

tom

June 2003

the Oakura Messenger

LOCATING THE LIFESTYLE

A few eyebrows were raised recently as Oakura beachfront property prices hit the heights and the headlines. What is it about having access to a beach, or just a sea view, that has caused such interest? According to the experts, it's all about lifestyle and the market. There will always be high demand for properties that offer the sound and smell of the pounding surf and breath taking views of a distant horizon. "People who can afford it will always occupy the most preferred properties at preferential prices and the Oakura beachfront and New Plymouth coast side properties are a reflection of that," says Clive Saleman, manager of 1st National New Plymouth branch.

First National agent Angela Shanley says "There has been an upsurge in sales of sea view and beachfront properties over the past eighteen months with people taking the opportunity to purchase from a very limited number available, and once people buy them they tend to keep them for a long time. Oakura is very special as the beachfront properties offer people a feeling of oneness with the ocean. Even in New Plymouth you can't get a property that is right on the beach, Oakura is unique in that respect".

But how much have prices increased over the past eight years? In 1995/96, properties in Oakura sold on average 15% above government valuation and took approximately 101 days to sell. In 2002/03 properties were selling at a phenomenal 47% above government valuation and only took an average of 65 days to sell. One property sold 143% above GV! During the September 2002 quarter, 587 houses were sold in Taranaki with an average price of \$129,500, a 27% increase on the September 2001 quarter. An increase in demand has prices escalating and people feeling comfortably assured of real capital appreciation in their investment.

So, who is buying these properties? Are they rich, overseas people or metropolis dwellers seeking an escape from the urban jungle? "No, they generally are not," says Pat McFetridge of McDonalds Real Estate. "Most are local people and families, with grown up children returning and realising just what we have here in coastal Taranaki," she said. Buyers tend to be predominantly in their early thirties, or farmers looking to retire. "There is a lot of interest in the Omata subdivision and also for lifestyle blocks between Tataraimaka and Okato," she says.

Jim Sutherland of Harvey's Real Estate maintains good homes will always command good prices. "Even though the market has quietened down a bit there is still buoyancy. Oakura is a little microclimate all of its own and prices will stay stable even if it takes a little longer to sell," he says. Jim maintains the huge demand for beachfront places is due to a perception of lifestyle. "People feel that if they have a property on the beachfront they can get away from it all and, of course, it always comes back to location".

Oakura *is* the location, as most of its residents would attest, and prices merely reflect what people already know. It is all about lifestyle.

Hilary Bennett

This month



There's a new face in town

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Holiday Guide

Don't get bored get busy!

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Car ablaze on Ahu Ahu Road

Full story page 18

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From Mayor Pete

So Tom Cruise and the Last Samurai crew have left our shores, having finished their filming and their enjoyment of the best that New Zealand has to offer in relaxation, work skills and community spirit.

It is sad to see them go but, for all the support that we as a community have given them during their time here, they have given us so much more in return.

There are the obvious benefits: our profile has been raised both internationally and nationally like never before. Our stunning landscapes have been a major talking point in the media. Our magnificent surf beaches were noted for their attraction to Samurai notables. Heck, even some of our fish shops rated unprecedented national attention, all because Tom discovered how great our takeaways are!

No longer is Taranaki dismissed as a vague unknown on the west coast - we're the sunny, quality 'real New Zealand' destination that has international visitors raving and other Kiwis curious to see for themselves.

But there are also the intangible benefits. Knowing that our home has impressed the well-travelled and the famous helps folk raise their heads higher and walk with a lighter step.

When our business people seek contacts and contracts from outside the region, that magical name 'Taranaki' catches others' attention much more quickly than it used to.

And just knowing that our landscapes are about to hit the big screen in the biggest showing since The Lord of the Rings showcased New Zealand makes me confident that greater things are still to come.

But at the end of the day, Oakura and New Plymouth District are our home. It doesn't take the famous to tell us how lucky we are - we already know that we live in the best corner of New Zealand.

And when locals put up their hands, and grab opportunities, we can ensure the momentum continues. If you've got an idea and you think your council can help, give me a call. It's by working together that we can ensure this very special part of the world gets even better!

Peter Tennent, Mayor



Home sweet home

Driving home one night in the middle of May I passed a couple of families/homeowners moving back into their homes after having let them out to Warner Bros employees for the duration of the movie. It got me wondering what it would be like to go back after someone else had been living in your home. Did the four or six months feel like a long time as it got nearer to the end? Where had they gone to while someone else was enjoying the comforts they had provided? Would they do it again? The locals I spoke to were all very helpful and gave me an insight to the situation - for this I am most appreciative. For the purpose of the story I will not use names.

Home One

This home was let for three months after the owners were approached by the film people. One concern of the owner was the care of two cats, the gardens and lawns. It was let to two Kiwi girls and they were more than happy for the cats to stay; they fed them with the food provided. The owner was welcome to pop in and look after the grounds and visit the feline friends. The owner moved to a granny flat nearby and saw the opportunity as a means of getting an airfare to visit a sister in the USA. And walking through the door to go back home to live "was absolutely wonderful".

Home Two

A family of five left their home after initial reservations from the mother. They were approached by Warner Bros and let their home out providing they were happy with the tenant, who turned out to be a single woman. She was there for just over four months and other than a couple of queries she kept to herself. The family moved to a bach on the beachfront where the children spent the bulk of their time in the sea - even learnt to surf - and the parents indulged in relaxing without the worry or thought of having to mow lawns and do gardens or those other little chores that homeowners end up with. The time seemed to go very quickly and this was probably due to the good weather; however, the last 10 days were a bit different as the weather changed and the fire, bath and Sky TV became more appealing, along with the convenience of a dishwasher. "When we walked in the door it was like stepping into a new house, it was nice to be back. It was made even easier because the place was left spotless, including the gardens. She even left a gift". Asked if they would do it again the answer was yes, on the condition they had a nice place to go to.

Home Three

This house belongs to a couple and they felt because they only had themselves to consider it would be OK to move out for four months. They were approached by Warner Bros and were not concerned about how the home would be treated as they were very particular about who would tenant it. They moved into town to a house by the sea and enjoyed what NP has to offer, so it also felt like being on holiday. It was also interesting how easy it was to detach from their house and gave an insight into life outside of Oakura. Going home was made easy for this couple as well because like the previous family the house and gardens were spotless and it would be no problem to do it again.


Home Four

This house also belongs to a couple who thought spending the summer camping in their barn would be no problem - even a bit of fun. Their challenge was to spend no money on their temporary accommodation. With plenty of resourcefulness the barn was kitted out with various bits and pieces from the neighbourhood and turned into a very comfortable, if slightly rustic, abode. They had no problems with their ten-

ants and would probably do it again - in fact to quote "if it wasn't for the tax man it would have been **magnificent!!**".



Locals lived in baches, barns and caravans while movie makers rented their homes.

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Hon. Harry Duynhoven MP for New Plymouth

Over the past few months, a power saving campaign has been running to encourage each household to cut down on their power usage to avoid an electricity shortage. Although the campaign has been reasonably successful, electricity supply security is a serious concern not only for the Government but also for the wider community. The Government has worked hard over the last three years to try and convince the "market model" that was put in place in the 90s to behave more in the interests of the general public.

On 20 May, Finance Minister Michael Cullen and Energy Minister Pete Hodgson announced significant changes to the electricity sector which should help meet our future power needs even in dry years, without the need for power saving campaigns.

New Zealand operates under a hydro dominated electricity system. Although this provides us with cheap electricity, it also makes us vulnerable to very dry years. In dry years, it is important to have enough reserve generation.

Currently, there is not enough encouragement for generators to hold such reserves. To resolve this problem, the government will establish a seven member Electricity Commission. The commission will be responsible for managing the electricity sector so that electricity demand can be met in a 1-in-60 dry year. It will do this by contracting with generators for the provision of dry year reserve generation capacity and fuel. The commission will have a range of other responsibilities including improved modelling and forecasting of future electricity supply and demand.

Although the government is working hard to ensure future electricity supply security with a focus on environmentally sustainable solutions, it is still important that we continue to be mindful of our power usage, particularly as it will take time to put this new reserve capacity in place.



Hon. Harry Duynhoven
MP for NEW PLYMOUTH

"The Working MP"

158 Tukapa St
New Plymouth



Councillor's Comment



Sorry I missed last month. My Dad passed away and life had become consumed with looking after him until the end. Rod was another of the generation who have lived here in Oakura forever it seems. Many a good story of the history of our place has now gone and we are the next generation to pass these things on. In fact, there are not many of the old Oakurians of that generation left now. I remember as a child that they all seemed old then and I guess the same applies to the children I speak with these days.

Anyhow, its back to work and back to the business of being a councillor. Things are quite busy at the moment as it is time to listen to the annual plan submissions. This week there are three meetings, one for 7 hours and the other two for six hours each. There are more submissions than ever this year, somewhere around 500. It is good to see so many people from Oakura have submitted to the Annual plan. This is where we can be heard and try to make a difference and where we can put some pressure on the council to listen to our needs.

Also as Councillors we have the huge undertaking of listening to the Waitara Endowment submissions and reading and working through all the reports.

Locally we have a special Community Board meeting to look at the Local Govt NZ representation review. This entails looking at the parts played by our Community Board and Councillors and how the system can be changed to still give fair and equal representation; i.e. do we have a need for community boards? do we need so many councillors? should the wards change? I shall keep you informed of the outcome.

It is nice to see all the locals moving back into their homes now the Samurai people have gone. It has given our community that sense of ownership again.

It saddens me to read there has been quite a few car break-ins out here and that a large amount of gear has been stolen. Keep your eyes and ears open. Our constable in Okato would appreciate a call from anyone with information or anyone who sees anything going on. We could do without this behaviour in our town.

The chainsaw massacre in Matekai Park was unfortunate and was basically from a communication breakdown. Since then, a meeting has been held with Council Staff and a small group of interested people and we have found a way forward which will work for everyone. The matter is on the Community Board agenda this month. As you can see things are busy! I look forward to writing my report next month.

Until then, regards from Pam Street.

What is the Kaitake Ward?

This ward consists of the Oakura, Okato and Omata area units and the majority of the Kaitake area unit.

The Kaitake ward has a usually resident population of 3,834 and is the only ward to experience population growth (4.2%) between the 1996 and 2001 Censuses. The largest settlement in the ward is Oakura (population 1,218).

Kaitake is the most highly educated ward in the district with 75% of all residents aged 15 and over holding a formal qualification. This rate is higher than the national rate of 72.4%.

Almost seven in ten (68.5%) residents aged over 15 are employed full-time or part-time. This is the highest rate of employment in the district. Conversely Kaitake has the lowest proportion of residents not in the labour force (26.6%).

Three out of every four (75.7%) dwellings are owned or partly owned by its residents. The rate of residents in Kaitake who rent (24.3%) is well below the national average (31.2%).

Kaitake is the district's highest earning ward. More than one in three (35.4%) residents aged 15 and over earn more than \$30,000 per annum. This is well above the national average of three in every ten people (30.7%). It also has the district's lowest proportion of residents earning \$20,000 or less per annum (48.1%).

Two-thirds (66.2%) of its residents are in the working ages of 15-65. This means Kaitake has the highest proportion of residents in the district in the working ages. Kaitake also has the lowest proportion of residents aged 65 and over (8.3%) in the district, and this is significantly lower than the national average (12.1%).

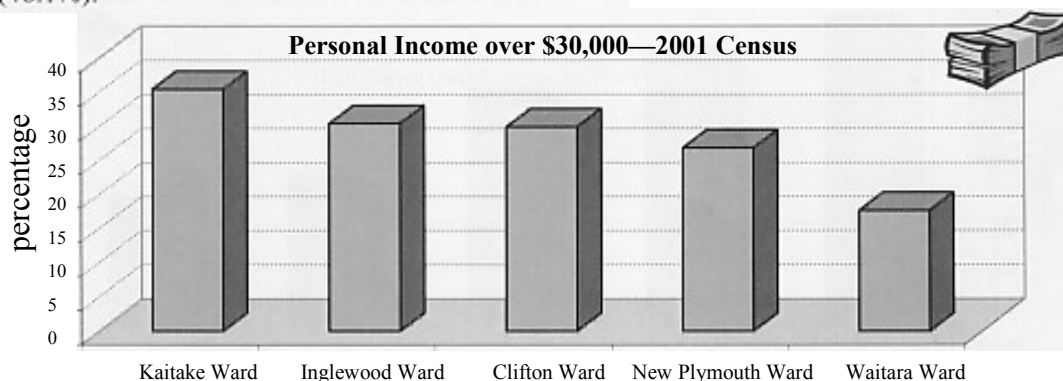
Kaitake is the most European of New Plymouth District's wards with more than nine in every ten (93.5%) indicating they belong to the European ethnic group. This figure is well above the national average of eight in ten people (80.1%). Kaitake also has the highest proportion of residents in the district indicating they belong in the other ethnic group (0.4%).

More than one in four (41.2%) households in the ward have a working connection to the internet. This is well above the district proportion (32.5%) and the national rate (35.9%).

The ward has the highest proportion of dwellings paying more than \$200 per week in rent at 15.6%. This rate is almost three times that of the district rate (6.7%), but is still well below the national rate (32.7%).

The ward has the highest proportion of one family households in the district at 77.9%. The national rate of one family households is 69.1%.

Source: Statistics New Zealand 2001 Census of Population and Dwellings



This information was taken from the NPDC Demographic Profile published December 2002.

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TECHNICALLY SUPERIOR

Expect more trees and bird life, in Matakai Park

The ongoing development of Matakai Park will result in a greater number of trees and more bird life over the coming years.

Manager Parkscape Services Chris Connolly says the recent tree work carried out by Council staff was part of the ongoing maintenance work planned for the park, and will contribute toward the remaining trees' development and ultimately the value, beauty and appearance of the entire park.

"We'll be continuing to develop the collection of plants, both indigenous and exotic, in the park that are suited to the coastal environment, and residents will see a lot more areas of the park being planted out over the coming years.

"We will be communicating and working a lot more closely with local residents and the Kaitake Community Board to ensure those that are particularly interested or have a strong association with this park are informed in advance."

Matakai Park has become a beautiful and popular area for the public as a result of the hard work put in over the years by the community to stock it with trees and shrubs, says Mr Connolly. The recent clearance work was to remove some trees to allow the remaining ones to develop to their full potential and create space for new plantings.

Other trees were taken out because they had a short lifespan and had fulfilled their purpose, or were structurally unsound and could have broken apart in strong winds, creating a hazard.

Community board chairman Sue Henschman says that though the board was not aware of the maintenance work in advance, board members had since been thoroughly briefed.

"We now understand the importance of the maintenance in order to ensure the future health of the trees and wildlife. Now that the council has got the big work out of the way, we'll be able to concentrate on ongoing maintenance and development such as plantings that will enhance the reserve," says Mrs Henschman.

Chris Connolly NPDC

New to the District?

We want to hear from you!

For information about the district and an invitation to a "Welcome to the District" function call us or email enquiries@npdc.govt.nz

Telephone 759 6060



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Kaitake Community



Thank you to everyone who took the time to make submissions to the Annual Plan. The Kaitake Community Board also made a number of submissions:- Oakura foreshore development, footpaths, Omata water, sewerage, coastal marine litter.

Matakai Park

After the felling of a number of trees in the park, a public meeting was held with Chris Connolly, Paul Jamison, Pam Street and myself in attendance.

We all look forward to the ongoing development of the park and working together with the public and Parkscape.

Regards Sue Henschman

Farewell Bill! Welcome Tara!



Lynne Hepworth, Brigit Freeman, Tara Ward, Bill Howard

Oakura library has a new librarian. Tara Ward has come from the information desk at NP public library, exactly the location of Bill's new job. That's right, they basically did a swap. At TOM we'll miss Bill but are looking forward to Tara's input. The library will be open during the time the NP library is closed for relocation.

Dave's PC Services
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Don't suffer from PC rage!

tom's dates for your diary

Issue:	Deadline:	Distribution:
July	25 June	9 July
August	30 July	13 August

Community groups and interested parties send your email details to oakuramessenger@xtra.co.nz, and we will send you a reminder of our copy deadlines 1-2 weeks prior.

A Bite of History ..

TE NGAHORO PA



The photograph shows Te Ngahoro from Beach Rd looking east.

Maori Fortifications of Omata

Between the Herekawe Stream on the southern outskirts of New Plymouth and Plymouth Rd there are more than 14 known Maori fortifications, many mapped by surveyors and partially funded by the NZ Historic Places Trust in the late 1970s. Well-known historian Nigel Prickett recorded the results of this mapping in a book called 'Maori Fortifications of the Omata and Oakura Districts, Taranaki'.

Te Ngahoro is a pa site located on top of a prominent hill east of Beach Rd. Oil tanks skirt it on its northern and eastern sides. It commands a view from Paritutu to the Waireka Ridge where once the Kaipopo Pa stood, and up to the Pouakai Ranges. The site stands 88.5 metres above sea level and a 'Lloyd G' trig station used to be on top. Quarrying was also carried out on top and specifically where a Maori platform once was. Today the site is grazed by local farmer Mr Gargan.

The Pa has a ditch used for its defences running around the site. This scarp is 4 metres deep from ditch bottom to the rim of the platform. The two platforms were separated by a small ditch and the larger, still intact eastern platform is approximately 575 square metres. Steep slopes on the southern and eastern sides give further security. There is no evidence (without doing archaeological diggings) of housing on the platforms but there is evidence to suggest there may have been ruas or underground food storage pits.

Historically, Te Ngahoro was considered one of the earliest places of learning in the Omata district; selected young Maori who were destined to be tribal leaders were sent to Te Ngahoro to train in the practices and strategies of warfare. They also learned the history of their forebears, their genealogy and Maori laws and customs. S Percy Smith suggests occupation of Te Ngahoro began in the late 1700s. In the 1800s, with European settlement, the Pa site became known as 'Major Lloyd's Pa'; Lloyd was an early landowner. Mr Smith also gives an account in his book 'Maoris of the West Coast' of two shin bones belonging to Rata-nui, a great chief of Te Ati-Awa and other Taranaki tribes,

being stolen and taken to Te Ngahoro with the intention of making them into fishing hooks (based on the belief that the more important the person from whose remains the bones were taken, the bigger the fish that would be caught). These bones were stolen from the Pukearuhe area by two brothers from the Ngamotu tribes. Potaka, chief of Te Ati-Awa, set off to rescue his ancestor's bones, which he found in the roof of a house at Te Ngahoro; luckily they were still intact, and had not yet been made into fishing hooks.

During the land wars in 1861, Te Ngahoro was used by the tribes of Taranaki and Southern Maori as a position from which to fire at the Omata Stockade.

Kim Ferens

Do you recognise anyone ?



"Taking full advantage of the beautiful sunshine, the Omata Tennis Club rated a full attendance at the opening of their season. This is one of the smallest clubs in Taranaki, and what they lack in members, they make up for in enthusiasm. Far more than playing members attended the opening. There were friends and families by the dozen, and as our photograph shows, they are just one big happy family."



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Health and Wellbeing With Sarsha Hood

You are probably well acquainted with all the wonderful things soy is purported to do for you. That's because the multi-million-dollar soy-marketing machine has done its job well. But are you aware that there is a darker side to soy? Claims of the health benefits of soy and soy products are linked back to Asia, where it was discovered that Asians have a lower rate of reproductive cancer. It is common belief that Asian people eat huge quantities of soy; in short this is a myth. Contrary to what the industry claim, soy has never been a staple in Asia. A study of the history of soy use in Asia shows that the poor used it during times of extreme food shortage, and only then were the soybeans carefully prepared (e.g. by lengthy fermentation) to destroy the soy toxins.

Soy contains high quantities of various toxic chemicals, which cannot be fully destroyed even by the long cooking process. These are: **phytates**, which block the body's uptake of minerals; **enzyme inhibitors**, which cause red blood cells to clump together and inhibit oxygen take up. Most controversially of all, soy contains high levels of the **phytoestrogens** (also known as isoflavones), which mimic the hormone oestrogen. It is the phytoestrogens in soy that have been linked to having a beneficial effect against sex-hormone dependent cancers including breast and prostate cancers. But some studies now indicate that for some women, the chemicals found in soy may enhance some kinds of oestrogen-feeding breast cancer. Phytoestrogens present in soy have also been found to be harmful to reproductive efficiency when consumed by animals, although there is no evidence of a parallel effect in humans.

It is true that people in Asia have lower rates of reproductive cancers; this is thought to be due to other dietary and lifestyle factors: they eat less fatty meat, more fish and vegetables and fewer tinned or processed foods than found in a typical western diet. What you are not told is that Asians have much higher rates of thyroid and digestive cancers, including cancer of the stomach, pancreas, liver and oesophagus.

Continued ...

Tom Tees on Tom and...

Don't be surprised if you see Tom Cruise wearing a Tom tee in the latest Hollywood gossip mag. TOM paper was pleased to deliver to Tom Cruise TOM tees for the whole family and he was very appreciative of the gesture !

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In 1991, Japanese researchers reported that consumption of as little as 30 grams or two tablespoons of soybeans per day for only one month resulted in a significant increase in thyroid-stimulating hormone. Diffuse goitre and hypothyroidism appeared in some of the subjects and many complained of constipation, fatigue and lethargy, even though their intake of iodine was adequate.

A new born baby's sole food is the milk it drinks: a soy fed baby receives the equivalent of five birth control pills' worth of oestrogen every day, according to Dr Mike Fitzpatrick. These babies' phytoestrogen levels were found to be from 13,000 to 22,000 times higher than non-soy fed infants. As a result of this phytoestrogen overload, soy-fed babies have a two-fold risk of developing thyroid abnormalities, including goitre and auto-immune thyroiditis. Boys risk retarded physical maturation, while girls risk early puberty (1 percent of girls now show signs of puberty, such as breast development or pubic hair, before the age of **three**) and infertility. Researchers have also suggested that diabetes, changes in the central nervous system, extreme emotional behaviour, asthma and immune system problems may be caused by high phytoestrogen intake early in life.

Current government (UK) advice is that breast is best and that soy formula should not be given to infants unless on the advice of a health professional. If you are feeding your baby soy formula because you can't breast feed or your baby is lactose intolerant please see your health provider before changing. I strongly encourage anyone who consumes high amounts of soy products, particularly vegetarians, to research this topic yourself. Two excellent web sites I found are www.soyonlineservice.co.nz or www.mercola.com (then type soy products into the search engine). Not all soy products are created equal. Fermented soy such as miso, soy sauce and tempeh loose their toxins in the fermenting process. I hope this has given you a little to think about. Next month I will be looking into the advantageous and detrimental effects that dairy products have in the human body.



Annie

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Annie's happening !!

Rehearsals are well under way now, with just the final polish to be added to acts 1 and 2. Full rehearsals with the orchestra have been under way for a few weeks and the cast and set is about to move into the TSB Showplace for final rehearsals. With a cast of New Plymouth's most talented performers (both human and canine), a spectacular set and costumes, and the backing of our own directors and choreographer (Andy Spindler, Jillian Suthon and Sheryl Davison), this is Annie as you've never seen it before. Tickets are selling fast – be in quick so you don't miss out.

Notes from Annie by Maree Aiello

- We have blocked all the scenes, we are practising act 1 and 2 as well as singing through all the songs!
- I have learnt all my lines basically; just a few I need to brush up on!
- I have been spending time each week with the 2 dogs in the show, giving them food and have been patting them heaps so they get to know me!
- I am having loads of fun practising with the cast and crew. They are all very talented and nice; Andy the director and Sheryl and Jillian have put in so much work and its all coming together!



Dental House

p.06 753 6298

Robert Wagstaff BDS
Elizabeth Priest BDS
Lyndie Foster Page BSc BDS
Dip CLIN Perio
Marg Doidge - Hygienist

270 Carrington Street, New Plymouth

Gardening with Rosemary Herb

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June checklist

Flower garden:

- Cut back, lift and divide perennials such as asters, achilleas, dahlias and phlox. Still time to plant lilies.
- Plant new roses.
- Rose pruning can start late this month.
- Prune deciduous trees in dry weather.
- Mulch all plants with compost.

Kitchen garden:

- Plant strawberry plants.
- Plant new trees: citrus, apples, pears, plums, peaches and nectarines.
- Spray deciduous fruit trees with Champion Copper and Conqueror Oil to protect from pests and diseases.
- Plant asparagus crowns into well-drained soil.
- Plant seedlings of cabbage, cauliflower, broccoli, winter lettuce, spinach and silverbeet.
- Plant garlic and shallots.

Mitre 10 Gardener



tom 's Copper's Column

There is snow on the mountain and the sun sets a little sooner. Winter is here with longer nights and shorter days.

There is a very active car thief in the Oakura area. I thought he might have given up his nasty habit, but I was wrong. On the night of the 21st May 2003, five or more cars were broken into. They were on MacFarlane Street, Messenger Tce and Telford Tce. They are the locations of the ones I know about. There may have been more.

If you hear anything suspicious, please ring the Police. Let us come out and have a look around. You never know when it will lead to the apprehension of the person responsible.

If you think you know who it may be, give me a ring. They will never know you phoned!

Other than the car thief it has been all quiet on the western front.

Have a great month.

PS: Why isn't Christian Cullen in the All Black Team???

Thomas McIntyre
Constable Oakura/Omata



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Get away to Oakura

Kaitake Lodge sits high up in the ferns and bush of the Kaitake Ranges, elevated over a god's-eye view of



Oakura and the west coast as far as Kawhia. Guests here really do experience an exclusive resort because at Kaitake Lodge the "single group booking policy" means your party have exclusive use of the lodge for the period of your stay. "The privacy aspect of the lodge is very important to guests. It's the place to come when you want to be totally anonymous and tucked away" said owner, Ross Henry. Spend the day lounging on the deck spellbound by the awesome view, curl up in front of the fire with a good book or relax while you benefit from shiatsu-therapy with Ross. Looking for adventure? Then join Malcolm McKercher of Personal Tours New Zealand, for a golfing tour, fishing trip or cultural tour. Malcolm also provides personal tuition in Tibetan Yoga, Personal Development, Aikido, Reflexology and Kinesiology.

When you're ready to eat, feast on the fare prepared by your personal chef (available for \$25 per hour) or you may choose to further indulge in the solitude and simply organize food yourself in the well-equipped kitchen. Ross will also collect takeaway meals from Green Ginger Café, Butlers, Café Wunderbar and The Malayaian Carriage in the village. The price of your stay includes breakfast and the fridge is well stocked with bacon, eggs, sausages, tomatoes, yoghurt, juice and all the ingredients for a leisurely cooked or continental breakfast. Organic food is available on request and guests will benefit from the natural spring water of the property.

After dining, recline in a bath for two, that never



seems to cool because of the insulation, while you soak up the night sky.

Your hosts, Ross and Dee Henry make every arrangement to care for you and the environment. Solar and wind energy power the lodge and water is heated by solar panels, woodfire and gas. As a safeguard, there is a backup generator.

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Who comes to the lodge? Busy people, needing time out, enjoy a well earned weekend off and re-charge their batteries at the lodge, avoiding the drive to one of the more distant retreats. Overseas visitors have a unique opportunity to vacation at a health spa with a distinctly New Zealand flavour. And of course, romantics, honeymooners and those just looking for some time out find the perfect retreat. It's an ideal setting for intimate dinner parties, birthday and anniversary celebrations and small seminars. The lodge is a magnificent location for small weddings. For larger parties, Ross suggests dress for the ceremony at Kaitake Lodge, exchange vows at Ngamamaku and celebrate with your guests at Butlers. Return to the lodge afterwards, put the chain over the gate and spend your first few days of marriage in complete solitude.

Pat McFetridge's

Hot Property!

"REALLY TRENDY " AT THE OUTLOOK / Oakura

This property is situated in the newly developed part of Oakura on a slightly elevated section giving you views of Oakura, the mountain and the sea.



Contemporary design with the exterior of long run iron and a verandah with the old fashioned rolled roof. 3 large bedrooms and a loft, open plan living with the lounge opening out onto the verandah. Enjoy the well developed section and the privacy of the courtyard out from the kitchen. Great for those looking for "something more modern".

Price offers over \$350,000

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Roosters

Getting used to sleeping in the heat, lying beneath a fan with just a sheet, is bad enough. Getting used to sleeping with the sound of roosters who have absolutely no idea of whether it's 2:00am or 7:00am is just bad.

In Rarotonga, one would be excused for thinking that chickens were native birds. They are everywhere! In my first week here I tramped for hours over the mountains that make up the centre of this island – only to find at the very top – a rooster!

On the whole, at least during daylight hours, they are pretty birds. And mother hens pecking around with half a dozen little chicks following her so closely that they get walked right over is just so cute to watch. They are also very useful for getting rid of food scraps. Mind you, when Bronte (my nine-year-old) went outside with some toast crusts the other day she got rather a fright when suddenly dozens of roosters came running at her (and they run fast - I've seen them out-run a dog!) from several directions, vying for the best spot to catch her morsels.

Another great thing about chickens (and my personal favourite) is that they keep down the bug population. Particularly the centipedes – which are one of the few nasties in Rarotonga. Growing up to 40cm long, they are ugly, scary, and have a nasty sting. When we had one in our house for the first time a few weeks ago, I decided I needed to give the chickens that hang around our house a little encouragement!

Like everything in nature, however, there needs to be a balance. Which I try and remind myself at 2:00am, 2:20am, 3:10am and 4:05am when I'm woken by the sudden manic crowing of roosters that seem to like nesting (or whatever it is they do at that time of day) directly beneath my window – and EAR. After four weeks here we have found the perfect solution. We're moving next week from this hillside, semi-rural property to a beach-front place. Down by the beach there are fewer bugs (and no centipedes!) and therefore fewer hens!!

Now I suppose I'll have to adjust to NOT being woken at night by roosters, and just learn to appreciate the calming whirr of the fan.

Diane Alder

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National success for Ahu Ahu Villas

Dave and Nuala Marshall recently celebrated the architectural success of their Ahu Ahu Villas at a fabulous black tie awards evening at the Auckland Sheraton Hotel. The Ahu Ahu Villas were chosen as the winners of the national award for the hospitality and healthcare sector of the New Zealand Institute of Architecture awards.

Dave Marshall commented that a "good, symbiotic working relationship" with Paul Goldsmith and Alan Reed of Boon Goldsmith Bhaskar Team Architecture Ltd lead to the Villas taking out the lower North Island regional award for sustainable architecture and then the national hospitality award.

The awards were judged by a team of architects from Auckland and Wellington who visited the magnificent coastal site and commented: "The combined efforts of a sympathetic architect and a client with vision and ingenuity has produced this group of three villas. The most unique image of Chapman Taylor meets South Pacific beachcomber is well sited overlooking the Taranaki Coast. Recycled materials including heavy wharf piles, clay roofing tiles and old hospital joinery have been composed with imagination to create most successfully a 'get away from it all' environment".



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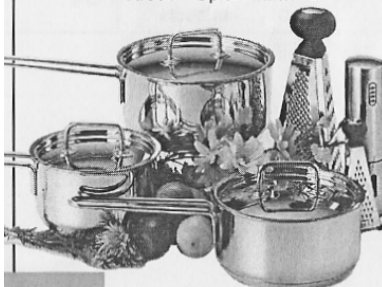
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Gleeful Gastronomy

By Hilary Bennett

There are few things nicer in life than an invitation to dine in front of a roaring open fire while torrential rain and gale force winds pound against the windows. The fire crackles as you absorb the delicious, warm aromas of an eagerly anticipated dining event ahead and your hunger grows in direct proportion to your increasing feeling of snugness, safely away from the raging elements outside.

The divine TOM mid-winter dining experience was the perfect end to a busy working day, as well as adding the ultimate zest to my birthday. Amidst an array of glowing candles, the dazzling table centrepiece presented fresh smelling pinecones festooned with sparkling copper glitter, artistically arranged amongst large, colourful autumn leaves.

Large platters laden with exquisite dips, offset by plump caper berries, ebony and oily black olives and sweet, juicy, slow roasted tomatoes tantalised the taste buds and fairly shrieked to be eaten. I was not shy. I was the first to plunge the warm grilled French bread deeply into the Spanish pumpkin seed and chilli dip and then into the mushroom and garlic pate.

Barely pausing for a breath while I popped a caper or two in my mouth, I headed for the second platter but couldn't help noticing the visible embarrassment of my adolescent son seeing his mother acting in an overtly greedy fashion. I stepped politely back and minded my manners, but not for long. The main course was about to be served!



Steaming and redolent of Christmas past, the melt-in-the-mouth, string tied, rolled, roasted and stuffed chicken almost transcended the bounds of ecstatic eating.

A swift kick under the table stopped me from squeaking with delight as I fell upon a roast dinner of immense proportions. A real 'palate pleaser' was the medley of stuffings accompanying the meat. My favourite was the pistachio and orange, which worked exceptionally well with the chicken. The sausage stuffing reminded me of my mother's cosy roasts and the silverbeet, ricotta, ham and pinenut stuffing could only be described as absolutely delicious. The meal was served with roast vegetables including beetroot, my favourite, greens and rich, smooth gravy.

I had slowed down a fair bit by now and needed to push my chair out from the table. Then dessert was set in front of me and my fervour returned. Rich Black Doris plum sauce seeped into the creamy winter pudding of my dreams. Unforgivably, I couldn't eat it all. It beat me. I surrendered quietly, replete and relaxed and for the first time saw the teenager smiling at me. We had both enjoyed a memorable meal and quality time together on my special day. Thanks TOM team and I take heart that it's only another 342 days until next time!

Menu

Mid winter Xmas dinner

Entrée

Crostini platters to share- Spanish pumpkin seed dip, olive and pistachio dip, mushroom paté, caper berries, black olives, slow roasted balsamic tomatoes all served around long slices of French bread cut on the diagonal brushed with garlic and oil and chargrilled.

Main

Three selections of stuffed boned chicken - *Silverbeet, ricotta, ham and pinenut *Pistachio Orange, * Sausage stuffing, served with duchesse potatoes, peas, roasted lengths of kumara, beetroot, parsnip and carrot accompanied by traditional gravy.

Dessert

Creamed rice with hot plum sauce.

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The Recipes

For a copy of all the recipes in the menu please contact us

Spanish Pumpkin seed dip

1 cup pumpkin seeds
1-2 fresh chillies deseeded and diced, to taste
2 cloves garlic, peeled
2 tbsp chopped fresh coriander
½ tsp ground cumin
juice of one lemon
2 tbsp tomato paste
¼ cup tomato puree
¼ cup olive oil
salt and pepper

Toast pumpkin seeds in an oven preheated to 180°C for 15 mins. Allow to cool.

Place pumpkin seeds, chilli and garlic into the bowl of a food processor, process to grind. Add remaining ingredients and process until mixture is smoothish. Check and adjust seasoning if necessary. Makes about 1 ½ cups.

Silverbeet, Ricotta, Ham and Pinenut stuffing

1 lge onion
2 cloves garlic
1 bunch silverbeet
150g ham
200g ricotta
3 tbsp toasted pinenuts
pinch nutmeg
salt and pepper

Saute onion and garlic until soft. Add finely chopped silverbeet, sauté until all liquid evaporates. Cool. Mix in other ingredients. Place enough stuffing down the centre of the whole boned chicken to ensure a full but tidy roll. Secure with toothpicks and/or string (we forgot to order "unstuffed" chickens supplied by Woolworths, so we were able to re-use the elasticated netting already provided once we removed their stuffing). Roast at 180°C for approx 1 ½ hours.

Creamed rice with hot plum sauce

Plum sauce

1 lge tin Black Doris plums
2 tbsp cornflour
1 cardamom pod
2 cloves
½ tsp cinnamon or cinnamon stick
1 star anise
orange zest

Blend cornflour with small amount of water. Mix with whole spices, plums and juice in saucepan stirring over medium heat until thickened. Remove spices when desired flavour reached.

Creamed Rice

1 cup short grain rice
1 litre milk
3 tbsp sugar
1 tsp vanilla
1 ¼ cups cream
2 tbsp whole blanched almonds-lightly roasted

Put the rice and milk in a saucepan, cover and cook over low heat for 40-45 minutes, or till the rice is cooked and the mixture is thick and creamy. Stir occasionally to prevent the rice forming lumps and sticking to the pan. Remove from the heat and stir in sugar and vanilla. Spoon into a large bowl, cover the top of the rice with plastic wrap and allow to cool at room temperature, stirring occasionally. When the rice is cool, stir to separate the grains. Beat the cream in a bowl with electric beaters until soft peaks form. Fold into the creamed rice. Reserve one whole almond and roughly chop the rest. Fold into the creamy rice and stir in the whole almond. Refrigerate the rice while preparing the sauce.

Spoon the rice into serving bowls and top with the hot sauce.

Note: Traditionally, the person who gets the whole almond receives a small gift or token from the host.

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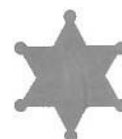
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tom KIDS

Red Dragon

Red like a dragon flying in the sky
 Red like the sunset at the end of the day
 Red like my slippers keeping me warm
 Red is my favourite colour.

By Philip
 7 years

Joke

Knock knock
 Who's there?
 Isabel
 Isabel who?
 Is a bell necessary on a bicycle?

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Feeling dizzy

When you spin round, the liquid deep inside your ears spins too. But when you stop, the liquid in your ears keeps spinning for a while. This makes you feel dizzy.



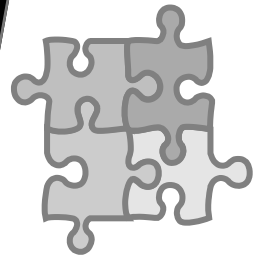
Loop the loop is not a sit by the fire
 cat or play cat
 He is a scratch and bite cat.
 He likes to fight cat
 He's the tickle-tummy cat

By Callum
 6 years

Marble Bowls

You need:
 Scissors
 Paper
 Marker
 Marbles

A box - a shoebox is ideal, or a cereal box will do.



What to do:

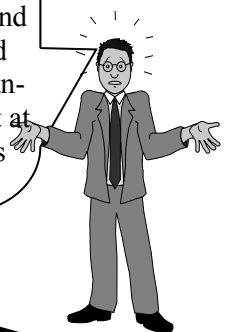
Cut arches out of the box for the marbles to roll into. Mark the score above each arch. Then mark a spot on the floor for the players to roll from. The players take it in turn to roll six marbles towards the box. If a marble goes through an arch, the player earns that number of points. The first player to reach a certain score (say 50) is the winner.

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Parents and Friends Lunch Day

As part of a national initiative called “Come and visit our place”, Oakura Primary School held a Parents and Friends Lunch Day in May. Visitors enjoyed lunch with the children and spent time looking at their work in the classroom.



Audrey and Tom Shiels

Revamped Omata School Playgroup up and running

An exciting new structure for the Omata School Playgroup is underway with the appointment of Stephanie Niederberger to co-ordinate the playgroup. Stephanie is a teacher aide at Omata School and has had previous experience running playgroups. She has introduced a new format which will include mat time with music and singing, art activities, the re-establishment of the pre-school programme and orientation visits to the school's new entrant class.

The playgroup will continue fortnightly; however, this may be reviewed next term if it is thought the need has arisen for weekly gatherings.

Session times for the rest of this term are:

Thursday 12th June 9-11am

Thursday 26th June 9-11am

The cost is \$1.50 per child or \$2 per family with sessions being held in the Omata School and Community.



Charlotte Jones, Joe Wagstaff, Jarrod O'Keefe, Nicola O'Keefe (at back) and Moston Lee taking time out for morning tea at Omata Playgroup.Hall.

Kip McGrath
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Omata is buzzing

By Kim Ferens – Omata Correspondent

Omata School is buzzing! The roll has topped 100 and looks like it will be growing steadily over the rest of the year with at least 8 new entrants due to start. New families moving into the district have also helped. What a positive start for our new Principal Karen Brisco! Karen started at the beginning of June (we will interview her when she has settled in). Currently at the school, winter sports are in full swing, with 2 soccer teams, 1 basketball team and 1 netball team. Also, the school recently held a book fair and gained over \$660 worth of free books for the library from the profits.

An exciting musical experience is coming up for our children. A marimba maker will spend a day (Sunday 22 June) helping parents and children build their own marimbas.

Another exciting programme we have just got up and running is our Ambassador Programme. The resource teacher of learning and behaviour Adrienne Yateman, the year 5 & 6 teacher Dawn Colless, and the teacher aide Kim Ferens have developed a unique leadership philosophy for the year 6 students. These students are to take on special roles within the school, such as organising and running lunchtime games and activities, and are in charge of the “Good Choices” log where they record students who stand out in the playground for making good choices. They also have a mediator role where they will help resolve minor playground incidents. All the year 5 and 6 students have received training and are on duty when rostered. So far the programme is working well and only minor tweaking has been necessary. At the end of the term, each ambassador will receive a special award for his or her efforts. These new skills will help make our students valuable members of any future school they go to.

New saxophonist in the area

My family and I recently moved to Okato from Dunedin. We love the area and feel this is the right place for us to settle. The friendly community, schools, music opportunities, bush, mountain and surf are all the right ingredients for Tammy and me and our two children, Kara (3) and Shay (5 months).

I am building up my saxophone teaching privately and in schools and I'm forming a jazz band to play gigs throughout Taranaki. I began the saxophone at age 8. At 20 I graduated from Christchurch Jazz School's 3 year diploma course. Tammy and I then moved to



Robin on stage at Raglan

Dunedin so Tammy could do her degree in Early Childhood, while I taught saxophone, lead my own jazz band and played in other jazz, reggae, rock and classical groups. We loved living in Dunedin but we have chosen to move in search of new adventure in a warmer climate.

I'm available for saxophone lessons or to perform. Contact Robin Wellaway on 752 4488.



Do you have any spare games ?

If so, Oakura School could make great use of them during wet lunchtimes. If you have any games that you would like to donate to the school and they are in good condition with all their pieces intact—please drop them off at the school office. Thank you very much!

Oakura School Fundraiser

Fill your freezer with yummy pizzas, pies and cakes and support Oakura School. Look in your letterbox for the order forms and order by June 17th.

Contact Lori 7521177 or Debbie 7527467.

Fire Brigade training exercise

On the evening of the 7th May, the Oakura Fire Brigade in association with the Okato Brigade held a simulated 'motor vehicle accident' exercise on the corner of Surf Highway and Aha Ahu Rd. Several local people assisted in a very successful training night, which we hope we never have to use in a life or death situation.

The scenario:

A cyclist without a light (Ben Reilly) caused two cars to collide. The first vehicle, a ute, finished up crashing into a



Ben Riley, cyclist

power pole, bringing down power lines, with the driver (Ross Buttimore) being knocked unconscious for a short time. One of his two passengers (Asti Priest) was fatally injured while the other (Rebecca Shannon) had serious complicated injuries. The second vehicle was driven by an intoxicated driver (Ian Scott) who attempted to take off and hide down Aha Ahu Rd where the car duly caught fire on private property. To complicate matters, a drum of an unknown chemical fell off the ute and was leaking orange smokey fumes. And don't forget the rubber neckers. All patients were made up professionally with weeping wounds, bones protruding out through the skin and lots of blood. Police and ambulance were in attendance. Lights, camera, action.

Continued...



Big Brand Bash Raised \$750

The day was a huge success. Thank you to all those who gave clothing and their time and assistance in many ways.

The Decorating Guru's Tip of the month

Always over your head and most people have them. Often black, dotted, water and time stained, cracked, and if you're really unlucky covered with grey texture. Ceilings are always with us and no two are the same. When re-painting it's how they're dealt with that makes the differences. A quick flick is a quick flake.



'The Decorating Guru' Barry Tyson

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The fire brigade arrived and was faced with a car on fire, a ute against a power pole, two injured, one dead person and a drum of something nasty leaking everywhere and lots of people screaming and shouting.

This is a set of circumstances that may greet the first arriving Fire Appliances in an actual crash and the crews are trained in the various disciplines, with the exception of the power wires down where we need PowerCo assistance.

In this particular instance we extinguished the burning car, applied first aid to the injured, implemented the protocol for dealing with the deceased person and donned high protective level-three suits to approach and identify the leaking drum and establish the response required for that particular chemical.

Fire Police are also a vital part of the operation and are responsible for traffic control, crowd control, lighting of the scene and counselling until victim support arrive - in this exercise they also restrained the intoxicated driver.

A great experience for the troops with a lot being learnt from the night.

Many thanks to all those who helped.

Terry Griffiths

Volunteering for the fire brigade

Two weeks ago I was involved in a voluntary practice for the fire, police and ambulance services where they had to deal to with the problem as if it had actually happened. I was only one of the volunteers; there were many more, such as Asti Priest and Ben Rielly. At 6:15, we met at the fire station where there was a makeup artist Raewyn. She primped us up with fake blood and gruesome gashes that really got us in the spirit. At 6:45 we were taken to the site where we were placed beside or in the cars. The story line was that a cyclist caused a car and a truck to collide. One of the cars rolled down the road as the other one hit a power pole line. The cyclist was thrown on a bank and knocked out, the driver of the car that rolled got out just before it burst into flames. He was drunk and had a bottle of rum in his hand. He was not hurt and just walked around abusing every one. At one stage he almost got hit by the fire truck that did not see him. He dived into the bush just in time. Two girls, Asti and I, were in the ute, plus a man driving. The man was in the car, for it was Griff's and I don't think he'd be too pleased if they did something to it. Asti and I were placed beside it. The man in the ute was not hurt too seriously with only bumps and bruises that were easy to fix, but Asti was unfixable: she died. I had big bruises and a broken fibia I also got a blood sack to squeeze so it would squirt out of a fake wound. Asti and Ben were easily treated so they were allowed to get up and get warm. I had to stay on the ground in the freezing cold night for 2 and a half hours. I was glad when they said we were finished and put me in the ambulance. About half an hour later we were finished and I think we all went home and had a nice long bath.

Rebecca Shannon



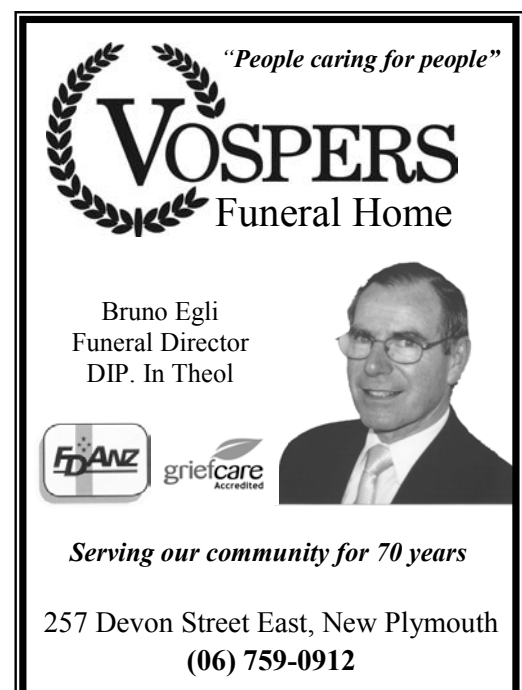
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Readers' Forum

Get ready to vote!

It appears the New Plymouth District Council is about to take a real look into sewerage options for Oakura!

During the latest round of submissions for the coming draft annual plan, there were 9 local submissions which pushed for sewerage in Oakura and I myself made a presentation to the council urging them to get it into the 10-year plan. (It currently is not !)

The Council has today (29th May) decided to include a budget of \$50,000 in the coming financial year on the basis of these submissions and the work of Cr Street, for a full report on the issue, which should include public consultation.

If this report is found to be in favour of having a sewerage system for Oakura, it will then be put into the current 10-year plan for action!

So, chances are, within the next 12 – 15 months, you are going to be asked what you want.....so make up your mind!

Incidentally, there were no submissions from anyone not wanting a sewerage system for Oakura!

Brent Procter
"Barnee"

Dos and Don'ts for Septic tanks

How do septic tanks work?

Liquid household wastes from the kitchen, bathroom, laundry and toilet pass into the septic tank, the solids are settled out and stored and the liquid wastes pass out to be absorbed by the soil. The solids and liquid in the tank undergo a natural treatment process. This treatment is performed by anaerobic bacteria (bacteria that live in the absence of air). Sludge and scum are partially digested and compacted to a smaller volume. The sludge and scum remain in the tank and the liquid wastes flow into the disposal system for absorption by the soil.

The septic tank must be cleaned of solid wastes from time to time. As a general rule it is required that tanks be cleaned at least every three years. They should not be washed or disinfected after cleaning out. A small quantity of sludge should be left in the tank for seeding purposes.

Ordinary household chemicals (e.g soap, detergents, bleaches, etc.) have no appreciable harmful effect on the septic tank; however, moderation in use is advised.

No sanitary products should be put in the tank.

Dishes and pots & pans should be well scraped to remove fat, grease and food scraps before washing.

Additives: The operation of septic tanks is generally not improved by adding chemicals or bacterial cultures. Some products claiming to 'clean' or improve the efficiency of the tank may have harmful effects.

Roof drains, foundation drains and other sources producing large volumes of water must not be piped into the septic tank. The flow would stir up the contents and carry solids into the disposal system.

The disposal field is best left alone - it should not be disturbed by digging.



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What happened to the "stream"??!!!@#!!!!

Due to a technical hitch the stream on our website was not available this month but we hope to have it up and running in July. Apologies from the team at TOM.

P.S If you did manage to view it please let us know on oakuramessenger@xtra.co.nz.

Home exchange in Canada

Having a family of four keen skiers has always been a bit of a challenge. However, recently our family realized a dream, skiing in Canada for a whole winter and being able to eat as well.

I'm not quite sure how the idea came about now, probably a brainstorm in the middle of the night, but we started to think about doing a house exchange with another Canadian family. Our first worry was whether anyone would want to come off the NZ tourist beaten track and visit Taranaki. This was totally unfounded and once we registered our property with an exchange site we have averaged an enquiry a week from destinations all over the world.

Now that our property was registered we could also access the e-mail addresses of the other homes available on the same site.

This was a long and fairly tedious operation as at first we just tried anyone close to a skifield. After no luck I started to search which properties may be interested in NZ or Australia and started to target those only.

We very quickly had two families that had homes within an hour of each other and they were quite willing to work together to make the length of time work for us. One family had a home on the skifield itself at Hemlock and the other was 20 minutes from Apex skifield.

Luckily our second exchange family were experienced exchangers so they were great for advice and totally relaxed about it all. We also had arranged for our cars to be exchanged which is probably one of the biggest bonuses of experiencing a holiday this way.

We met our first exchange family in Auckland airport and handed over the keys while our kids played together. We

went on to enjoy 4 fabulous months and over 60 days' skiing; the generosity of all the families made it more than just a holiday.

Coming home with war having being declared and the start of the SARS virus epidemic was long and tiring. After the months away and the 2 weeks in LA, driving home from Auckland to Oakura was rather surreal. Our first stop was Te Kuiti for a pie and a decent cup of tea! We sat there grinning stupidly at everyone and I felt like jumping up and hugging everyone!

Driving into Oakura was just awesome, but I should mention that it was raining! Of course we were reminded constantly by e-mail in Canada what a great summer you all had while we were experiencing temperatures of -5 to -25°C . We even had a -40°C in our travels.

Nonetheless, we are now convinced that we will holiday this way again and our only challenge left now is, how do we get back there this year?

John, Janis, Finlay (10) and Meyer (6) Neeson

Do you have a holiday story to share?

**Email TOM at
oakuramessenger@xtra.co.nz or
call Tracey on (06) 7527875.**

Two very different real estate opportunities in Oakura

Panorama Park is a 20 hectare gated sub-division located in the Kaitake Ranges overlooking Oakura with panoramic coastal sea views.

Panorama Park - Oakura - Sea Views

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Here's your chance to enjoy the Oakura lifestyle—just minutes from the beach, shops and cafes, this delightful low maintenance townhouse affords you a great lifestyle or investment opportunity. Easy living beckons on the sun soaked patio and delightful private easy care gardens.

The Oakura real estate market is still very positive. For a current appraisal of your home or just an informed local perspective call Angela because...

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Puke Ariki offers many layers of knowledge

Oakura folk can learn about their mountainous backdrop when Puke Ariki opens its doors to the public on June 15.

The formation of the Kaitake Ranges is outlined in the Taranaki Naturally gallery in the North Wing of Puke Ariki.

Text boards will tell you how old the ranges are, their height, and how they were formed.

If you keep on the nature trail, which will take you past a gigantic shark and a prehistoric bird, you will strike gold – or maybe not.

In 1868, two Taranaki men prospected the ranges and dug shafts into the Boar's Head Reef in the belief the ancient mountain range had a heart of gold.

By 1869 there were 50 men tunnelling into the hard rock. A sample sent away for testing showed that there was gold in the rock – about 70 grams a tonne. This was later thought to have come from the "stamper" batteries used in the testing.

Later prospectors, in the 1890s, 1930s and 1940s, had as little success as those of the 1860s. Today, the abandoned workings at the Boar's Head reef, just off the Davies Track, consist of a few hut sites. The only inhabitants of the few shafts are long-legged cave weta.

More details about the Kaitake Ranges are in the Taranaki Stories, found online at www.pukeariki.com.

At Puke Ariki, the Visitor Information Centre on the ground floor of the North Wing has material about tramping in the Egmont National Park.

In the South Wing, more facts and figures about the ranges can be found at the Taranaki Research Centre on Level 2 and in the non-fiction book collection on Level 1.

Children and teenagers doing research projects on the Kaitake Ranges will find information in Discover it!

Puke Ariki manager Suzanne Porter says the combined library, museum and Visitor Information Centre has many layers of information.

"There are such obvious links between artefacts and books, between displays and museum archives," she says. "That's why we came up with the unique concept that is Puke Ariki."

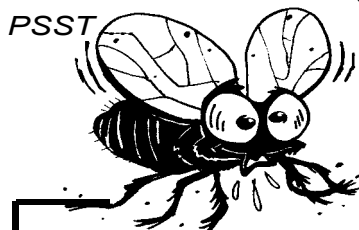
While June 15 is the day Puke Ariki begins its full working life (and it only closes on Christmas Day), the Prime Minister Helen Clark will officially open Puke Ariki on June 14.



See **campTASTIC**
in Classifieds on
back page.

- | | |
|---------|--|
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| 9 July | "Mega Character" @ Govett Brewster Gallery 7-10 year olds 11am-3pm \$3 book 758 5419 |
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Kaitake Netball

After 5 rounds of grading we've finally been sorted into our appropriate grades. Both Kaitake Blue and Kaitake Black have remained in 3rd grade.

There have been a number of changes to 3rd grade since we started 5 weeks ago. There are some new challenges and the grade has a good range of competition for both teams. The old challenge for Kaitake Blue is Woodleigh, who won our competition last year. Woodleigh have come back down to 3rd grade after grading, and will be good competition for both Kaitake teams.

Our new challenges for 2003 are 2 Western Subs teams who are always very competitive, plus NPOB, Sacred Heart, Nag n Noggin, NP Girls High and Waitara High School B.

Both Kaitake teams have had some good wins against many of these teams during grading; however, as Kaitake Blue found out last year, it will depend on the 'staying power' of the teams and of course no injuries (touch wood), as to whether Kaitake can lead the competition all the way.

We had a Blue & Black party on 3 May with 'Then Again', a new band on the scene playing their first gig to about 60 people who attended. They had a great night and everyone enjoyed their middle of the road music including Rolling Stones, Guns & Roses, Split Enz & UB40. A big thanks to 'Then Again' for supporting us and we hope to see you playing again locally soon.

We would also like to thank Lionel Megaw for bringing a cherry picker down to Corbett Park (twice) to help fix our netball light for practice. And Blue Haddock for making us, and fitting, a new goal ring that is the correct size.

Also a big thanks to the locals at Butlers (mostly the same people each week) who support our meat raffles. The money made from these raffles has helped us to finally get ourselves a decent first aid kit and to purchase some new balls.

Once again we welcome your support on the sidelines. See 'TOM What's On' for the netball draw for both Kaitake teams.

Update from the Oakura Surfcasting Club

This time of the year is normally relatively slow for surfcasters but with the good autumn weather we've been having lately we are having quite a good run. There are still quite a lot of kahawai around, as well as the odd trevally and snapper. The recent club days that we have had over the last month have all had keen fishos taking their chances. Merv Krutz and Doc Brown got a couple of kahawai each, and the following weekend Wayne Johnston got 6 kahawai and a really good trevally. This brought us to the last club day of our season, which wound up on May 31st; everyone's scores go back to zero as of the 1st of June. We will be holding our AGM and prize giving on June 24th at Butlers Bar & Cafe starting at 7.00pm. I can assure you that there will be a few pleasant surprises regarding the handing out of the 15 or so annual trophies that will be awarded to members for their efforts throughout the season.

We welcome everyone to the AGM and are especially keen on having more women and junior members, so come and check it out.

Just for something different, all weekends in July are 'fish anywhere' days (both Saturday and Sundays) – there will be club day points; weigh-ins are on Sundays at 4.00pm (see "Whats On" in this issue of TOM for weigh-in locations).

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Local boy has the legs of a hare

Super 8 Cross Country Championships were held at New Plymouth Boys High School on 24 May. This is a competition involving similar schools from around the central North Island (e.g. from Tauranga, Hastings, Napier and Palmerston North) with about 80 boys competing in the cross country event. Alex Ferens (on right in photo) from Omata was the 3rd NPBHS boy home in the year 9 race of 3000 metres and was placed 14th overall. The NPBHS team came 2nd behind Napier. Alex goes on to compete for the nationals. Good luck, Alex!



tom

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 July Issue copy deadline 25 June.
 Distribution date 9 July.

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is a monthly publication delivered on the second Wednesday of the month to all homes and post-boxes from City limits to Dover Rd. For enquires please email oakuramessenger@xtra.co.nz or phone Tracey Lusk 752 7875, 25 Jans Tce, Oakura.

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