vegetable which holds the whole dinner together.

This brings me to my point: what do you do with 1001 carrots when the garden tells you 'honey, it's time'? I like carrots but I know even with storage techniques carefully followed out of my new 'Growing Organic' text book, I still have far more carrots than I have recipes. Enter (stage right), the Internet. This little marvel has an endless supply of recipes from around the world (and some good carrot jokes, see below). Who would know 'Carrot Soup with lentils' doesn't even taste like carrots?!

Useful sites for starters are www.freerecipes.co.nz, www.cuisine.co.nz (click on 'meal maker', type in the ingredients you have and *voila!*), www.fatfreevegan.com for fuss-pots, and www.allrecipes.com for access to 40,000 of our favourites. *Bon appetit!*

Of yeah, good luck with the garden. If you want to know more about Food Miles, go to www.good.net.nz and search their site for 'food miles' or read the feature 'Back to the Source'. While you're at it, search their site for heaps of other things, these guys get a wide range of journalists, scientists, activists and everyday people to contribute thought-provoking questions and lines of argument. They don't all agree with each other, so you don't feel obliged to agree with them, but it's a darn sight more positive than anything else I've read about our role in our planet's future!

Carrot joke: a guy walked in to see nurse Debs the other day with a carrot up his nose and a piece of celery in his ear. Nurse Debs told him he probably wasn't eating right....

STEWART ISLAND GARDEN CIRCLE

The next meeting of the Garden Circle will be at the home of Lee Wadds on Thursday 13th November at 2pm

Competition:
Totally Native
International Plant
(with label)
Green herb/veg.



Garcon Gus

Kids at the Future Wearable Arts opening proudly displayed their amazing artwork and circulated nibbles for the guests.



Bringing coffee culture to the Great Outdoors.

· Kiwiana at its finest, creating the ultimate Espresso hit. Stewart Island's first & only Mobile Espresso.

· Infusing you with Underground ultimate premium Fair Trade Coffee.

· It is carefully blended to ensure you a consistent balance & Best possible flavours.



We've got it all at Bean Around: Inspiration, Innovation & creative Flair. Support it, Create it, Love it, Keep It Local.

Bean Around will be making its debut at the School Gala on Labour Weekend, offering coffee, baked goodies and fresh blue cod. After that you can find this mobile caff between Golden Bay and the Flight Centre.

Bonne voyage and best of luck to Gwen Neave. Gwen is travelling to the Big Apple for the New York City Marathon next month!



"PLEASE WATCH OUT FOR MOTHER DUCK + 5 BABIES"
The chalkboard at Ship to Shore.

Give the gift that keeps on giving (for 12 months) Buy your friends and family a subscription to the Stewart Island News .

Here's a great gift idea!

The first issue will come enclosed with a wee "beak-written" card. Just fill out the form below and send it to Box 156 along with a cheque (\$24 for Island; \$30 for NZ; \$54 for overseas)

Dear {your friend's name}
You now have a 12-month subscription to the Stewart Island News, compliments of {your name}, your South Seas Santa.
Enjoy these tidings from beautiful Rakiura.



YES, I would like to give my friend a great holiday gift. Please send a subscription to
Recipient's Name and address:

Please sign the following name(s) to the card:

Yes, I have enclosed a cheque for the appropriate amount.

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 Friday, 14th November.

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

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"Age is an issue of mind over matter. If you don't mind, it doesn't matter."

—Mark Twain