## **BLUESKIN NEWS**

**COMMUNITY NEWSLETTER** Est. 1985

**MAY 2023** 

Seacliff Warrington Evansdale Waitati **Doctors Point** Pūrākaunui The ever-popular Noddy Train - but why is the A & P President getting a free ride? Who are these guys? The very talented Jae the Magician keeps Tahu, the children's organiser the crowd enthralled with his balloons The mandatory lolly scramble ... literally cutting the top off a wrecked car to safely remove the occupants Waitati & Willowbank Fire Service teams join vvaican & vviillowbank rife pervice learns join forces with a demonstration of a difficult rescue.. The competing tug-o-war teams join forces to tow the fire engine BLUESKIN ON SHOW 2023 The Earthquake Simulator proved to be popular - and a bit scary

#### **Editor's Note**

Hi there, I have always admired people who have the patience and dedication to keep a diary, to write down the highs and lows of their days. To be able to look back and see their successes and failures and not rely on memory only.

By my computer I keep an A5 hardback spiral notebook in which I mostly write lists though with some other jottings as they occur. I have several of these notebooks and they go back years. Looking back through them I realised they are in fact a diary, but a diary of events before they happened not after.

They are a record of things I wanted to achieve and judging by the number of unticked items... (I am a great believer in ticking things off as you do them!) ... my failures. Mostly they are mundane lists of work to be done or chores to be completed, but as most of our lives are made up of mundane activities these are still important to record.

In amongst the detritus of an ordinary life though, there are some lists which evoke strong memories. A list of food to buy for a significant birthday party, a list of images to include in a video made for my sister's funeral which I couldn't attend. My favourite is a list made in September 2019 of all the things I would do in my garden that summer, it covers three pages. Judging by the state of my garden today I should have made one in September 2022 as well!

So don't throw out your lists when you're done with them, keep them to remind you where you've been and what you've been doing. They are just as good as a diary!!

Keep warm and safe, Bernie



### **Blueskin Bay Community Spaces**

#### **Warrington Hall**

Available for birthdays, family gatherings, exercise classes, dances and dos etc, at reasonable rates. Hire includes a fully equipped kitchen and tables and chairs.

Contact Lyn 482 2896 or Rowena 482 2667

#### Waitati Hall

Suitable for large meetings, weddings, parties, concerts, dances etc. (up to 120) features kitchen, toilets, stage, sound system and large projection screen. **Contact** 

#### Blueskin Nurseries on 482 2828

#### Waitati Hall Meeting Room

Suitable for committee meetings, small gatherings, demonstrations etc. (up to 20 people) features kitchen and toilets. **Contact Blueskin Nurseries on 482 2828** 

#### Blueskin Bay Library Meeting Room

Suitable for committee meetings, presentations, training, interviews etc. (up to 12 people) features modular tables, large projection screen, kitchenette and toilets. **Contact Blueskin Bay Library 482 2444** *blucirc1@dcc.govt.nz* 

#### Waiputai Hub - Stephenson St, Warrington

Warm and cosy meeting space, community gatherings, classes, children's parties, and workshops for up to 20 people. Features include small kitchen, comfy couches, tables and chairs, fenced grounds including playground for under 5s and toilets. Available to hire for workshops, courses, children's parties or family events etc. at a reasonable hourly rate.

## Booking enquiries to waiputai@gmail.com or Nancy 482 1198 or text 021 171 0226.

Hire charge is usually applicable, details can be obtained on request.



BLUESKIN BAY ONLINE is a FREE searchable Local Business Directory developed to support local businesses across Blueskin Bay.

We aim to list as many local businesses, and trades & services as we can find – to make it easier for you to find and support them too!

If you would like to advertise your business, email your details to: blueskinbayonline@gmail.com

or complete the contact form at www.blueskinbayonline.co.nz

It's as simple as that

Let's keep supporting our local businesses

## AKĒ! AKĒ! - Opinion piece

The 28th (Māori) Battalion was a unit of the New Zealand Army that fought in World War II. Comprised entirely of Māori soldiers, it was established in 1940 and served in Greece, Crete, North Africa, and Italy. The battalion earned a reputation as one of Aotearoa's finest and most formidable fighting forces, with its soldiers displaying bravery and courage in some of the toughest battles of the war. However, upon their return to Aotearoa after the war, Māori soldiers were not accorded the respect and recognition they deserved. Instead, they faced racism, ostracism and at times humiliation from many sections of Aotearoa society.

Racism towards Māori was not a new phenomenon in Aotearoa. Māori people had been subjected to discrimination and prejudice for many years, with their land, language, and culture being systematically suppressed by colonial authorities. However, in spite of their heroic actions the racism faced by Māori Battalion soldiers upon their return from World War II was particularly acute. This was partly due to the fact that the soldiers had gone overseas to fight for the freedom and democracy of the very people who would later discriminate against them.

One of the most egregious forms of discrimination faced by the Māori Battalion soldiers was the refusal of many Aotearoa hotels and restaurants to serve them, despite the fact that our soldiers had fought bravely for their country and had risked their lives to protect the freedoms and values of Aotearoa society. The refusal to serve Māori soldiers was a clear example of the racism and prejudice that still existed in Aotearoa, even in the post-war period.

In addition, Māori Battalion soldiers, women and children were denied access to certain public spaces, such as swimming pools and cinemas. In some cases, Māori people as a whole were not allowed to enter certain towns or cities, or were made to feel unwelcome in public places. This kind of ostracism was deeply hurtful to the soldiers, who had fought and watched their whānau die to defend the very values of freedom and equality that they were being denied in their own country.

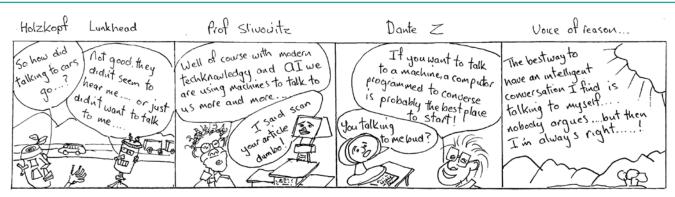


Perhaps the most insidious hurtful form of discrimination faced by the Māori Battalion soldiers was the lack of recognition for their service and sacrifice. While other soldiers who had fought in World War II were celebrated as heroes and given medals and other forms of recognition, the Māori soldiers were largely ignored. They were not given the same level of recognition or respect as their non-Māori counterparts, and were often made to feel as if their sacrifices had been in vain.

The discrimination faced by the 28th Māori Battalion soldiers had a profound impact on their lives and the lives of their families. Many soldiers felt a deep sense of disillusionment and betrayal, having risked their lives for a country that did not value or respect them. The discrimination also had a long-term impact on Māori society as a whole, contributing to a sense of marginalisation and exclusion that persists to this day.

In recent years, there has been a growing recognition of the sacrifices made by the Māori Battalion soldiers, and efforts have been made to acknowledge and celebrate their contribution to Aotearoa society. In 2020, the Aotearoa government announced plans to establish a national day of remembrance for the 28th Māori Battalion, to honour their service and sacrifice. This recognition is long overdue, but it is an important step towards healing the wounds of the past and building a more inclusive and equitable society for Tangāta Whenūa.

#### Camellia Lisle



## **Get Into It**

Living in Melbourne throughout the 1980s was the bomb. Our group of expat Kiwi's (who didn't even need a passport on entry), were naughty and rambunctious. We lived together, worked together, and played in punk bands. One of those bands, "Ugly Ugly", released a cassette tape entitled "Do You Have To Get Out Of It To Get Into It? F\*\*\*en Ooaf". Brilliant.

A decade later I stole and refined it to, "You Don't Have To Get Out Of It To Get Into It". I got sponsorship from the District Health Board to pump the message from stages I managed at the Dunedin Festivals of the mid 90s. It was, and still is called hypocrisy. Sometime later, a smarter wag stole and refined it to, "Get Into It, Not Out Of It". Brilliant. And way easier to fit on a T-shirt. But to me, Ugly Ugly Ugly still seem more on the money.

And there you have it. Money. It's what enables you to get into it. And out of it. Or out of it and then into it, which was, and still is called pre-loading. During my tenure running music venues, dealing with out of it people getting into it was de rigueur. Getting out of it was the back bone of the industry. And that's because the venues were licensed premises, and their success wasn't based on how good the music was, or how many people came, but on the bar take. And it's a huge part of Dunedin's decimated live music venue problem. Just ask A Dog With Two Tails. Ask The Crown what their average bar take is. The Wharf, The Empire, The Cellars Bar and numerous others, didn't disappear because of noise complaints (the latest threat), but because of low bar takes.

Some smart wag needs to find a way to make music venues less reliant on the sale of this country's most harmful drug, and more dependent on the cultural and creative force they should be. Sponsorship maybe. How about a bank. I see that collectively they are reaping profit of \$4000 every minute of every day.

Anyway - it's beer o'clock.

**Doug Nuttall** 

# THEY SAV



## NO DUNEDIN HOSPITAL CUTS

www.theysavewepay.nz/



Our month's activities started with Blueskin On Show Day on the 2 April. The day before, members and their spouses put up a large tent/marquee.

Arriving on the Sunday morning we set up the display stands and tables and got ready for the community to bring along their produce. The sky looked threatening, the wind was blowing and there were little squalls of rain.

In true gardeners' style we carried on and worked away despite the weather. Members and the community started to arrive and we tried to deal with bits of paper, wind and rain. Most of the entries were written up and then put on display. 'Fingers crossed' we said as the wind got stronger and we started to batten down the hatches. In true Mary Poppins style the next thing our tent had spread itself right across the tennis court fence. CRASH went all the flower entries - it sounded like Monday morning when the recycling truck is emptying the bottles!

Oh dear what a mess! Beautiful dahlias - 39 entries, tussie mussies (11), Roses (26), Hydrangeas (22) and any other flower (15) all landed in a heap on the grass. Sadly we were unable to do anything about this and the flowers remain unjudged. Luckily we were able to carry on with the judging of the fruit, veges and produce - 169 entries. Judges were very impressed with the quality of all the home grown fruit and veges as well as all the pickles and preserves.

Thanks to the Fire Brigade and others from the Community who came to our rescue. Thanks also to the judges for their time and effort and to all the folk who brought along their entries. Despite the weather it was a great show and we received a total of 282 entries. Thank you also to the committee of the Blueskin A & P Society for all their efforts before, during and after the show. In the next few days we will get the prize cards written up and out to as many of you as we can track down.

Club members were present at the Anzac Day Service where we served morning tea, did the dishes and also made some wreaths to be laid on behalf of local groups.

Our Annual General Meeting is to be held at the Careys Bay Hotel on Thursday 11 May at 6pm.

On 25 May we will be having a potting up day at the Warrington Hall. This is a time to get plants well established before our spring flower show and other events next year. Members are asked to bring along plants for splitting up. Potting mix is supplied.

If you are new to the area and have an interest in gardening or would like to come along and meet some friendly locals, we welcome new members. Contact me on 482 2896 or 022 048 7696.

Lyn Hastie, Publicity

## **Preventing Fraud**

Keeping your money and your information safe. This month, I'd like to remind readers of the scum out there trying to get access to your money and your information.

I was subjected to three fraud attempts this week via a text message to my mobile phone. Two were supposedly from the road agency about an unpaid toll and the other was from my bank, the ASB! In both cases the message came from a different +61 number but the fact it was +61 (Australia) alerted me to it being a scam. I did not click on the hyperlink in the message and NEITHER SHOULD YOU!

NEVER CLICK ON HYPERLINKS IN PHONE MESSAGES OR EMAILS! What should you do if you get a text message with a hyperlink? Copy the message and paste it into a new message and send it to 7726 which is the Department of Internal Affairs. They will immediately respond by text to you with instructions for you to type in the phone number the message was sent from.

REMEMBER! Never trust a text message, an email or a phone call. Do not click on any links, and never send photos of your identity documents. If you are unsure about any message, phone call or email, ring the bank or agency by the known number and not the one they give you. DO NOT BELIEVE ANY COLD CALLER WHATEVER THE PHONE NUMBER OR EMAIL ADDRESS THEY USE!

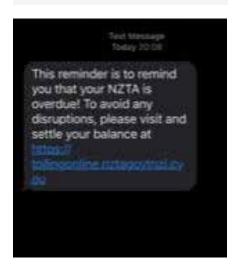
#### **Rick Bourne**

Southern District Police

You are overdue, road use will be restricted, please process the SZW

Text Message Today 13:56

ASB: Your services are on hold, Please confirm some activity via Recentactivity-asb.com



JOIN US TO DISCUSS

DUNEDIN'S DEVELOPMENT IN THE NEXT 30 YEARS!

**COMMUNITY WORKSHOP** 5.30 – 7.30PM | 4 MAY WAITATI HALL The Dunedin City Council and Otago Regional Council are jointly developing a Future Development Strategy (FDS) for Dunedin.

These workshops will begin with a short presentation followed by table-based discussions. If you can't make it on time, feel free to turn up when you can and join the discussion.

For set-up and catering purposes please RSVP at www.dunedin.govt.nz/future-development-strategy

#### Some things we want your thoughts on are:

- access to sustainable transport choices, and infrastructure and improvements your community will need over the next 30 years
- the best options for intensification to cater for growth in the long and very long term
- building community and environmental resilience to climate change
- opportunities for green and blue networks.







#### Term 1 flew by this year, and was packed full of art and creation. Some highlights have been:

During our visit to the Dunedin Public Art Gallery, we learnt about the world of colour with the new art educator, Libbi Caskey, who is a former student and teacher at our school! We enjoyed a fun interactive tour of the gallery followed by a workshop where we made our own watercolour stencil arts.

Making beeswax wraps with Enviroschools coordinator Jennie Upton. We are making wraps for all of our school whānau, as well as spares for school camp and to sell at our fair. Thank you Jennie for teaching us how to make the wraps and the Dunedin City Council for making this project possible through their Waste Minimisation Grant to our kura.

Writing and publishing our own poetry zines with David Merritt, a street artist known for his single sheet poetry bricks. David visited our kura and spent a day teaching us about the history of printing and showing us cool poetical tricks and zine making methods.

Continuing our Garden to Table programme to make kai to share with our community at our school fair harvesting and preparing hazelnuts from a small orchard in Warrington, and making use of all of our zucchini in jars of pickle.



Beeswax wraps



Poetry zines with David Merritt

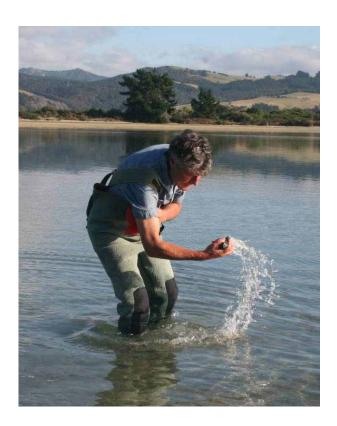
## **Roger Belton Obituary**

Roger Belton was an innovative and entrepreneurial community member operating Southern Clams fisheries in our bay and in the Otago Harbour. Roger's Company and small band of hardy collectors could be seen at dawn in the cold waters of the estuary harvesting cockles.

Trading as Rainbow Seafoods, Roger brought the tuaki shellfish to local supermarkets and to export destinations beyond our shores. Roger's wife was from a family that had a forest in France that Roger and Christine managed. This allowed Roger to spend the cold Otago winters in the northern hemisphere.

Roger imbued his children with a passion for the outdoors as well as a sound understanding of climate change mitigation. An early adopter of carbon offset principles in business, Roger engaged in planting large numbers of trees in the Ahuriri Valley. There his children developed a love of the mountains and his generosity allowed for many locals to stay in their hut and enjoy this special spot.

Roger worked in Blueskin Bay for many decades, was passionate about the area and has left a gap in our close-knit community rest in peace Roger.



## **Halo Project Update**





Source to Sea Planting Days Wharewerawera/Long Beach - 2023

A massive thank you to all the volunteers that have given their time so far. Together we've planted 31,500 native seedlings and have another 7000 to go in this year!

We have a variety of tasks at our community planting days from digging to planting, or folding cardboard guards, there is something for all interests and abilities.

If you have a community or business group who would like to attend, please let us know.

Upcoming planting days:
Saturday 6 May | 10am - 3pm
Tuesday 9 May | 10am - 3pm
Wednesday 31 May | 10am - 3pm

**Location:** Head to Long Beach, turn right onto Beach Road and drive to the end of the street.

**What to bring:** Warm clothes, sturdy footwear, snacks and a drink.

Cost: No cost we appreciate you volunteering your time.

**Register:** Please contact info@ haloproject.org.nz to guarantee your sausage and to be updated about wet weather cancellations.



The Halo Project Source to Sea team were chuffed to have so many volunteers attend the recent picnic and planting day. They planted 1500 seedlings at Wharewerawera/Long Beach which is almost a quarter of the plants to go in here in 2023.

## Blueskin Jam Rescue by Hilary Rowley

Queuing to enter our produce and preserves in the Blueskin show, I spoke to a neighbour who was entering a jar of quince jelly (among other things). I was all "why not making quince paste?" - an idea she scoffed at for a good reason, all that stirring you have to do, for hours, to keep the thick sticky paste from sticking to the bottom of the pot.



So I asked around and learned about two alternative, low effort methods for making jams. The first I tried was a bread making machine for making apple jelly. The bread maker has heat, a jam setting, and a stirring paddle. What could go wrong? Just everything as it turned out.

I put my apple jelly ingredients in the bread machine, set it to jam, and left it to do its business. An hour later the jelly was showing no sign of setting, so I put it through another jam cycle... still nothing. I did this about 4 times, gave up, and poured it into a pot with some pectin, still nothing. It had turned into thick syrup by this stage so I gave up and searched for help on the internet.

So now this is an article about rescuing failed jam.

Overcooking and overheating can destroy pectin (thanks bread maker), so to rescue it, you need to measure your unset jelly, and set it aside.

Measure out for every litre of jelly ¼ cup of sugar, ½ a cup of water, 2 tablespoons lemon juice (I used two teaspoons of citric acid), and 4 teaspoons of powdered pectin.

Bring these ingredients to the boil in your big jam pot then add the unset jelly or jam. Bring to a fast boil and boil hard for 30 seconds. It should set now. Surprisingly enough it worked, and I don't need to try and pass it off as some kind of substandard ice-cream topping.

The other jam session labour saver is making quince paste in a slow cooker.

Boil whole quinces until soft, cool, and then squash the quince flesh off the cores into a bowl. Discard the cores. Blend the pulp with a stick blender until smooth, measure the volume, and then pour into the slow cooker. Add the same volume of sugar as you have pulp. Switch the slow cooker onto high, stir in the sugar and then you only need to occasionally stir the paste for the next 6 hours. Then pour onto trays or jars.

One more thing about jam rescue: once pectin was made with gooseberries, but they were replaced by apples as the main source of pectin. If your apple trees drop green apples early you can get some use out of these by turning them into pectin. Just bring the green apple to the boil, boil until soft, strain through muslin, cool the resulting juice and freeze it in ice cube trays. Now you only need to add a couple of cubes to a batch of jam to increase the chances of it setting.

Some of us need all the help we can get (me).

#### dead race walking

how petty this will seem in a generation or at most two : that someone thought a few words typed on an electronic device would in any way help.

that a cry for sense and accountability could be heeded; that we would wake from centuries of compulsive greed and choose to save ourselves from our comforts.

how petty, and yet how else? the numbers are staggering, the task immense. and we are not made braver than lions mightier than forests more fluid than seas.

we are not made sane when the dark that gathers will gather us all, regardless. every last one.

so we run and we run and we run and jump and

dive

and fall

and take pretty pictures with our selfie sticks of the cliff-face on the way down.

this will not survive nor i, nor you and we know it

o, we know

yet still we run faster faster faster til we can run no more.

Bruce Bisset

... on the occasion of the IPCC's "final warning".

## Playcentre 🕏

"Whanau tupu ngatahi - families growing together"

Kia ora! - firstly, a very big thank you to everyone who supported our stall at the recent Blueskin Autumn Show! We hope you found some treasures at the jumble sale and that your little people enjoyed the giant bubbles and facepainting!

The funds we raised are being put to good use helping some of our Playcentre parents complete their first aid training. It was lovely to see some old friends as well as meet some families who are new to the area! Making connections with local families with kids the same age as yours is one of our favourite things about Playcentre. Here are some other things Playcentre families love about Playcentre:

"I love that it's time each week to just focus on playing with my third child. When we are at home during the week he can be at a bit of a loose end when his older siblings are in school. Plus I find it hard to not get caught up in all the household jobs that need doing! When we come to Playcentre we can just focus on playing and enjoying our time together."

"Not gonna lie, it's the coffee and the chats for me!"

"It's so good to get out of the house, especially during the colder winter months! When the kids are climbing the walls, I know we can escape to Playcentre. They can go crazy and we all come home feeling better for it! No-one judges, you don't have to spend any money – it's just a safe space for kids to be kids."



Playcentre has sessions on Mondays, Tuesdays and Wednesdays 8.45am – 12.15pm. Please find us on Facebook (Blueskin Playcentre), at www.playcentre.org.nz/centre/blueskin/, or at blueskinplaycentre88@gmail.com. Visitors get three free visits and are always welcome. We hope to see you soon!

Aroha nui, Blueskin Playcentre

## New morning bus service from Warrington to City

The Otago Regional Council (ORC) has funded an extra morning Orbus service to provide more seats for school students and residents in Waitati and Warrington.

The new service will start from Warrington on Wednesday 26 April to support the start of the new school term.

The decision follows a consultation with the Waikouaiti Coast Community Board about crowding and capacity on the morning commuter service.

"The additional weekday service will start from Warrington and finish at the bus hub in central Dunedin," says Lorraine Cheyne, Transport Manager.

"The service provides additional morning capacity on the popular route 1 service, which often runs out of space in Waitati. It will also provide a new public service from Warrington to the city.

"The community has been engaged in developing a solution that works for them and we are pleased we can meet the demand."

Services are normally co-funded by Waka Kotahi NZ Transport Agency and ORC, but the new morning service will be entirely funded by ORC.

The current route 1 Palmerston to City weekday service is aimed at morning and afternoon commuters and school students and provides three services to city and back. It starts in Palmerston, and serves Waitati, Karitane and Waikouaiti.

"We have been fielding complaints for some time about overcrowding on Route 1 buses and we are pleased to see that something is being done to rectify the situation," said Waikouaiti Coast Community Board chair. Alasdair Morrison.

The new service will be labelled the same as the normal bus and will depart Warrington on weekdays.



It will leave the bus stop outside Warrington School on Ferguson Street at 7.35 am and run via Evansdale and Waitati, arriving at the bus hub at 8.10 am.

The new service is available to all passengers and will cost \$1 per trip for adults and 0.60 c for school students.

The bus will run on weekday mornings during school terms only and will pick up passengers at Evansdale and Waitati after Warrington. The usual service from Palmerston will continue to serve Evansdale and Waitati.

Passenger numbers on the northbound afternoon service will be closely monitored by ORC.

Detail on the service and timetable will be posted on ORC website Warrington - City (orc.govt.nz)

#### Charlotte Flaherty,

Senior Communications Advisor media@orc.govt.nz | 021 084 77683



### RURAL SKIP DAYS **Pop up Transfer Station**

Warrington Beach Carpark | 3 & 4 June | 10am – 4pm These are cash only collections.

(Waste must not be left at the site outside these times)

NO LARGE ITEMS: i.e. engines, metals, tanks, metal drums, whiteware, demolition materials\*, or large items of vegetation\*\*

NO UNACCEPTABLE WASTE: i.e. hazardous waste, animal remedies, herbicides, medicines, medical waste, gas bottles, wire, asbestos or petrol tanks

NO LIQUIDS: i.e. liquids including oil

- \* demolition materials the maximum size of demolition material is 1m in any direction. Material is to be clean and contain no
- \*\* vegetation no complete hedgerows or similar. Fees apply. See website for details.



03 477 4000 www.dunedin.govt.nz

#### May International Days

Wednesday 3

Monday 1 International Labour Day Tuesday 2 World Laughter Day

Saturday 6 King Charles III Coronation Day

Press Freedom Day

Sunday 7 World Athletics Day Monday 8 World Red Cross Day

Friday 12 International Nurses Day

Sunday 14 Mother's Day

International Day of Families Monday 15

Wednesday 17 World Telecommunication Day

Thursday 18 International Museum Day

Friday 19 **Endangered Species Day** 

Monday 22 International Day for Biological

Diversity

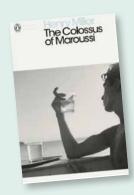
## WAITATI BOOK CLUB by Ian Melvin

Over the hill and down the foggy, windy road to Ross's place on the hill above Pūrākaunui Estuary. The fire is roaring and the table laden as we all dribble in from the cold and rain to begin the arduous task of setting the world to rights accompanied by the appropriate lubrication and Gerry Mulligan in the background...

#### THE BOOK

The Colossus of Maroussi by Henry Miller

Martin – I got thoroughly engrossed in Miller's thoughts and philosophising based around



his travels in pre-war Greece and Crete. Its not hard to draw a bow straight to Kerouac or to see Joyce's influence either. He is quite the artist painting moody scenes.

There were a few awkward bits that didn't quite gel, most notably his recollections of doing 'kaka' in his trousers, for goodness sakes. Had to get out the dictionary in a few places too, which is not a bad thing. A satisfying read that has not really dated much.

#### **Other Books**

Last Man Standing by David Longo

Marc – is a bit of a gruelling story set in a post apocalyptic world. The



gradual breakdown of societal norms is well depicted and the slow build up to ultimate nihilism well managed. Thankfully, there is redemption, and the hope of a new start. I enjoyed this good book.

#### BEER

Sawmill Vintage Ale Quadrupel

Marc – with rich yeast and dark candy sugar contributing big stone fruit, raisin and spice characters, it's a strong bugger and one to savour.

#### MUSIC

Ian –some music from me for Martin. Joshua Kadison: *Delilah Blue*, Leon Russell meets Joe Cocker meets Randy Newman sort of...

Try Gospel According To My Old Man or Take it on Faith on YouTube.

Sam Moore: Overnight Sensational. Sam from legendary Soul duo Sam and Dave makes a comeback album solo in his sixties with a star studded backing band and guest artists. Try I Can't Stand The Rain from 2008 on YouTube.

#### **FILM**

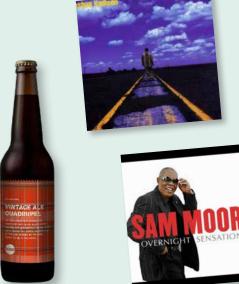
Herbs: Songs of Freedom, our version of Bueno Vista Social Club, a documentary made over two years depicting the twenty something members of the band brought back together to play a concert. Inserted with many interviews, history of the band and how their music contributed to and backgrounded our social history of the time, I can't recommend this enough. Google \$4.99 or netflix or wait for the replay on Maori TV. For a reminder of how good these guys were see Sensitive To A Smile, live on YouTube.

#### WORD OF THE MONTH

Benediction – "This is the first day of my life, said I to myself, that I have included everybody and everything on this earth in one thought, I bless the world every inch of it, every living atom, and it is all alive, breathing like myself and conscious through and through"

#### **MEANING OF LIFE**

"... the peace which most of us know is merely a cessation of hostilities, a truce, an interval, a lull, a respite, which is negative. The peace of the heart is positive and invincible, demanding no conditions, requiring no protection. It just is..." "... the joy of life comes through peace, which is not static but dynamic." ".. without joy there is no life, even if you have a dozen cars, six butlers, a castle, a private chapel and a bombproof vault. Our diseases are our attachments, be they habits, ideologies, ideals, princapals, possessions, phobias, gods, cults, religions, what you please." All quotes *The Colossus of* Maroussi: Henry Miller







I have been living in Waitati for nearly three years. What a privilege it is. A great fit for what I believe learning can be. All around me, I see the most creative and free community learning through play.







At the A & P show I saw people playing with a fruit juicer that could have been mistaken for a torture machine. I saw a toilet roll cake that some creative person made for the Warrington school raffle. I noticed an acceptance of parties well into the night. People gardening and preserving. I have taken part in Mandy's circus productions, not to mention all the amazing activities that happen at the Waitati Hall. And how lucky we are to have a library just down the road and an art gallery! Art and creativity are really valued in Waitati. The connection? All these things are examples of play. They allow us to learn and solve problems making life better – well mostly. By now, you might have picked up how passionate I am about learning through play and playing to learn.

Why? Because I don't think you can separate learning from play. Humans were born to play. It is an inborn instinct. However, modern society through a history of schooling has separated learning from play. Many of us grew up in a school system which valued rote learning. That is because much of the knowledge back then (even now) that was privileged as the right knowledge was thought to be best taught through rote learning. It was only accessible to the upper class and the rich. Could I even be as bold as to say the knowledge was expected to be transmitted through print, reading and writing? Really - how many different ways are there to learn and to share learning? You may have heard the fuss about generative AI? I think it is a game changer. Just imagine, the type of knowledge that is easy to assess, can't be easily assessed anymore. This is because a computer can do the assessment for you and at the moment no one can tell if it's original?

Let's imagine that generative AI could possibly be a tool through which teachers could make learning more playful – active and not passive, iterative and not repetitive, meaningful to the learner, and socially interactive, not individually competitive and enjoyable. Like children, the best way to learn anything is to be curious about things you don't know, immerse yourself in it and learn as much as possible. It is not the knowledge but how we use it that matters. Our world needs creative minds who are brave, courageous learners, to solve the messy problems all around us.

We value creativity at Waitati School. On the left are a few artworks which include stories written about our amazing swamp by some of our younger learners. Telling stories is such a creative endeavour.

Happy playing everyone. Thanks to Nafez Dakkak for their article 'Learning to play, Playing to learn' which I draw some ideas and words from. Totally googlable.

Tara O'Neill, Principal, Waitati School



## Homemade Tomato Sauce

#### Clare Brown

6kg Tomatoes (Can be frozen or fresh or Mix)

1.2 kg Brown Sugar (Can put less and not so sweet. Or use raw sugar)

900ml Vinegar (Can be White(GF) or Brown)

1 tbsp Salt

3 pkts (25g per pkt) Whole All Spice

6-12 Whole Dried Chillies

Put all in large pot except Spices.
Put these in bag or piece of cloth
and tie securely, then add to other
ingredients. You can peel tomatoes
but this is fiddly job and a good stick
blender chops these at end.

Bring to fast boil and then turn down and boil gently for about 3 hours, stirring frequently to stop sticking to bottom of pot. Put lid on or partially on for most of time, but remove for last half hour or so to thicken the sauce.

While sauce is cooking, sterilise bottles by washing then putting in oven, lids removed, for 15 minutes at 110°C. Boil lids for 5 minutes in pot. Allow to cool if bottling sauce when cool.

Once sauce is ready, remove bag of spices, let cool a little and whizz with stick blender or similar, or put through mouli.

Can bottle when hot or leave to cool first.

6kg tomatoes makes approx 6 wine bottles of delicious sauce, which can be used as a side dressing or in stews, etc.

## Prize Winners Blueskin Bay on Show 2023

Prize winners bi	ueski	n bay on Show 202	<b>23</b>
Blueskin Garden Club		Garlic - 3	
PRESERVES		Hilary Rowley	1st
Jar of Pickles		Beetroot - 3	
Glenys Clements	1st	Glenys Clements	1st
Bev Addis	2nd	Pumpkin - 1	
Maria Barta	3rd	Banjo Grant	1st
Jar of Jam	J. 4	Marg Meder	2nd
Dave Hardisty	1st	Phyll Jones	3rd
Bev Addis	2nd	FRUIT, OTHER & NOVELTY	
Shirley Zwies	3rd	Eating Apples - 3	
Jar of Relish or Chutney	J. u	Hilary Rowley	1st
Shirley Zwies	1st	Lyn Hastie	2nd
Janice Henderson	2nd	Alexia Rhodes	3rd
Niamh Rhodes	3rd	Small Bowl of Berry Fruit	
	Jiu	Wendy Chapman	1st
Jar of Preserved Beetroot	10+	Lyn Hastie	2nd
Glenys Clements Shrley Zwies	1st 2nd	Cooking Apples - 3	
•	2110	Dave Hardisty	1st
Bottle of Savoury Sauce		Phyll Jones	2nd
Bev Addis	1st	Rachel Barrington	3rd
Bev Addis	2nd	Any other Fruit	
Anne Fitzgerald	3rd	Hilary Rowley	1st
Any other Preserve		Lesley Smith (Drs Point)	2nd
Maria Barta	1st	Daphne Henderson	3rd
Glenys Clements	2nd	Pears - 3	
Lesley Smith (Drs Point)	3rd	Niamh Rhodes	1st
Jar of Jelly		Glenys Clements	2nd
Hilary Rowley	1st	Basket of Mixed Fruit &	
Lyn Hastie	2nd	Vegetables	
Stephaney Allerston	3rd	Lyn Hastie	1st
Jar of Preserved Fruit		Lesley Smith (Warrington)	2nd
Lyn Hastie	1st	Tomatoes - 3	
Janet Rhodes	2nd	Wendy Chapman	1st
Janet Rhodes	3rd	Lesley Smith (Drs Point)	2nd
VEGETABLES		Lesley Smith (Warrington)	3rd
Carrots - 3		Biggest Root Vegetable	
Lesley Smith (Warrington)	1st	Christine Hardisty	1st
Lyn Hastie	2nd	Glenys Clements	2nd
Hilary Rowley	3rd	Cherry Tomatoes - 3	
Silverbeet - 1 Bunch		Geraldine Tait	1st
Helma Beveridge	1st	Shirley Zwies	2nd
Heather Cox	2nd	Steph & Mike Allerston	3rd
Onions - 3		Character Carrot	3.5
Hilary Rowley	1st	Lyne Carlyle	1st
Shirley Zwies	2nd	Warrington School	2nd
Glenys Clements	3rd	Lyn Hastie	3rd
Any other Vegetable		Rhubarb - fattest	
Adele Knowles	1st	David Hardisty	1st
Jonty Hogden	1st	George Fraser	2nd
Adele Knowles	2nd	George Fraser	3rd
Potatoes - 3		Longest Bean	
Lyn Hastie	1st	Lesley Smith (Drs Point)	1st
Phyll Jones	2nd	Hilary Rowley	2nd
Daphne Henderson	3rd	Edison Parker	3rd

## **BLUESKIN BAY LIBRARY**

28 Harvey Street, Waitati, 9085 • Ph 03 482-2444 www.dunedinlibraries.govt.nz

#### What's On



#### **Meet the Neighbours**

Thursday 4 May, 6pm

**Birds of Blueskin Bay** This month we're celebrating the 10th anniversary of the Blueskin Bay Library by rebooting our Meet the Neighbours programme. Ornithologist Derek Onley and photographer Nick Beckwith will share their experiences of watching, counting and photographing our local bird population. FREE

#### **Blueskin Bay Knitwits**

Mondays, 6.30 - 8.30pm

(contact Christine 021 133 9340)

Tuesdays, 2.30 - 4.30pm

All ages and experience levels are welcome.

#### Games Galore & Lego\*

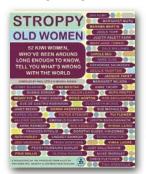
Every weekday, 2 - 5pm & Saturdays 10am - 1pm

Come along and join in the fun of board games for all ages. Or, drop-in and build something awesome with our great new Lego pieces. \*Suitable for ages 5+.

#### **Bookshare**

Thursday 25 May, 3.30-4.30pm

Join us for tea and a chat about what you're currently reading and get ideas for what to read next. All welcome.





#### **JP Services**

JP Services are available Monday to Friday, 3 - 5.30pm. Please ring the library first on **03 482 2444** to make an appointment.

#### **Meeting Room Hire**

Charges vary from \$15 for first hour, \$10 thereafter, up to \$60. No charge for individuals or groups who are unfunded or provide a community service.

#### **Get Well Bag**

If you or your child are home sick, we can help entertain or amuse with a free Get Well Bag that can include:

- · books jokes and puzzle books are especially popular.
- · audiovisual materials talking books, music and DVDs.
- · puzzles or craft activities.

Contact us to request a Get Well Bag by using our online form, www.dunedinlibraries.govt.nz/contact-us/get-a-well-bag-request.

## **DCC Service Centre**

### @ Blueskin Bay Library

Open until 5pm weekdays for: DCC rubbish bags, dog registrations and poo bags, Bokashi buckets, parking fines, rates, 75+ parking permits and Bee Cards.

The **Bee Card** gives bus passengers cheaper fares in nine regions around New Zealand. Purchase (\$5) and top up at the Library.



#### Bokashi buckets

Have you tried turning your food waste into organic compost? In just a few weeks the Bokashi system produces compost perfect for your flower and veggie gardens. It's 100% natural, it enriches your soil and is easy to use. The buckets come with instructions and a starter kit. You can purchase a smaller 10 litre bucket for \$35 or a larger 15 litre bucket for \$38. Why not give it a go?



Monday & Tuesday: 2-6pm Wednesday, Thursday & Friday: 10am-12pm & 2-6pm Saturday: 10am-1pm

dunedin public libraries



This is an opinion piece designed to promote feedback. If you feel you'd like to respond – email blueskin.input@gmail.com

#### What Makes Me Sad...

From someone who has never been 'on trend', hearing the words old, outdated, fashionable, trade up, growth, consume, keeping up, new and improved. If you love what you have... you have everything you need... but don't love it too much as things do change, wear out, break down, or just plain get old and stop working. Try making do, reuse, pass on, repair, exchange, recycle. I hate throwing anything out that has served me well...

Note: to all those working in advertising and marketing, put your creative skills and imagination into something worthwhile and useful.

#### What Makes Me Mad...

Not really mad but certainly irritated... those fools on jet skis, going up and down and round and round at speed, with no consideration towards others or wildlife in the bay.

#### What Makes Me Glad...

That a woman who came to spread her hate filled bigotry, got a very clear message that she and her harmful rhetoric are not welcome here.

## Mushrooms - A cautionary tale

Here in Blueskin, post rain, mushrooms have been popping up everywhere, and questions about their edibility. Next time you find one ask yourself, what have I got here, not can I eat it?

A mushroom is the fleshy, spore-bearing fruiting body of a fungus, typically produced above ground, on soil, or on its food source. I tell people that it is like the apple on an apple tree.



What we commonly refer to as a mushroom is only part of the organism, known as the fruiting body that pops up to distribute spores. Much more of it remains hidden, growing underground.

Some mushrooms are distinct and easily identifiable while others are not. The consequences of misidentifying mushrooms can be fatal. As with foraging any wild food source identification is extremely important. Mushroom Hunting NZ Facebook is a great page where experts are more than happy to help. And also try www.inaturalist.nz as an identification source.

Do you want to grow your own? A safe option for easy and nutritious Kai. There are 3 main ways, outdoor patches, mushroom logs or in buckets or bags. It may take up to one year for you to get results but once you have them they can last 20 years.

Here in Dunedin you can buy ready to grow kits and mycelium from Bart Acres founder of *MycoLogic.nz* 

There was an in-depth article in March edition of NZ Gardener magazine on how to grow mushrooms.

It is also fun to identify fungi in the neighbourhood from fabulous and colourful Tentacle Stink horn seen in the Ecosanctuary, to gourmet Porcini and teeny Birds nest fungi.

Lee Mayhem-Bullock

## NZ Music Month - FREE Gigs throughout May

Musicians of Dunedin will be gifting free gigs to the people of Dunedin throughout May in celebration of New Zealand Music Month. Head along to your local Dunedin Public Library to enjoy great homegrown talent!

#### **FREE GIGS!**

City Library Gigs in the Ground Floor Gig Hub - Wednesdays from 5.30pm throughout May:

8 May: Let's hear it for the boys - the axe men: Jackson Caine, darryl baser, Paul S Allen, and James Dignan.

**15 May: Vinyl on Deck** – Join our panel of hard-core vinyl lovers, including the Hocken Library's Music Curator Amanda Mills, as they discuss the enduring appeal of the record player in a world of digital music and instant downloads, and enjoy the experience of vinyl as they put the needle to the groove of a few of their favourites.

22 May: Polka Dots and Black Hats - Rockabilly versus Blues: with Both Sides of the Line and Dee Street Blues

**29 May: Jam with Everything** – Philip Fleming plays guitar and saxophone for a set of his own compositions from 5.30pm. Followed by a public jam session – bring your own instruments and sing your song. Your chance to show the audience your talent.

Check out **www.dunedinlibraries.govt.nz** (search NZ Music Month) for a full list of what's on musically all around town in May.

## Around the Bay – May Events

ARC BREWERY	
SUNDAYS	Live Music: 2 - 5pm
	Contact 021 4108 1141

ST BARNABAS CHURCH	
SUNDAYS	Service: 9.30am
	Contact Jeremy 027 436 1481

BLUESKIN LIBRARY	
Thursday 4	Meet the Neighbours – Birds of Blueskin Bay: 6pm
Thursday 25	Blueskin Bookshare: 3.30 – 4.30pm
EVERY DAY	Games Galore & Lego: Every weekday, 2 – 5pm & Saturdays 10am – 1pm
MONDAYS	Blueskin Bay Knitwits: 6.30 – 8.30pm Contact Christine 021 133 9340
TUESDAYS	Blueskin Bay Knitwits: 2.30 – 4.30pm Contact Christine 021 133 9340

BLUESKIN NURSERIES	
Monday 17	Kath Irvine of Edible Backyard will be holding a workshop on pruning

GALLERY ON BLUESKIN	
Wednesday 3	Quiz: 6.30pm \$15 including supper
Saturday 6	James Dignan: live music, koha 7pm
Saturday 20	Reid & Wolken: live music, koha 7pm
Wednesday 24	All that Jazz: live music 7pm
Sunday 28	Rock the courtyard: <b>Superglue the Band</b> 2pm weather permitting.

WAITATI HALL		
MONDAYS	Steady As You Go: 1.30pm Age Concern	
	Gentle Yoga: 6 – 7pm Bring your own mat   \$10pp Contact: hagino.yoga@gmail.com	
	<b>Table Tennis:</b> 7.30pm til late Contact Nigel 021 236 2818	
TUESDAYS	NIA Dance Class: 11.30am-12.30pm \$10 Contact: Clare Reilly 021 177 5350	
WEDNESDAYS	Yoga Theme Class 6pm Yoga Restore & Rejuvenate 7.15pm Bring your own mat   \$10pp Contact: hagino.yoga@gmail.com	
THURSDAYS	PILATES with Sabine 11am	
SATURDAYS	NIA Dance Class: 4 - 5pm \$10 Contact: Clare Reilly 021 177 5350	

WAITATI VILLAGE	
Sunday 7	Village Market: 11am Contact: Mandy

WAIPUTAI HUB	
	i@gmail.com or text 021 171 0226 for n and for all bookings
Wednesday 24	Learning clinic for problems with using computers/tablets/phones with qualified and experienced computing trainer. Book a spot, phone or text: 021 171 9226. Free/Koha
MONDAYS	Homeschool Group: 10.30am-1.30pm Contact: Debbie
	Music lessons (during school term weeks only). String instruments 4pm onwards. Contact: Nancy
TUESDAYS	Homeschool Group: 10.30am-1.30pm Contact: Debbie
	Ping Pong: 7 – 8.30pm. All ages, levels and drop ins welcome. Contact: Helena 022 6474 738
WEDNESDAYS	Pilates: Intermediate 9.30 – 10.30am Beginners 10.45 – 11.45am Open Class 5.30 – 6.30pm Contact: Dell 020 433 3355
	Youth Ping Pong: 3pm. Contact: Helena 022 6474 738
THURSDAYS	Homeschool Group: 12 – 3pm Contact: Amy
	Pilates: Casual session   6.30pm   \$18 Contact: Sylvia 021 109 9302
FRIDAYS	Guke Group: 6.30 – 8pm Every other week, starts April 28 Contact: Jenny or Nancy 021 171 0226
SUNDAYS	Blueskin Bay Orchestra rehearsal 4pm – 6pm. Contact Emily

WARRINGTON HALL	
TUESDAYS	Indoor Bowls: 7.30pm
THURSDAYS	Seasonal Hatha Yoga: 6.30 – 7.30pm Bring your own mat   \$10pp Contact: hagino.yoga@gmail.com
SUNDAYS	Waitati Warblers: Singing for joy 6 – 6.30pm Nancy Contact nancymiller140@gmail.com

WASTE RECYCLING – WEEK TWO	
Monday 1	Paper and Plastic Recycling Yellow Bin at your gate early
Monday 8	<b>Bottle Recycling</b> Blue Bin at your gate early
Monday 15	Paper and Plastic Recycling Yellow Bin at your gate early
Monday 22	Bottle Recycling Blue Bin at your gate early
Monday 29	Paper and Plastic Recycling Yellow Bin at your gate early

#### **CLASSIFIEDS**

#### **BLUESKIN PLAYCENTRE**

Open Mon, Tues, Wed from 9 –12 during term time. Come and visit us! We are located at Waitati Primary School.

#### **EAST OTAGO PLAYGROUP**

Coffee group for parents and children (under 5)

10am – 12pm every Wednesday during School Term at Waikouaiti Plunket Rooms, East Otago Events Centre. Ph. Annabel 027 2291 608 (Community Support Co-ordinator) for more info or just drop in.

## LANDSCAPING, GARDENING AND PROPERTY

#### **MAINTENANCE**

Anything from small jobs to garden transformations!

Your friendly, local experts. Contact Baden on 022 152 9523 or info@ oxleypropertycare.com

#### **WARRINGTON PHYSIOTHERAPY**

For your ACC/chronic injuries. Open Tuesday – Friday.

Friday appointments free for those with a community services card. Contact Jennifer on 022 397 8108

#### **LILLIPUT LIBRARIES**

28 Brown Street, Waitati, Coast Road and Watson Street, Warrington

#### **SHINE BRIGHT**

#### **Nordic Walking**

Wednesdays 9am different locations, 1.5h. Casual \$18, concession 10 x \$130, Sabine 021 207 0664

#### **Pilates for Back and Posture**

Thursdays 11am Waitati Hall, 1h. Casual \$18, concession 10 x \$130, Sabine 021 207 0664

## WAIKOUAITI COAST HERITAGE CENTRE

View our heritage collection and work by local artists/crafts people. Visit our 1869 Heritage BNZ building, 200 Main Road, Waikouaiti. Open 1-4pm Wed – Thurs and 10am-4pm Fri – Sun.

WAIPUTAI HUB waiputai@gmail.com
Having a Birthday Party or a
Gathering. Why not rent the cozy and
friendly Hub at \$15 hour. Call Nancy on
021171 0226 for further info, or email
waiputai@gmail.com

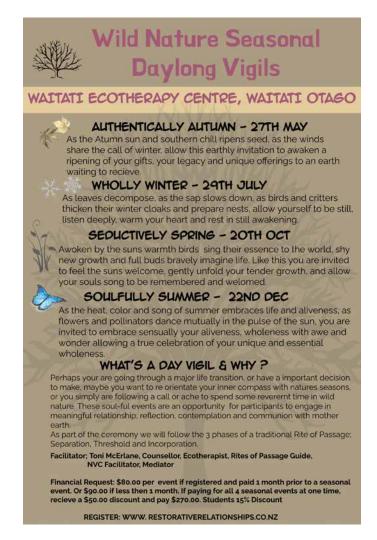




## BLUESKIN COMMUNITY MARKET

An Apple Press will be available for use at the market.

Sunday, 7 May





#### **Local Advertisers**











N.B. no evening menu on the 1st and 2nd Wed of each month due to quiz night or Waitati talks (supper provided, booking essential)

1 Harvey St. Waitati

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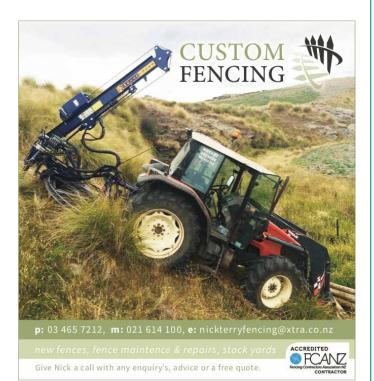
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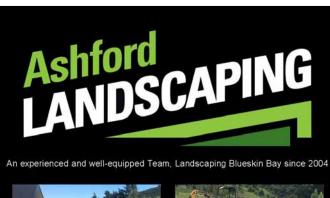
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Blueskin General Store (Waitati On The Spot) Store Hours: Mon - Sat 7.30am - 6.30pm Sunday 9am - 6.30pm Ph 482 2741



- Ants - Roaches - Flies - Wasps - Spiders - Rodents -

Lady Bug Pest Control Leanne Pennington

027 350 8808 / pestcontrolladybug@gmail.com



opening hours:

Fri 4 - late | Sat & Sun 12 - late

We are a small family brewery owned and operated by Jono and Emma, located in Evansdale on Blueskin Bay.

We are focused on brewing small batch crafted beers! Live music, roaring fires, variety of foodtrucks facebook.com/arcbrewingco | www.arcbrewingco.com





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#### YOUR CONTRIBUTIONS

We welcome and thank you for your contributions and invite you to send your short articles of local interest, calendar events, milestones, history, historic images, poems, recipes, photos of local events, advertising; and anything else you wish to share with your community. Where possible, please try to limit articles to 250-300 words max, about half a page. Any opinions or views published in the Blueskin News are those of each contributor solely and not necessarily those of the Editor or Blueskin News Committee.

#### **CLASSIFIED ADVERTISING**

To submit your classified ads, calendar entries & article submissions for publication please send your text and any photos to: blueskin.input@gmail.com by the 15th of each month

#### **AD SIZES PAGE LAYOUT COST**

A4 = 210 x 297 Full page advertisement \$300 A5 = 210 x 148 Half page advertisement \$150 A6 = 148 x 105 Quarter page advertisement \$75 A7 = 105 x 74 Business Card size \$30 Classified Ad \$5 (Free for under 18 or non-profit)

#### **CONTACT US**

Editor Bernie Cornford Email blueskin.input@gmail.com To subscribe to digital version blueskin.subscribe@gmail.com Online version www.blueskinnews.org

All donations gratefully received. Bank a/c 03 1726 0010157 00

Please include a reference to indicate that it is a donation and a name, if you want a receipt.

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