

FEBRUARY 2005

Wine and Food Festival at Vineyard

The annual Egmont Lions' Taranaki Wine and Food Festival is stepping up a notch this year – it will be held at Okurukuru Vineyard and Winery in Oakura. The event has previously been held at the racecourse and last year at Yarrow Stadium but, as festival organisers say, what better place to hold this event than a vineyard? With the spectacu-

larviews and expansive surroundings, Okurukuru will be a perfect setting. The festival will host twelve boutique wineries and a similar number of food stalls (including locals like emacadamia), along with allday entertainment.

The festival is to be held on Saturday, 19 February from 10.30 am to 4.00 pm (rain, hail or shine). A free bus will be running for

New Plymouth people and will leave from the Ariki St bus stop and Spotswood primary school every half hour from 10 am and then return. Oakura residents do not get the benefit of a free bus, however it is a great opportunity to get a group of friends together for a relaxing day out!

Tickets are \$20 and this includes bus, entertainment and a wine glass. Wine and food is purchased separately. Tickets are available from New World, Okurukuru Vineyard, Harcourts and The Mill Liquor Save. Tickets will also be available on the day. All proceeds from the day will go towards "A House for Karen", the trust set up by Karen Cornelia's family when she lost her battle with cancer last year. Their goal is to build a house that



families of cancer patients could use to spend special time together. Her dream is now being realised - a section in Rahotu (30 minuntes south of Oakura) was provided for the trust by local couple Graham Symons and Jill Crafar last year.

For more information, contact Cliff McDonald from the Egmont Lions Club on 754 6451.

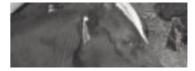
THIS MONTH



PAGE 15 Heavenly oils.



PAGE 17 The fun goes on at Butlers.



PAGE 19 Cows go "cruising".



PAGE 25 Joyce tells it like it was.





TOM is a free, monthly publication, delivered on the second Wednesday of the month to all homes and post-boxes from the city limits to Dover Road.

THE TEAM

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www.tompapers.com

Points of view expressed in contributed articles are not necessarily the views of TOM.



CREATIVE COMMUNITIES ADVISORY COMMITTEE EXPRESSIONS OF INTEREST

Written nominations are called for the New Plymouth District/Creative Communities Advisory Committee.

Persons nominated for these positions must be familiar with the range and diversity of local arts and community activities and be prepared to commit to the committee for a period of three years.

We require:

- · 3 general members
- 1 iwi representative
- · 1 youth representative

Meeting fees will be paid. Committee members meet twice per annum. The role and expectations of these positions can be discussed by calling the council on 06 759 6060 or email enquiries@npdc.govt.nz.

Information required for nomination:

- Brief CV outlining previous arts and culture experience/involvement, including full contact details
- · Name and phone number of two referees

Please post your expression of interest by Friday, 25 February 2005 to: New Plymouth District Council, Private Bag 2025, New Plymouth.

Rodger Kerr-Newell, CHIEF EXECUTIVE

"New Plymouth - Judged New Zealand s Most Positive Place!"

from MAYOR PETE NEW PLYMOUTH DISTRICT COUNCIL newplymouthnz.com



Hi folks!

First off, I'd like to say a big "Well done" to everyone involved in the New Year's Eve Rave in the town. From all accounts it was a very popular event (my daughter Lauren and her friends certainly had a ball). It's fantastic to see such a great party put on for the district's young people, and I congratulate everyone who was involved in the event's planning.

It was a shame about the weather for the Beach Carnival on New Year's Day, but it was great to see this Taranaki tradition went ahead regardless (well done Janet and all the team!).

Sure enough though, summer did arrive – and with the sunshine come all the friendly faces to the beach. It's been great to catch up with so many people during our time at the beach over the Christmas/New Year break. However we're well into the New Year now and we have a very busy twelve months ahead of us here in Oakura and the whole district.

One of the biggest projects on our plate is the development of the Coastal Strategy.

The strategy will be a guide book for issues relating to protection, use and development of coastal areas for the next twenty years, and a structure plan for Oakura will also be developed as part of this process. Initial meetings with key stakeholders have already been held, and the council will be consulting with the public over the next eighteen months to find out how you want the coast managed and developed in the long term. Be sure to keep an eye out for consultation opportunities – we need your comments so that we end up with a Coastal Strategy that reflects the community's views! (For more information, check out www.newplymouthnz.com/coastalstrategy.)

This year, I'm also looking forward to working with your Community Board. Again the area is represented by a good group of passionate individuals around the Kaitake Community Board table. With Fay Looney in the chair, ably assisted by Doug Hislop, Keith Plummer, Barney Proctor and Heather Dodunski, I have no doubt that the views and aspirations of this area will be well represented.

I know Fay and her Board are keen to get your input and would welcome your calls. I'm also available to talk to you about any projects that you consider are worthwhile or any problems that you think the council can help resolve. Just give me a call on 759 6060 – I'd love to hear from you!

Peter Tennent

Mayor



OAKURA school news

New Classrom, toilet block and shade area for 2005.

With the number of children enrolled at Oakura School reaching over 240, the need has arisen for a tenth classroom to be built. Work began in November 2004 with completion planned for the beginning of term one, 2005. The new room has been added on to what was room 10, to create a block of three senior classrooms. As well, new toilets have been added on to what was room 9, for the senior children's use. The three senior classrooms will be numbered, 8, 9 & 10, and the two rooms that were 7 and 8 will be renumbered, 6 & 7.

With an extra classroom, a new teacher was also required. Mrs Helen Reid of Oakura has been appointed to this position and we feel sure that she will quickly become a valuable member of the team of teachers at our school.

Another new structure to be constructed is poles and shadecloth over the grass in front of rooms 1, 2 and 3. The three blue sails will provide shade for the junior children while they eat their lunch, read, learn with water play and many other activities. This structure was paid for with money fundraised by the Friends of Oakura School Committee.

Cathy Ardern.



Watch this space at Omata School, where the sixth classroom is under construction

Here's a chance to give us some feedback about TOM.

HAVE YOUR SAY!



TOM tidbit

School bus subsidies

If parents experience any inconvenience over incidents where their children are not able to board their school bus home this month, it may be because of action taken by local mother Debbie Coltman, who is trying to highlight the issue of the removal of bus subsidies for schoolkids in 2005.

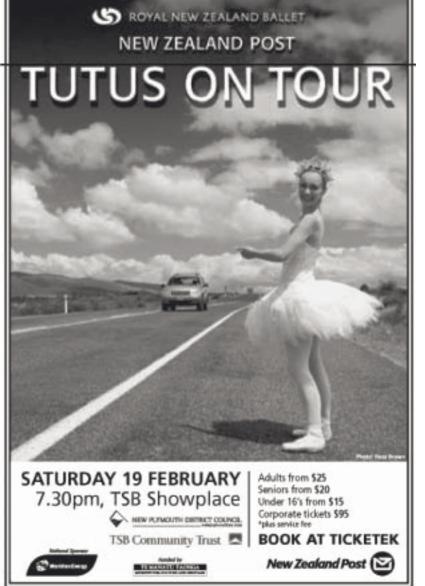
This issue is contentious because it is based on the subsidies being abolished where other fee-paying services are available, hence the school bus service being co-registered as a public service (see Letter To The Editor, TOM November 2004).

Debbie apologises for any inconvenience and suggests that parents take up the issue with the Ministry of Education (ph 06 349 6300) or Dennis Edgecumbe at the local School Support Ltd (ph 758 2837).

TOM READER SURVEY FORMS

and drop-in boxes will be at: Oakura Fish Shop, Raw Tasman, Medical Centre and the Four Square.

Thank you for your responses.







Hon. Harry Duvnhoven MP for NEW PLYMOUTH

"The Working MP"

158 Tukapa St., New Plymouth. Ph. 753 3211. Fax 753 2711





CLUBS AND GROUPS CALENDER

Plunket Coffee Mornings:

Friday mornings 9.00 -10.30am at St James Church hall.

Mini Groovers:

Tuesday mornings 10.00am at Oakura Hall. Gold coin donation.

St John's Omata:

Morning worship 10am 2nd and 4th Sundays of the month.

St James Church Oakura:

Morning worship 10am 2nd and 4th Sundays of the month.

Kung Fu:

Monday and Thursdays 6-7.30pm for 12 years and over. 454 Plymouth Rd, phone Joanna Smith-Holley 752 1016.

Tai Chi for adults:

Sat 3-4pm, 454 Plymouth Rd. Phone Joanna Smith-Holley 752 1016.

JKA KARATE

Tuesdays at Oakura Hall 5.30-6.30pm. Thursdays at Oakura Hall 6.00-7.00pm. Contact Jim Hoskin 752 7337.

Senior Citizens:

Meet tuesdays in St James Church lounge for cards and bowls. All welcome, phone 752 7864 for enquiries.

Twilight Bowls:

Thursdays 5pm at the Oakura Bowling and Social Club. All Welcome.

HOM. HARRY DUYNHOVEN

MP for New Plymouth



Happy New Year to all readers of TOM.

I hope that the New Year is being kind to you and that you have all had a marvellous festive season and the children are looking forward to returning to school.

The whole world was horrified at Boxing Day's "gift" of the tsunami in the Indian Ocean. We are now seeing the wonderful efforts being put into action all around the globe to assist those affected by this terrible disaster to rebuild their shattered lives. Locally the Taranaki Multi-Ethnic Council and other organisations are arranging fundraising events with an emphasis on fun. I hope you will support these worthwhile efforts.

This year here at home we continue to enjoy growth and prosperity. Most will be aware that this is election year so in my line of business the workload will increase. Once again, I urge all of you who are eligible to vote to ensure that you are registered as an elector so that, come election time, you are able to exercise your democratic right to decide who will lead the country for the next three years.

We live in interesting times in a world that is constantly changing yet, in many ways, staying the same.

As we begin a new year, I trust that everyone will be just a little kinder to each other and extend friendship to those less fortunate than ourselves.

Thank you for reading this column. Best wishes for a great

Harry Duynhoven







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In the neighbourhood

Well, a little warmth and sunshine and the beach is looking good. Hopefully it will bring some visitors to the area and the campsite will fill up.

So far everything is fairly quiet. People are locking their cars and while some windows and doors are being left open at home, it seems that neighbours are being very vigilant in this regard.

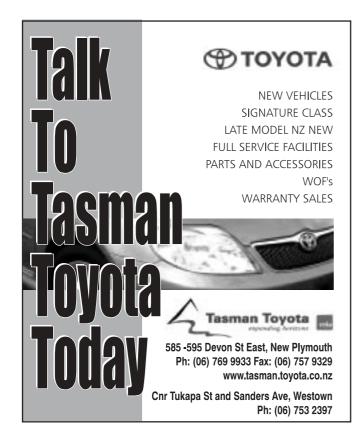
While most things are upbeat there is a downside and it mostly relates to noise, which I can sympathise with. To get a result you need to call the Council on 0800 766 600 – they have the people and powers to deal with these matters.

The New Year's Rave is a different matter and it is clear there is a growing concern in the area over this event. While the people who go to the Rave are lurching home or being sick on the bus, the residents are cleaning up the mess – the broken bottles, wrecked letterboxes, upturned port-a-loos and beer cans. Liquor ban! Who's kidding who? And booze is not even the drug of choice for many. For people living outside Oakura, the event would continue to be held here forever if the choice is theirs – it is the ideal dumping ground for their half-drunk children and siblings who are semi-babysat by a police force who must have better things to do. For the people of Oakura, the choice is yours – have a look at the places where this type of event has become the norm and decide if this is what you want in your area.

On a lighter subject, we are close to launching a new website for Taranaki Neighbourhood Support – www.nakiwatch.com will give you all the information on current trends and happenings in the province.

Keep safe out there.

Barrie Carline





GARDENING

IN FEBRUARY

To ensure maximum growth and flowering, deadhead to extend flowering, water regularly and feed with Thrive soluble fertiliser or Lush Liquid fertiliser.

Summer pruning of stone fruit trees following harvesting of crops reduces risk of silver leaf disease later in the season.

Continue planting lettuce, cabbage, cauliflower, broccoli, brussel sprouts, carrots, parsnip and leeks.

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Kaitake Community Board

how you can be involved

The first meeting of the new Kaitake Community Board was held on 1 February in the Oakura Hall. Unfortunately this TOM was in production at the time so were unable to cover it. However, the following information and dates will, I hope, be helpful for the rest of the year.

Meeting dates for 2005

(Venues will change from time to time and this information will be available from the New Plymouth District Council plus other information sources yet to be decided. Note: Agendas close 12 days prior to each meeting.)

1 Feb / 15 March / 26 April / 7 June / 19 July / 30 August / 11 October / 22 November

The new Board want folk to feel welcome and to participate in these meetings so let's look at how we can work together...

How you can get involved in the meetings

The agendas and associated reports are available for public viewing at the main Council office and on the website at www.newplymouthnz.com at least two working days prior to the meeting. Copies can be made available to those requesting them.

Before each meeting there is a public comment session available for the public to make a statement to the Board. This session does not form part of the meeting and no debate or decision can be made on the issues raised, but the Board can request that a report on any matter go on the agenda for the next meeting.

Deputations may be received provided a request setting forth the subject has been lodged with the Committee Adviser (Julie Straka — jstraka @npdc.govt.nz) at least ten clear days before the meeting date and it has been approved by the chairperson. Unless the meeting determines otherwise in any particular case, a limit of five minutes shall be placed on each of the four members of a deputation.

Yes, there are rules and as appointed members we are bound by the code of ethics to work within these. Given all of this, the new Board has a desire to be more flexible and to work with the Community on the issues within the Kaitake Ward (and we must remember this includes Okato and a large rural area). As we move on we will look for ways to work around some of these constraints if possible.

My past experience of the first Community Board led me to believe the Board had no power—in the early days of this new Board and the changes that have taken place, I can say there is an obvious willingness from Council and officers to work with the community. An enormous amount of consultation is required on many issues and it is hoped that we can as a Board collect and drive this to the advantage of the community as a whole.

Doug, Keith, Barney, Heather and myself want to act as a team and use our collective experience to address important issues such as the CBD, coastal strategy, ward boundaries and so forth. We can only do this with your help and input so please be visible, articulate and understanding.

Oakura CBD... future development.

After quite a bit of feedback from residents as to what we were getting on the main road and why it did not match the concept plans developed over the previous year, a small group has been formed (Keith Plummer (ph 752 7050), Suzette Goldsmith and Barry (Sam) Sutherland) to work with the Council. So far we have decided to go back to the original plans, liaise with Transit and determine if we can get the plans back on track. A "project manager" will be appointed within the Council and we should see some more progress throughout this year. The plans were made available to the public (at the library, dairy, etc) before and we will try to do this again to remind you of what was planned. Any feedback is welcome.

Happy New Year

Fay Looney





Eating in - dining out takeaways . . . now "Cruisine Cooks"

For those of you tired after a day's work yet craving something more wholesome than takeaways for dinner, Cruisine Cooks could be the solution. Local chef Christine Frampton has created a business aimed at sharing her skills and love of cooking with people who perhaps don't have much time to spend in the kitchen or who would just like to treat themselves to a night off from making dinner.

Christine will come to your house and cook a hot meal plus dessert, and depending on whether or not the oven is used, will often bake a cake or biscuits as well. She'll always cook a bit extra so you'll have some leftovers, and she'll also do all the dishes and leave the meal ready to be dished up. All this for just \$30!

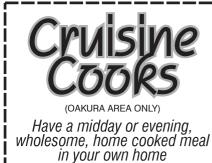
"The \$30 price is based on cooking for a group of up to four adults or a family of two adults and up to three children, using their ingredients. A group of that many people would spend around \$30 on fish and chips or burgers anyway, so I see this as my chance to help out those who'd like a night off from getting the dinner organised and still get to eat a complete, wholesome meal. Or for those who'd like to have a small dinner party at home and concentrate on the entertaining rather than the cooking," Christine says. She envisages her customers suggesting the menu and being at home while she's there. "If someone arrives home at 5.30 pm, I could arrive then too and do the cooking while they relax, then leave around 7 pm with the dinner on the table and pudding in the oven".

A midday meal is another option for those who prefer that as their main meal, or for a retired couple, Christine says she could cook a few nights' worth of meals for the \$30 price.

Christine brings a wealth of cooking experience to Cruisine Cooks, having always worked in the hospitality industry. She has owned her own catering business and regularly cooked for upwards of 200 people, and with her husband owned the Ben Nevis Tavern in Turakina, where she ran the restaurant. Locally she started up Roast Runners three years ago (where Green Ginger is now) and has cooked at The Carriage and the Taurimu Rest Home. Special dietary requirements aren't a problem and she is skilled in cooking a variety of styles of food.

To book this luxurious experience in your own home or to gift someone else a treat, give Christine a call on 752 7198 to discuss the details, then sit back and relax for the evening until a restaurant-standard meal appears on your table!

By Blyss Wagstaff

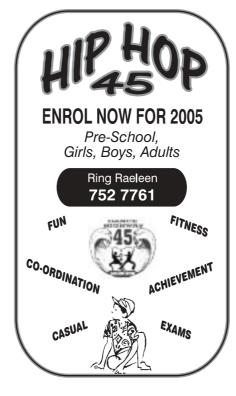


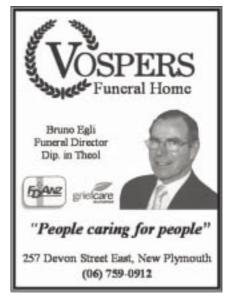
\$30.00 pays for a main meal and dessert for up to 4 adults, or a family of 2 adults, with up to 3 children

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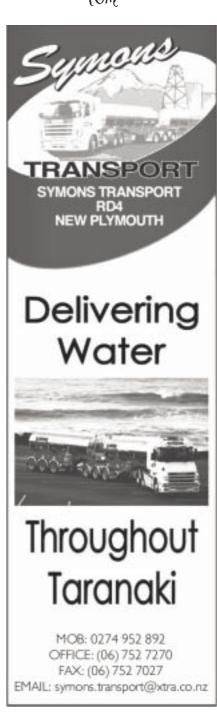
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752 7198 and asking for Christine





tom



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TOM tidbit

to MOOoove! Just a reminder that the Oakura School Fun Run will be held on 20 February, 2005. Different start time this year - 2.00pm at the NPOB Surf Club. Participants can choose between 4km and 9km courses, walking or running. Lots of fun, with spot prizes along the way. The main prize is a \$1200 travel voucher. Entry forms available from Oakura Four Square, Heydon Priest, McKay's Pharmacy, Stratford and The Frontrunner, New Plymouth. Late entries accepted on the day.



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"Mummy, what's a WOMAD?"

As any fool can tell you, WOMAD stands for "World Of Music, Arts & Dance". From 11-13 March, Brooklands Park and the TSB Bowl are hosting the second Taranaki WOMAD festival, overall the fourth in New Zealand to date. As a long-time fan of so-called "World music", I've been lucky enough to have attended all four WOMAD festivals held in this country and every one was as close to perfect as any such event could be! I will share some festival epiphanies with you later, but first let me air some common, negative misconceptions held by Mr and Mrs Average about WOMAD . . .

Firstly, WOMAD is not a festival specifically for lesbians and/ or acid-damaged hippies, although if you look around, the sharper-eyed people watchers among us may spot groups that could (possibly) fit into those sociological sub-cultures! In fact, WOMAD is the most family friendly of all festivals. In fact, at the previous event I saw wobbly-kneed toddlers through to vigorous octogenarians enjoying and sometimes even dancing to acts as diverse as Algerian rocker Rachid Taha, funky African griot Cheikh Lô and acoustic slide guitar wizard Bob Brozman

Secondly, WOMAD does not feature "barefoot" performers "playing bongos in the dirt", as one local radio personality stated in 2003. These festivals are extremely professional events, run with precision and featuring respected artists from all around the globe. Many of these artists are as highly revered in their own countries as The Beatles, The Clash and Dave Dobbyn are within our Western-orientated culture. (Mind you, even these seminal acts have, at times, reflected elements of world music within their work – think back to "Tomorrow Never Knows", "The Guns Of Brixton" or "Slice Of Heaven" for instance! Did you spot those global influences?)

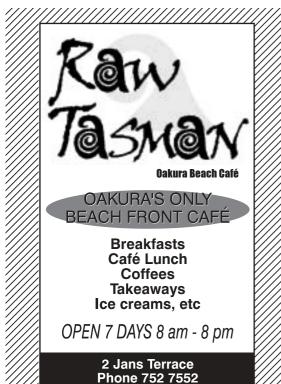
Thirdly and lastly, no drugs or alcohol are needed to heighten one's enjoyment of WOMAD. Plus there is no need to worry about "goons" – you would be very unlucky indeed to spot any boorish or anti-social behaviour at this festival. If only the

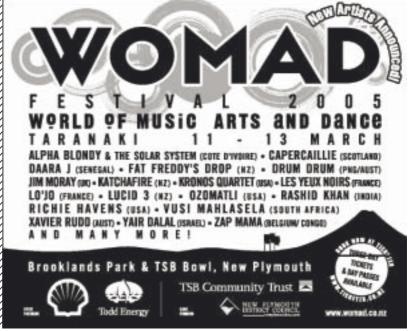
rest of the world could be run as harmoniously! As mentioned earlier, at the previous WOMAD festivals I have experienced several of what the marvellous jazzman Rahsaan Roland Kirk calls "bright moments" (those rare times when everything seems just so perfect). These include the crowd obliviously dancing to Afro Celt Sound System during a particularly heavy Auckland rain shower... gazing up into the stars during an otherworldly set by Madagascar's Justin Vali Trio... the passionate, Cuban-heeled percussion of the male flamenco dancer exhorting Arab-Andalucian group Radio Tarifa on to even greater heights... being absolutely riveted by the piercing voice of the Malian "golden voice" of Salif Keita... skanking in the sun to the music of Aotearoa groovers Fat Freddy's Drop... watching the intense chemistry between Lo' Jo leader Denis Pean (like a louche, porkpie-hatted, Gallic Tom Waits) and the spirited Berber ululations of North Africa's El Mourid sisters... the Sufi trance music of Rizwan-Muazzam Qawwali... the serene beauty of Indian sarangi master Amjad Ali Khan. So many golden WOMAD memories, flitting in and out of my

But don't just take my recommendation, people who missed the previous WOMAD entirely have been gently persuaded by family and/or friends into attending this time, while so many of those that bought one-day passes as a "taster" of the previous festival have purchased the full three-day passes this time! One lady even went so far as to tell me, several times, that WOMAD 2003 was "the best weekend of my life". Strange as that may sound, I understood her sentiment completely!

In the next *TOM*, I will attempt to predict the "unmissable" acts of WOMAD 2005, including some surprising choices. By Graham Donlon

(Graham Donlon hosts "Music Without Frontiers" on 92.3 "The MOST" FM, a weekly radio show that specialises in jazz, blues and world music. He has also written music reviews for Hot Licks (the precursor to Rip It Up), Ragtime and The Midweek for over thirty years. He has no formal connection to the WOMAD organisation, although he did introduce many of the major acts at the 2003 event. His sanity may be in doubt, but he knows his stuff!)





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TOM 2005 BUSINESS DIRECTORY

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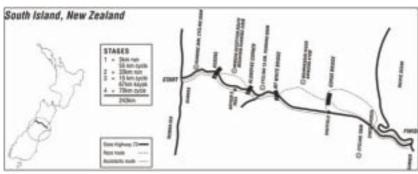
Coast to Coast beckons fire-fighters

Two of our volunteer fire-fighters competed in the Speights Coast to Coast multi-sports event in early February. I talked with one of them, Craig Scott, about the event and the preparation needed to compete.

The Speights Coast to Coast is one of the most gruelling and well known multi-sport events in the world. It attracts over 1,000 participants, many from overseas. The average age of competitors is thirty-six. The entry fee of \$850 plus equipment costs and expenses of nearly \$5,000 each is fairly daunting without even crossing the start line.

The race was held on the 4th and 5th of February and started at Kumara, Greymouth beside the Tasman Sea and ended at Sumner Beach, Christchurch at the Pacific Ocean. The distance from start to finish was 243 kilometres. The prize pool wasn't large at \$60,000 (though each competitor receives a can of Speights, a souvenir tee shirt, and a medal) – the prestige is in actually completing the punishing course.

There was a one-day or a two-day option for solos or teams. Craig participated in the two-day event with Dave Rielly, and wives Jo and Angela were the support crew. The reason they entered is all Dave's fault. After the Toughest Fire-fighters Competition last year, he suggested they needed a new challenge so why not do the Coast to Coast. The comparison couldn't be more extreme! The Toughest Fire-fighter Competition is



light on endurance with events taking less than ten minutes and the furthest Craig had to run was less than 20 kilometres. Fortunately brother-in-law Colin Brown was a veteran of the Coast to Coast and was able to give some helpful advice.

The preparation was a huge investment in time and energy. Dave kayaked for two to three hours three times a week and had three cycling sessions a week including a weekend ride of 50 to 70 kilometres. The occasional run was thrown in for good measure. Craig cycled to and from work every day except Fridays, doing 30 kilometres on the way to work. In the weekend he would do a three to four hour mountain run and chose to mow the families lawn as exercise, taking three hours each time. They have participated in several other events such as the Home to Pub event in the Wairarapa, the Goat Run across the Central Plateau mountains and the Round The Mountain Cycle race.

For the Coast to Coast event Dave began at 5.30 am at Kumara with a 3 km run and a 55 km cycle, then Craig took over for the 33 km run across Arthur's Pass to Klondyke Corner. On Day Two Dave started at 5 am with a 15 km cycle to Mt White Bridge and the Waimakariri River where he kayaked 67 km to Gorge Bridge, Sheffield. Craig took over with the bike for the 70 km ride to Sumner Beach, Christchurch. Jo and Angela, as support crew had to ensure that the boys had all the right gear at the right place, including the right food and clothes, among



Craig Scott training on the Pouakai Range

1,000 other competitors and their vehicles – no mean feat!

So what was life like with all this training going on and what did they hope to achieve? Craig said he shed a few kilograms of weight and gained a whole new set of muscles he never knew he had. All his clothes fall off him. His fitness level has increased and a new (slight!) obsession has developed to compete in multi-sport events. Jo says he has to have his exercise

fix now otherwise he gets grumpy. She says the support crew handbook sums it up nicely: "...ensure your competitor does not over train. Keep a balance in family, social, training and work relationships. Try to remain cheerful, remember that competitors will become 'possessed of the devil' during the event, totally irrational, and if things get really bad, may even blame you for their mistakes. Humour them at the time – then make their lives pure hell while they're recovering."

The prestige is in saying you started, competed and finished the Coast to Coast event. If you can survive the training, you're technically capable of doing so. What an awesome achievement!

By Kim Ferens





Omata Meat Processors

Happy New Year to all from us

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Remember our company policy - We do that beast, pig or sheep when you want and how you want, that's why you get all your meat back.

Talk to my friendly staff:
Dee, Gordon and Nigel 06 751 2359,
Graham 0274 483568

Omata Meat Processors

Omata Meat Processors was founded by Gordon Kurth in 1983 and from small beginnings rapidly grew. In 1998 the business was sold to Graham Mumby. A qualified butcher by trade, Graham had been out of the business for some years, but decided to go back to his old trade, a decision he says he has never regretted.

Gordon continued to do the slaughtering for the business until two years ago when he was struck down with an illness that has left him confined to a wheel chair. However, Graham says he wanted to reward Gordon for his loyal services and felt the best tonic for his health was to keep him well involved. Gordon agrees, saying Graham is the most thoughtful employer he has ever had – always putting his well-being before anything else. Graham has given him the job of arranging all killing runs and phoning clients for their processing instructions. Gordon says he thoroughly enjoys being able to keep in touch with clients.

Two years ago Graham's partner Deanne joined the team and assists Graham with the slaughtering and does all the packing.

There has been a huge increase in business in the last 12 to 18 months and to cope with this, a second chiller capable of holding twenty beasts has been installed. This also allows beasts to be hung for long periods if required.

Nigel Newton, who has recently returned from a few years in Australia, has also joined the firm. Nigel brings a wealth of experience and is proving very popular among farmers, particularly coastal, were he was well known in business for many years. All are delighted to see him back at his old trade.



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PEOPLE and PROPERTY

The Adventures of

KOREAN KELLY

It's been a while since I talked about food in Korea, so I thought I'd refresh your memory a little and share with you some of the more interesting culinary delights to be found here.

I recently travelled to Busan, the second largest city in South Korea and a huge port for the bustling export industry, which is a major financial contributor to the struggling economy. Busan reminds me of Wellington – mountainous landscape leads down to a winding harbour inlet and steep one-lane streets dot the hills. If you're a seafood lover, then Busan is the place to go as it acts as the base for the trawling and fishing boats that venture into the East Sea to pillage any living thing that can be found.

We began by entering a bustling street market to enjoy the best that the peninsula has to offer in regards to a snack called "Odang". I don't really know how to describe this, but it's like a rubbery fish cake and can be moulded into any shape due to the high amounts of "who knows what" that they put into it. Generally, a long ribbon of it is threaded onto a large wooden skewer and sits simmering away in heated water all day (which also doubles as a tasty soup). We indulged and enjoyed the large variety at our chosen stall and prepared ourselves for a stroll through Korea's biggest fish market.

Being a lover of seafood and having frolicked and fossicked many a summer's day in the rockpools off Pitcairn Street, fish markets have always interested me. This was to be no exception. My first sight was of a huge squid lying on an old wooden table, tentacles hanging down almost to the filthy street. Being a food microbiologist, I had to steady myself as I viewed a myriad of stomach aches just waiting to happen. Nevertheless, the giant spider crabs sitting in their tanks, eels jostling in a tub of shallow water, rows of ugly large-eyed deep sea fish and the overpowering odours coming from yesterday's catch of bream quickly took my mind off of salmonella, listeria and other such nasty bacteria.

Most interesting of all were large clear plastic containers filled with fist-sized slabs of black skinned flesh printed with the Korean script "Gori Gogi". After two years of teaching four year olds the ins and outs of English, I've slowly picked up the basics of Korean and translated it to "whale meat". It was one of those moments of culture shock in which you realise that certain taboos in the rest of the world are a little different in other countries. I asked my Korean friends if they are allowed to catch whales as a food source. "I think so" was the reply. Whether or not it's for "scientific" reasons such as the Japanese claim, I do not know, but I refrained from savouring a morsel of Moby. Perhaps it was a remnant of awe from a past Kaikoura whale-watching experience or from a memory of floating in the sea off Pitcairn Street about ten years ago and watching a pod of Orca swim by. It just didn't seem right.

As for the huge feed of oysters, scallops, clams, whelks and fresh seaweed I devoured later that evening – I guess their fate was predestined.

Annyonghi keseyo

Kelly





Me and all the Korean teachers from my school at a lighthouse viewing platform in Busan.





OakuraPLAYCENTRE

A ceremony to celebrate the completion of the mural project that the Room 10 kids from Oakura School had worked on was held at the end of last term. Nine murals were done in all, and these can be seen on the front fence of our property. Do come and have a look if you haven't seen them already as the kids did a great job. Playcentre families, the Room 10 kids and teacher Dee Luckin together with the principal Lynne Hepworth, and representatives from NPDC who funded the project, all attended the ceremony along with some local press. We had a big surprise when Dee told us that the kids had been so inspired and had so much fun with the project, that when they had a chance to record a jingle at a local radio station, they chose Playcentre as their subject! He then played us the song. It was fabulous, and we were very touched. Thank you kids!

The end of the term was marked by our Christmas Party, which was well attended by lots of Playcentre families and Santa. This was also the time that we had to say a sad farewell to a person who has been such an integral part of our Playcentre and who was instrumental in it's being reopened. This was of course Sharon Steen, and her son Quinn who has now turned five and is off to school. They will both be sadly missed, and we'd like to thank Sharon so very much for all her contributions to



Sharon Steen and her son, Ouinn.

Playcentre. Although she will no longer be a Playcentre family member, Sharon will still be with us for a little while in a supervisory role. Our Playcentre is very fortunate to have an equally enthusiastic person as our current President – Mandy Robinson. Mandy has made an enormous contribution since she joined, and has driven along our renovation project, as well as revamping much of our equipment and supervising the PD teams of workers. Our Playcentre is truly in good hands.

We're pleased to report that good progress is being made with our building renovations. These probably won't be complete until late February, so during that month we've planned some excursions for our Monday sessions, and will be using the





One of the wonderful murals Oakura School pupils did.

Oakura Hall for our Wednesday sessions. Please call Mandy on 752 1292 if you want details, and new families are more than welcome to join us. When the building is complete, we'll be resuming our normal sessions.

Playcentre is open to all children aged 0-6 years, and we're open every Monday and Wednesday during term time from 9.00am-12 noon. Our fees are a very reasonable \$15 per child or \$20 per family per term - no matter how many sessions you come to - and the first three visits are free for new families wanting to see how we operate.

If you want any more information or have any questions, please call Mandy Robinson on 752 1292.

Trish Whitney



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Lavenders blue



A cottage industry unique to the Oakura area has opened its doors. Lavendale Ltd is the baby of Kathleen and Peter Adamski of Hurford Road. Rows of beautiful purple flowers greet motorists as they round a bend in the road. These beautiful flowers are the beginning of a lovingly handcrafted product made by Kathleen and while lavender products aren't unique, making them with your own homegrown, organic lavender oil and crafting each product yourself is rarer. So where did all this start?

Kathleen has been involved in the health industry for many years and is a qualified massage therapist. Oils are an essential part of massage. Kathleen decided to plant some varieties of lavender to harvest their oil. Last year the Adamskis had their first harvest of flowers and will soon harvest the second crop. This precious oil is then used by Kathleen to make her own range of lavender products including soap handmade from scratch, satin body powder, moisturiser, deodorant, shampoo and conditioner.

Kathleen is an avid gardener and particularly likes lavender because of its attractiveness, perfume and therapeutic

Lavendale product range

Body bar \$2.95, liquid soap \$4.95, foaming soap \$6.95, shower gel \$8.95, bath salts \$4.95, shampoo \$9.95, conditioner \$9.95, lip balm \$2.95, deodorant \$6.95, moisturiser \$6.95, hand cream \$7.50, satin body powder \$6.50, body bar and wooden dish \$3.95, massage oil \$9.45, essential oil \$12.50, dry oil mist \$6.95. The Adamskis also have their own honey – 1 kilo \$6, 2 kilo \$12,500 gm \$3.50.

properties. She has over fifty varieties of lavender in her garden but has selected three varieties for her oil production – Pacific Blue, Grosso, and Super. Maximum oil is extracted when the

flowers are nearly spent and is harvested by a modified mechanical tea harvester. The flowers are left to sit overnight before going to Stratford where the oil is distilled. This is a very exciting process for Kathleen – watching her precious crop being boiled up then watching the oil drip out. The aroma of pure, fresh lavender is heavenly. The oil is then left to sit for one year before being ready to use.

Setting up a new business has been and still is a daunting prospect. Researching, marketing, and developing product, designing labels, logos and packaging, pricing, constructing facilities and looking after the crop are all part of a day in this fledgling business. Lavendale Ltd is one of the sponsors of the Sharemilker of the Year

competition with lavender gift baskets for prize winners. Lavendale Farm is open by appointment and any garden groups or tourist groups are welcome. Phone Kathleen on 751 4217 to visit her lovely garden and view the lavender crop and lavender products. For a lovely gift idea ring up and order a gift basket full of handmade lavender products.

By Kim Ferens



PROPERTIES FOR SAL

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\$380,000 - \$420,000. 3 brms, office, ensuite. 1 level, easy outdoor living flow. Lots of extras. A must to view.

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Miss Teen Taranaki

— she's a Looker!

On New Year's Day at the Oakura Beach Carnival local girl Abbey Looker was crowned Miss Teen Taranaki to the loud applause of supporters in the crowd.

Abbey entered the contest at the suggestion of the contest organiser, Lois Finderup of Turning Point Modelling & Talent School. (Abbey had done an introductory course at Turning Point last year.) The contest was sponsored by Heydon Priest Ltd and the entry fee for each contestant went to the New Plymouth Old Boys Surf Club. Each contestant had to find an individual sponsor – Vertigo Total Surf Shop in Oakura sponsored Abbey and also gave her a discount on their merchandise.

The contest involved more than just a strut across a stage on the day. The contestants first came together in the week leading up to the contest to have their photo taken for the Midweek. This was followed by a public appearance at the racecourse on the 27th of December, which involved the contestants wearing summer dresses and walking down a catwalk in front of the crowd. Later the same day they attended a "Cocktail Party" (no underagers were served alcohol!) at The Mill where they wore formalwear and made a short speech about their sponsors. Abbey wore a dusky pink cocktail dress from Artemis. Next was a rehearsal for the prize-giving to be held on New Year's Day at which they were required to wear their swimwear. The judges were present at each of the last three events so the contestants had to be on their toes and show their best face even at the rehearsal.

On the day of the Beach Carnival, the final contest and prizegiving were delayed by two hours because of the poor weather. Fortunately Abbey wasn't feeling the cold by the time the swimwear section rolled around because after an energetic onstage dance to "Car-wash" by Christina Aguilera with the other contestants, the adrenalin was enough to keep her warm.

Abbey says she didn't feel nervous at all, not even about being in a bikini in front of a large crowd! She's not keen on speeches though (she generally tries to avoid doing them at school) and she isn't as into make-up and hair as your usual beauty queen. "I was the shortest – they were all really tall and skinny. In the line-up I was always between two really tall girls and I was, like, ohhh! But there's not much I can do about that so I just, you know, had fun."

There were about fifteen contestants aged between 12 and 16 years in the Miss Teen category. Abbey herself is 15 years old. Abbey says that in contrast to the Miss Taranaki category, which had fewer contestants, the Miss Teen wasn't very competitive—the girls were just having fun.

Abbey was surprised to find she had won – she'd expected a girl who had recently won "Girlfriend Search for a Model" and featured on the cover of the January issue of the magazine to win. The winning moment was mostly a blur for her, though she thinks she probably screamed. "I'm sure I had the biggest, ugliest smile on my face because I was so excited!" When asked if she wanted to say anything on receiving her crown, she sent an "I love you" to her friends and family in the crowd.

In addition to the usual crown, sash and flowers, Abbey's prizes included among others a voucher from C U Hair salon, makeup, movie vouchers, a facial and discounted courses at Turning Point.

Where to from here? She definitely wants to do something like this again. "I loved it! I'd also really like to do modelling, I just have to grow some legs first!"

By Louise Norton

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BIG ACTS at Butler's

Our local bar has seen quite a bit of action over the holiday period. Butler's Bar and Café has been the site of three large-scale gigs featuring several well-known New Zealand bands and artists as well as many talented supporting acts.

Kicking off the action on 27 December was Shihad (if you're a recent fan, you may know them as "Pacifier" – they have just reverted to their original name), supported by Deja Voodoo and Degrees K. Numbers reached 1,200 including locals, people from New Plymouth, and tourists both national and international.

That number was surpassed the following week by Brooke Fraser and Dave Dobbyn, supported by Lucid 3. The gig was enjoyed by 1,500, with people joining long queues in the mid-afternoon to buy their tickets early to ensure they wouldn't miss out.

More recently the Feelers, Evermore and Opshop shook the bar on 7 January. One local back from uni for the holidays who went to the Feelers' gig compared the venue favourably with other venues he's been to: "Not too big, not too small, and great that it was outside. There was a really good mix of people – it was nice to have a bit of a crowd. And the service was good, really on to it".

A huge marquis was pitched in the garden bar to accommodate the numbers for the gigs and a special stage built. It was



a very professional set up and people attending the gigs were heard to comment that "it didn't feel like Butler's at all, it felt more like an international stage".

As this article was going to print, Gahoo were going to be bringing their "funky Aotearoa style of global fusion" to But-

ler's on 23 January in their first ever visit to Taranaki.

Gavin and Glenys of Butler's say promoters have been really impressed with the venue and the support and ticket sales generated. Peter Campbell, a promoter for Brent Eccles Entertainment, has said that "Butler's has become established as a venue for Taranaki".

Butlers will be playing host to more exciting acts in the near future including New Zealand's top dub band, Salmonella Dub, who will be playing there on the 25th of February.

By Louise Norton







OAKURA PLUNKET

Happy New Year from the Oakura Plunket Committee and congratulations to those who have had babies over the busy festive season.

The coffee mornings will begin again on Friday, 4 February 2005 and continue throughout the term. We meet at St James Church Hall on the corner of Donnelly Street and Main Road from 9 am until around 10.30 am. There are lots of toys for the children to play with and it is a great way to meet other parents in the Oakura area. Do come and join us for a drink, refreshments and a chat – we would love to see you and your "littlies".

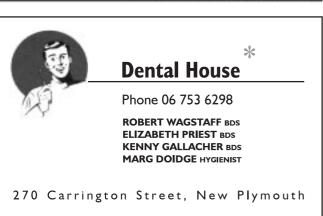
The Oakura Plunket sub-branch held our AGM on Monday, 10 January 2005 and we were pleased to report on a successful year, especially getting the coffee mornings back up and running and also an excellent house-to-house appeal held in October. With Leanne Ferguson stepping down as president, we have a newly elected president in Claire White. Leanne has done a great job leading our committee over the past year and we thank her for her time and effort. Leanne has agreed to stay on the committee and will be supporting Claire in her new role. Other committee members are Vicki Jury, Linda Barbour (secretary), Catherine Keenan (treasurer) and of course Sue Henchman, who is also the New Zealand Area Councillor for the Royal New Zealand Plunket Society.

New members are always welcome, so if you would like to know more about our committee and the work of Plunket in our area, please call Claire White on 752 7229 or Catherine Keenan on 752 7034.

Catherine Keenan

Oakura Plunket Committee

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New Year's Eve Rave

The third New Year's Eve Rave was held at Shearer Reserve, Oakura Beach to welcome in 2005.

The Rave has proved hugely popular over the last two years and despite a poor weather forecast, this year's event was successfully held under clear skies. New Plymouth Audiohire provided the awesome sounds, lighting and midnight countdown to an estimated crowd of 1,500 to 2,000.

Sincere thanks and acknowledgement to all those who helped to make this young people's initiative possible including:

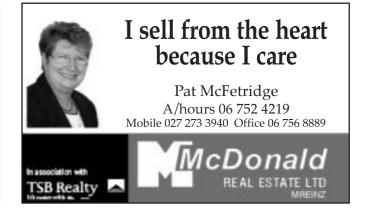
Residents in the vicinity of Shearer Reserve, *TOM*, the New Plymouth District Council and its Youth Council, New Plymouth Audiohire, ZM Radio Station, Hooker Pacific Transport, North Taranaki *Midweek*, TNL, St John's Ambulance, Vaughan Garrett, Oakura Boardriders Club, Okato Buslines, New Plymouth Police, Pam Street, Murray Dixon, Oakura Beach Camp Shop (Raw Tasman Café), Jan and Al Rawlinson, NPDC Parkscape, NPOB Surf Club, Scott Logan, Security Team and all those who helped on the night.

If anyone is willing to assist with determining the path for future raves, please feel free to call me on 752 7529.

Best wishes for 2005.

Chris Gruys (event organiser)





Cows tackle the high seas

The live export of cows from Port Taranaki has kept Oakura man Peter Shannon busy for the last few months. Peter works for Hedley John Exporters Ltd, a Christchurch based livestock export business who export sheep, dairy cows, deer, goats, ostrich and exotic breeds to numerous destinations including China, Brazil and Thailand. Peter is a Livestock Export Manager with a background in ostrich breeding and exporting. This multi-million dollar business is extremely risky and costly with more than 2,500 cows being shipped at one time. The enormity of the task is initiated by the purchase of 2,700 rising two-year-old Friesian cows and 300 Jersey cows from Kaitaia to Bluff, with Peter responsible for the North Island. Before the second generation pedigree stock can be purchased they have to undergo on-farm blood testing for TB, BVD, IBR and Johnes. Once the animals have passed the test they are carted to Bulls where they go into quarantine and undergo the same tests again. They remain in quarantine for 35 days when their diet is changed to silage, hay, grain and nuts (pellets). This diet is specially formulated by a nutritionist who works out the quantities each animal will need on the trip to China.

China has six vets based in Hamilton who are involved in the export process and they visit the quarantine site in Bulls and check the integrity of the stock. Once the stock have passed the tests and quarantine regulations they are carted to New Plymouth where they board the specially converted livestock carrier, the "Hereford Express". This ship is a 100-metre long, air conditioned, six-level vessel with a crew of twenty and a somewhat slow top speed of 11 knots. Each of the top two levels above deck hold 450 cows and a "sick bay" and the bottom four levels below the water-line hold 500 cows. Three thousand bales of hay and 260 tonne of pellets are loaded on board for the journey. Water is purified from sea water.

The crew found the staff of Port Taranaki very accommodating and found the loading of feed and stock much easier than at the Port of Napier. The Hereford Express left Port Taranaki on 21 December, bound for Port Hu Hai (about one hour by ferry from Hong Kong). The ship journeyed up past Papua New Guinea and the Philippines (missing the Tsunami) and into the South

China Sea. Fourteen days into the journey they crossed the equator and the season changed from summer to winter with a drop in temperature from 45 degrees to 8 degrees. Fortunately the weather was overcast so the cows didn't get too uncomfortable, though by this stage some where showing signs of depression or melancholy and had to be jollied along.

A typical day for Peter (except for Christmas and New Year, which is Peter's 50th birthday) was:

5 am - Get up and watch the sun rise while enjoying a cup of coffee. Every three or four days the stockman would get up at 4 am and muck out the pens with sea water. The stench was overwhelming.

6 am - Do the rounds. Empty feed containers of old feed (the humidity of 70 to 80% would quickly spoil feed left sitting). Check that there were no major problems with the cattle.

7 am - Feed the cows (and five bulls) with the nine-man crew of mainly Filipinos. About 4 kilogrammes of pellets and hay per cow per day. Prod any cows to make them stand. Fill up water containers with purified water.

12 noon - Lunch and chill out time. Lunch was the main meal, consisting of rice, salad and fish or pork.

3.30 pm - Feed out time again.

5 pm - Washing time and dinner. Washing clothes in a bucket of water was a daily chore. The heat and dirt meant the clothes were really dirty. Dinner would be fish and salad. The daily reports and diary would be written up.

8 pm - In bed and asleep, thoroughly exhausted, mentally and physically. To add to the fatigue an hour of time was lost every three to four days due to time zones.

Land was a very welcome sight after twenty-one days at sea with only an occasional passing ship for company. The cows were in great shape and had handled the rough seas well (only two had died). Once all the paper work had been done and the officials (much more zealous and finicky than their New Zealand equivalents) were happy with the ship-load of cows, they were unloaded – taking fourteen hours. The cattle now faced 45 days in quarantine in China. The Jerseys were headed



Cows aboard the Hereford Express.

for a research farm to be commercially milked and the Friesians were headed inland to such places as Outer Mongolia where they would be farmed in small herds of five to six cows. It will be a life of indoor farming because of the weather and most likely a different standard of farming and care to what they were used to here in New Zealand. The aim of the Chinese Government is to give every child one glass of milk every day.

The export market of live cows is not infinite, but with the world a truly global market, where any imaginable thing is an exportable commodity, breeds of animals are now returning to the shores that once exported them to then far away places on settler and exploration ships.

Which way to the poop deck?

McAlpine's sawmill and its conclusion

As the trees were cut for timber, the land became farm land, though the planting of seedlings continued with a considerable amount of eucalypt being planted at that time. The eucalypts were an experimental crop and had the support of the Forestry Institute, who would visit regularly from Rotorua to monitor progress and give advice on milling the difficult timber. Fifty different varieties are thought to have been planted. One species of eucalpyt that yields turpentine is possibly the only stand of its kind left in New Zealand today.

The McAlpine Brothers were granted the tender of another plantation owned by the New Plymouth City Council at Mangamahoe. The logs were carted the 15 miles by Roy West and processed at

Oakura. Each load of logs weighed 11 tons. Farmers would also get the mill to log their trees. Not such a successful venture as the old macrocarpas and pines would often have wire and tin in them that damaged the saws.

In 1970 a tornado ripped through the property and demolished a lot of the pines, gums and macrocarpas. Unfortunately the diffusion bays were also demolished. The insurance was insufficient to cover storm-related damage and the diffusion bays were not rebuilt. Instead the timber was protected from weather with large canvas covers.

At this time the Government was offering tax incentives to get landowners into

farming. The upsurge in other mills around New Plymouth (i.e. Jones and Sandford, Clelands, Omata and Carter Holt Harvey) meant milling was becoming less viable and there were less reasons to return the land to forestry, so the cleared land was converted into a dry stock unit and by the mid-1970s 400 to 500 acres were being farmed. A farm manager was employed, Mr Maurie Mernon, an Eastern Taranaki farmer. Te Koru Pa was preserved throughout the milling and the public were also allowed access to the Oakura River, which ran through the farm. The farm had a lake, the "Mill Pond", from which water was pumped up to the mill to cool the saws and supply drinking water for residents.

In the mid-1970s a Dutch property developer called Mr Harry Damon bought a large part of the farm, which he then sub-divided into smaller lots. This is the Surrey Hill Road we see today.

Bill Charteris grew up beside the sawmill. When he left school in 1970 he worked at the sawmill for a year before going to university. He remembers getting up early to milk his father's cows, rushing in for a quick breakfast, then running up the road to start work at the mill at 7.30am. The work was hard yakka for the young-

ster (who thought he was fit), carrying six metre lengths of 12" X 2" timber. The farm land laid bare by the milling of the trees is of most interest to Bill. He described it as the "toughest farm land in the area". The climate with its metres of rainfall, the contour and accessibility of the land made the 600 acre McAlpine land difficult to farm and drained a lot of money from the sawmilling business.

Bill has seen immense change to the land in his fifty-odd years on Surrey Hill Road. As Bill recalls, once the trees were felled on the land closest and easiest to fell then the harder to access trees were felled — those on steep hills and in gullies. The scrubby undergrowth had to be cleared and the land very quickly reverted to



McAlpines Forest from Charteris farm.

bracken, gorse and blackberry. The use of 2-4-5T was the saviour of the farm – without it the weed problem would have been impossible. Once the weeds were dealt with, the ground turned sour by the pine trees needed to be limed and fertilised. It was then sowed in pasture with "Bush Burn" – the cheapest (and nastiest) seed available. The next stage would have been to plough and sow the land in better pasture but the McAlpines, not being farmers, didn't go on to the next stage. Fences also needed to be built to stop stock roaming, including onto the Charteris farm and the Kaitake Ranges.

When Harry Damon bought the land for subdivision he owned huge earth moving machinery and had experienced operators to turn the land into more viable farm land and lifestyle blocks. Hills and gullies were levelled and filled in, swamps were covered up and the land changed for ever. The contour of the land we see to-day isn't entirely what was there thirty to forty years ago.

Pam Street (one of the children of foreman Rod Evans) has vivid and happy memories of life on a sawmill. She can remember the pine trees reaching nearly all the way down to Wairau Road and



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having to bike to school over the metal road. Lila McAlpine would often pick up all the mill children and take them to school in her car, possibly up to ten of them. At other times they would hitch a ride on the empty trucks as they returned to the mill. Pam doesn't remember school particularly fondly as she preferred to be running wild with the other mill kids through the trees, building huts and doing "kid things". They never had shoes and never spent time inside. She remembers the mill people as being very social and having great get-togethers – parties that were talked about for

Most of the McAlpine brothers' sons also have fond memories of building huts, riding horses and rafting on the Mill Pond. They also worked either on the farm or in the mill during their school holidays, as did the Evans boys. Malcolm "Junior" even had a stint as farm manager before taking off for greener pastures in the UK. Craig and Scott threatened their father Alex with strike action in the hope that they'd get a pay rise. It seemed that 25 cents an hour compared with the \$1.25 the "grown-up men" were earning wasn't quite up to scratch for holiday work. It worked – after that they got 75 cents an hour!

Ian McAlpine was six weeks old when he came to Oakura from Auckland with his parents Malcolm and Lila. He has happy memories of the mill, where many hours were spent rolling and sliding on homemade sledges and making tunnels in the huge wood shavings heap at the back of the hill. It was an awesome place for adventures, says lan.

The mill continued to operate for sometime before closing down around 1982, nearly forty years after beginning business in Oakura.

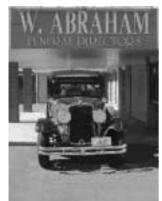
The mill and its farm along with the sub-contractors who worked for the business would have been Oakura's largest employer at the time, providing a comfortable lifestyle for its employees and giving many of Oakura's youngsters life skills and a hand up in life many would be envious of today.

The McAlpine brothers and Lila have all passed away. Kath McAlpine lives near Auckland and Dawn McAlpine still lives in New Plymouth where she continues to run her own ballet school (the Heydon Priest daughters were past students). None of the McAlpine children have continued on the family tradition of milling, which has records as far back as the 1850s.

By Kim Ferens

W. Abraham Ltd

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Our funeral chapel and reception lounge is the largest and most modern chanel facility in New Plymouth. We are proud to offer all our client families the use of our chapel, where a service can be held, seating approximately 220 people.

We have a selection of music, families can provide their own or an organist can be arranged. Services can also be recorded on audio or video tape.

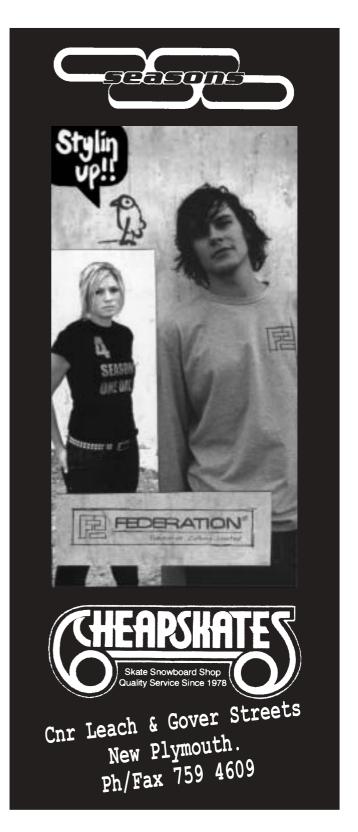
Adiacent to the main chapel, is our reception lounge where family and friends may gather for refreshment and a time of fellowship following the service.

Office - 27 Elliot Street Chapel and reception lounge - 366 Devon St East, New Plymouth

Our website, www.wabraham.co.nz, contains comprehensive information on all aspects of our services.

> Please browse at your leisure, or phone us on (06) 757 5210

for answers to any further questions you have.





のm SPORTS



New Zealand young rider dressage champ

Samantha Everest with her horse My Glenwood Lorenzo (Renny) won the preliminary pony section of the New Zealand young rider dressage championships at Palmerston North early last month.

The latest winner in a bevy of talented young horseriders to spring from the Oakura area (Sammy stressed that she was just one of a group who have performed well recently, including Tania and Matthew Dickie, Kim Winks and Sophie Anderson among others), 15 year old Sammy didn't grow up on the back of a horse as you'd expect. In fact she's only been riding competitively for the last three years or so and riding for fun for not much longer. She learnt to ride by hanging out with friends who had horses but when it became obvious that she had a passion, she and her mother Jules started looking for a horse to buy for Sammy's own.

Training to compete takes a lot of commitment. When she purchased Renny in March last year he had never done dressage before so Sammy has had to train him intensively in order to bring him up to standard. Sammy rides six days a week, giving Renny a day to recover. She does dressage most days, then takes him for a "hack", a run which includes hills and jumps to get him fit for cross country. She also has a jumping lesson once a week.

At this point Sammy doesn't specialise – she gives equal importance to showjumping, dressage and cross country, and she'd like to keep it that way for as long as possible.

Mum and Dad were never really horse fans to begin with. Jules used to be petrified of horses, and though she'd still rather drive them than ride them, she's managed to overcome that for Sammy's sake and is behind her 100%. Sammy's dad is yet to be converted to a love of horses, but there's still time...

People in the area are very supportive of all the kids riding. All the parents pitch in and help, and the more experienced riders coach – everyone gives up a lot of time and energy to enable the young riders to develop their talent. "If you get stuck [for transport and so forth], you just ring around and you know you'll get help.

That's what makes it special," says Jules.

Sammy feels she owes a lot to just this kind of support – to friends and the parents of friends when she was just starting, and to her many teachers including Denise Paterson, Vanessa Way, Matthew Grayling and Caroline Watson.

Sammy wants to take her riding as far as possible, even to the Olympics if she can. She certainly seems to have the drive to make that dream possible. Good luck Sammy!

By Louise Norton

TOM tidbit

Oakura Bowling Club has changed its constitution and name. It is now to be known as The Oakura Bowling and Social Club Inc. The club is not only affiliated to Bowls New Zealand Inc but also to Clubs New Zealand Inc. Members are able to visit other clubs that are members of Clubs New Zealand Inc throughout NZ such as Working Men's Clubs, RSA Clubs, Cosmopolitan Clubs and Community Clubs.

Social membership is \$20 per annum and allows members the use of the club house and its facilities.





Golden girl of Oakura's beachfront



The chances of running into Paige Hareb anywhere but in the surf is highly unlikely. This sun-seared, surfing and sporting virtuoso is constantly out catching the waves and honing her considerable talent as the national under-16 champion.

Paige has been competing in surfing events for the last two years and first started on her Dad Mike's big board as a five year old. She has big plans for her surfing career, with hopes of winning the under-18 championship, going to California and Australia for competitions and possibly becoming a professional surfer. Upcoming events are at Mt Maunganui and the Whangamata Pro Am where Paige will compete in the open women's division.

She puts her success down to the enjoyment she gets out of surfing and the support of her parents. Mum Fiona helps organise her schedules and watches all her events. Paige says she is a great "time manager". Paige also has the support of sponsors like Billabong, who supply clothes, wetsuits and training in Australia. Paige is the only female they sponsor. There are also other companies whose sponsorship includes sunglasses, shoes and clothes.

Not only is Paige talented at surfing, she is also in the New Plymouth Girls' High School ski team. Last year she went to Wanaka to the Ski Academy for six weeks. Paige is also in the junior basketball team at Girls' High, in the New Zealand Academy of Soccer and was the under-14 girls' tennis champion. For fun, Paige does snowboarding. I asked if she fitted anything else into her busy life, but apart from the usual teenage girl stuff, there really isn't much time left. In fact some of her activities have to get the push this year as Paige is doing NCEA, level one, so her mum's time management skills are going to come in handy.

Go out and beat all those other surfers Paige! Good luck. By Kim Ferens

Kaitake Netball 2005

Are you, or is someone you know, interested in playing netball this year?

Come to the . . .

AGM and Registration of Players

11am, Sunday 13 February at Corbett Park

If you'd like to know more, please call either:

Tanya Farrant – 752 1301 or 025 698 4806

Helen Fleming – 752 7048 or 021 146 7129

Kaitake Netball 2005









CREATIVE COMMUNITIES GRANTS SCHEME

Applications for financial assistance under the Creative Communities Scheme are now invited for round two 2004 to 2005.

All projects eligible for funding must be arts and cultural projects that:

- · increase participation in the arts at a local level
- · increase the range and diversity of arts available to the communities
- · enhance and strengthen the local arts sector
- take place within the district and/or produce benefits that are largely experienced within the district
- · benefit the local community
- not have started before an application is assessed and not have been funded by Creative New Zealand or the North Taranaki Community Arts Council for the same project.

Funding will be available as grants or guarantees against loss.

Application forms, including information sheets, are available from the Council's Customer Support Centres at New Plymouth, Inglewood, Waitara, and the Govett-Brewster Art Gallery.

Enquiries in respect of the Scheme should be directed to the New Plymouth District Council on telephone 06 759 6060 or email enquiries@npdc.govt.nz Copies of the forms are available by email.

The closing date for applications for this round is Thursday, 24 March 2005.

Rodger Kerr-Newell, CHIEF EXECUTIVE

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I remember when...

Joyce Priest

After years of coming to Oakura for holidays, Joyce Priest with her husband John (Scotty) and their three children bought the Oakura Beach Shop and moved here in 1959. Joyce remembers Oakura back then as a very different place to what it is now, with no big houses along the beachfront between the Surf Club and the Beach Shop, and mostly farmland from the hill above the shop onwards. The bridge over the Waimoku Stream by the



shop was "very basic, almost looking like a homemade bridge." When they lived in a bach where the campground now runs along the beachfront, penguins would come up from the beach and nest under the house every night at around 10 pm.

Originally the Beach Shop was a little building from which customers were served through a flap window, but Joyce and John altered it completely. They expanded it and installed shelving, making it more of a self-service grocery store and tea rooms, serving Joyce's homemade scones. They had tables and chairs on the grass verge over the road, until "vandals chucked them in the river" one year.

Unfortunately, the first summer they were opened it rained and rained, much like this summer, which wasn't very good for business. But after that they became "flat out busy" and the shop became the social centre for the Oakura Beach campers.

In the camping season they had coloured lights strung up outside and music (Beach Boys being a favourite of the new young surfing crowd) playing until 11 pm, as "there was no one else around to disturb in those days!" John always organised bonfires for New Year's Eve and ANZAC Day, and on Christmas Eve he would dress as Santa and go around the camp on the back of a lorry, singing carols and visiting people. He and Joyce organised sing-alongs and concerts in the grass circle across the river from the shop, where they would also put on open-air movie screenings and hypnotist shows featuring John's brother George Priest. Joyce was a member of "The Minstrel Group", a band of about twenty musicians and singers from Oakura, Okato and all around. They travelled around Taranaki, performing at the New Plymouth Opera House and other venues.

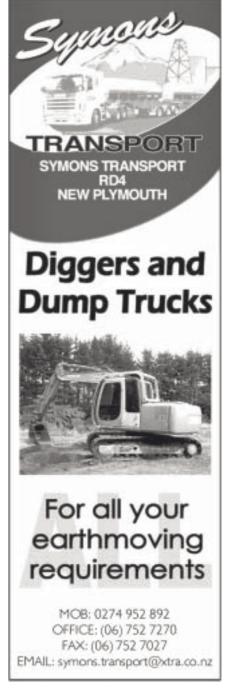
Joyce's memories of the six or seven years she ran the Beach Shop are of a very social time: concerts and midnight swims, card evenings and dances in the Hall with her friends the Kitchens, the Looneys, the Bells, and Mike and Lila Jans. "Good fun, just really good fun, no silliness."

Around 1967 the Priests sold the Beach Shop but stayed in Oakura, where they continued contributing to the community. John helped build and start up the Kaitake Golf Club, and Joyce opened a drapery and mini-library beside where Beachcomber hair salon is now. John died in 1987 and Joyce lived in Oakura until 1991, when she moved to Auckland to live with her daughter.

By Blyss Wagstaff







A small likelihood ... but just in case ...

We've all seen terrifying footage of the tsunami of Boxing Day and the horrible devastation it left in it's wake across Asia. Response to the tragedy from New Zealanders in the form of donations and other aid has been great, but to most of us a tsunami is still an event we could never imagine happening in our own area.

Fortunately we on the Taranaki coast are at low risk from tsunami due to the small size of the Tasman Sea and a shallow land shelf off the coastline that would help to dissipate the force of large waves before they hit. However, the International Tsunami Information Centre warns that all low lying coastal areas are likely to be struck by tsunami at some time. So, as residents of a low lying coastal township and as a small island nation that travels much between it's coastlines for holidays, it might pay for us to think about how to respond to such an event if it ever did occur.

What is a tsunami?

A tsunami is a series of extremely large travelling ocean waves generated by big disturbances such as earthquakes, underwater landslides or underwater volcanic eruptions. They are threat to people and property both from the initial impact and because important services such as water, power, telecommunications and transportation networks can be damaged. Rivers and other fresh water sources can be contaminated by salt water and erosion can be extensive. There are two types of tsunami: far-field/remote tsunami and near-field/local tsunami.

Remote tsunami are usually triggered from the Pacific Ocean's "Ring of Fire", particularly around the South American region. Remote tsunami are more of a danger to the North and East Coasts of New Zealand.

Local tsunami are triggered by disturbances along New Zealand's faultlines or our continental shelf. These are more likely to pose a threat than remote tsunami and as they are generated closer to home and therefore take less time to arrive, there is less chance of an advance warning being issued.

What to do and what not to do

The Ministry of Civil Defence and Emergency Management issues national warnings through the Police and local authorities and also through radio and television broadcasts. Give any civil defence or other authorities operating in the area your fullest cooperation.

Don't evacuate unless you're told to by the authorities, but if you are told to, do it immediately – don't stop to pack belongings. The exception to this is your disaster survival kit – take this and any important documents with you. Your kit should be upto-date and easily accessed at all times and important documents kept nearby. If you don't have a disaster survival kit, you should think about putting one together as it

may save your life in any kind of disaster emergency. For what to include in your kit, see www.mcdem.govt/memwebsite.nsf

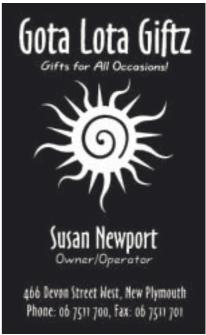
If you are on a beach and you feel a strong earthquake, move to higher ground immediately – don't wait for a tsunami warning or stop to pick up belongings. Tsunami can also travel up streams and rivers that lead to the ocean so if you're by one the same logic applies. The recommended safety zone is at least 1 km inland or 35 metres above sea level. A tsunami is not just a single wave, so don't return until an "all clear" is issued by the authorities.

Don't go to the beach to watch – tsunami move fast, if you can see the wave, you won't have time to escape it. And it may seem common sense to most of us, but for the extreme surfers out there, no "Point Break" stunts or heroics – tsunami don't curl or break like surfing waves!

By Louise Norton

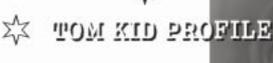












水 Name: Jack Wagstaff.

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Age: 9. School: Omata.

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My favourite food: pizza, apple crumble.

My favourite activity: playing computer games. My favourite game / sport; cricket, basketball.

Best movie: Garfield.

Best friends: William, Marcus, Daniel, Cody and Jordan. When I grow up I want to: be a computer game animator.

<u>Flshy facts:</u>

- Did you know that all snapper are born as females? As they grow, about half turn into males.
- Eels can travel long distances over land, as long as there is a little moisture on the ground.
- Fish have nostrils on the tip of the snout and they use smell to find food. They also use sight to help find food and they can see different colours.

Fish can hear very well through an inner ear, so it pays to fish quietly.

> Fishing Hint: If you're getting a lot of bites but not hooking a fish, change to a smaller hook and bait.



Can you unjumble these fish names?

ALTVRLYE

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Central, low maintenance. 5 car garaging.

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120 Carrington St New Plymouth and 3/162 Tukapa St New Plymouth.

Thought for the Month

"Success is simply a matter of luck. Ask any failure." - Earl Nightingale



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