

BLUESKIN NEWS

COMMUNITY NEWSLETTER Est. 1985

DECEMBER 2020

Seacliff

•

Warrington

•

Evansdale

•

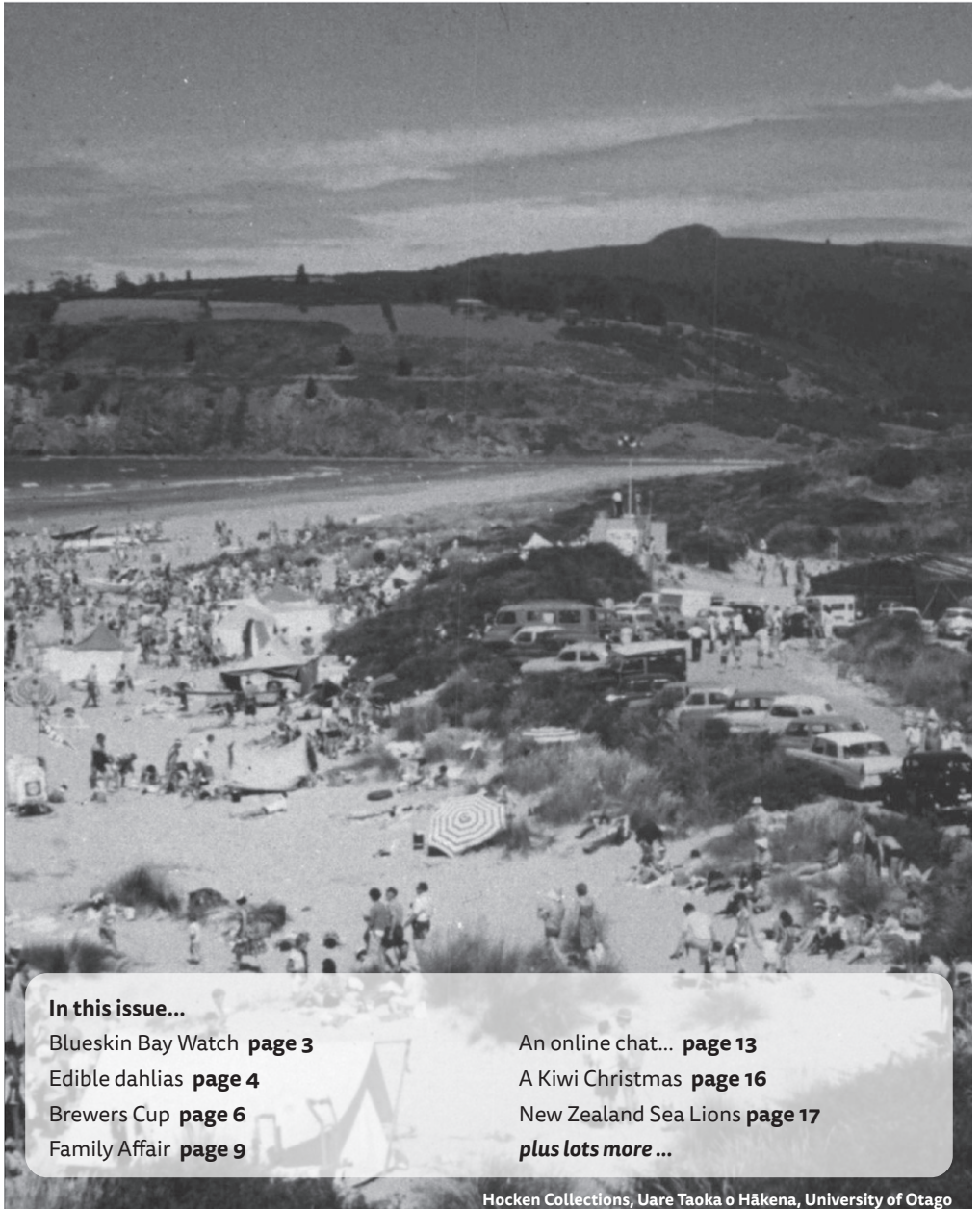
Waitati

•

Doctors Point

•

Purakaunui



In this issue...

Blueskin Bay Watch **page 3**

Edible dahlias **page 4**

Brewers Cup **page 6**

Family Affair **page 9**

An online chat... **page 13**

A Kiwi Christmas **page 16**

New Zealand Sea Lions **page 17**

plus lots more ...

Blueskin Bay Community Spaces

Warrington Hall

Available for birthdays, family gatherings, exercise classes, dances and do's 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

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

Editor's Note

It is hard to believe that this is the last edition for 2020. I have so enjoyed being back as editor of the BSN, it is such a privilege to be able to share news and stories with our diverse community.

It's been a strange year with Covid and lockdown and working from home and bubbles – especially now everything here seems so very normal. Not so very normal in the rest of the world though – in the UK my brother and his wife are not able to visit their new grandson, my son has had to postpone his wedding for at least a year and my sister who lives in a care home has not had a visitor since March. When I first emigrated from the UK in the 1980s my mother and I wrote a letter to each other every week or telephoned if there was stupendous news. Now, happily, I talk to my family on WhatsApp video several times a week. I am sure this situation resonates with many of you who have family abroad – hopefully next year we will be able to catch up with them in reality.

In the meantime maybe we should treat our community as a large and slightly dysfunctional family – as in all families there are different viewpoints and opinions but what we all have in common is our appreciation of this beautiful place we are lucky enough to live in. In Jacinda's words 'be kind' this festive season and have fun spending time with family and friends.

Enjoy this month's read, keep safe and well – Bernie

WAITATI VILLAGE HALL



Christmas
dance

Live music from
60's 70's 80's 90's

12th December 2020

7.30 pm until 11.30 pm
with **Superglue** the band
just \$10 entrance fee per person BYO
Raffle

DON'T BE LATE - BRING A PLATE - BRING A MATE AND A SOOTHING DRINK
OR TWO

This annual fun raising event is brought to you by blueskin playcentre



**Boutique Catering
& Meal Delivery Service**
Food produced with love and respect

Please get in touch next time
you require catering.

Mat Lewis & Sheena Booth

Ph: (03) 482 2155

Mobile: 021 028 51872

Email: sheena@hisandhershscatering.co.nz

Web: hisandhershscatering.co.nz



by Beckford Ritchie

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 glad

On the mountain – a day without wind. What makes me glad on the sailboat – a day with wind.

What makes me sad

Bad times I cannot go back and change. Good times that won't ever happen again.

What makes me “mad”

I detest locks and the need for locks.

The number of times I leave something behind, when heading off in the car, rises in direct proportion to the number, difficulty of and distance from, the locks I have to manipulate to get the said forgotten thing. I get to the door, likely the wrong door, and find I've left my cumbersome bunch of keys in the ignition switch, have to return to the car and begin the procedure again.

Inside, I forget what I returned for, or remember only one of two things, lock up, and get back to the car, drive a little way, remember the other thing, turn back for the whole key-fumbling procedure again.

A friend noticed her camera missing from her caravan table. The police sent an officer in overalls, to dust for fingerprints and tell her she should not keep her valuables in the caravan, but keep them in the house. “The caravan is my house,” she said.

She should apologise to the thief for leaving her camera in full view in a caravan with an unlocked window.

When I was 21 years old, I locked nothing. My car, my truck, my shed, my house, my heart. I literally left the front door of my house swinging in the breeze when I left for three months in Australia. I came back to find it much as I left it – and got married.

Blueskin Bay Watch

Citizen science nitrogen sources

Dr Lucy Wing has received seed funding from the Curious Minds Participatory Science Platform to develop a grant application to support YOU (the Blueskin community) in doing some critical storm water monitoring in the Bay next year.



Who? Lucy (local marine ecologist) and you (the community, members of Blueskin Bay Watch and beyond).

Problem? *Ulva* spp. is a 'nuisance' algae, which can bloom in response to anthropogenic nutrient loading, smothering sediment and lowering oxygen in estuaries. A 2020 study in Blueskin Bay detected a marked increase in *Ulva* cover concurrent with (please note this is different from 'definitely caused by') elevated levels of nitrate discharged from the Warrington Wastewater Treatment Plant. But what are the bay's other nitrogen sources and how important are they as contributors to the bay? ORC monitor Waitati River monthly, but do not monitor smaller waterways nor target high rainfall events, when most nutrients are washed off the land.

What? We will nut-out the technical details and plan the specifics of our investigation by defining our water sampling methodology (who, what, where, when, how). I will help a lot with this but you're important too. This methodology has to be compatible with DCC, ORC practices and Eutrophication Susceptibility Modelling (NIWA-led) and also in line with our community capacity to collect samples (participant groups, who, when, where) and our budget to pay for sample analysis and materials.

When? Wednesday 2 December, 6.30pm at Blueskin Bay library OR

Sunday 6 December, 4pm at Warrington Hall

Please contact lucywing@ahika.co.nz or blueskinbaywatch@gmail.com if you are keen to be involved or come to either meeting. Tell all your friends and let's get this done!

Lucy Wing

Warrington Hall

Warrington Hall is currently having a fresh coat of paint on the outside. The new rules are that DCC-owned halls are all to be painted white and the committees get to choose the trim colour.

We suppose this is to save money on many different colours of paint being wasted? There are some rotten boards along with rusty roofing iron to be replaced. After that it will look very spick-n-span again. The committee take pride in keeping the gardens tidy and we recently held a working bee where the blokes cut all the long grass outside the playcentre fence. We are hoping that from now on the DCC will take control of keeping this area tidy through their regular maintenance of grass cutting. Fingers crossed!

We would like to take this opportunity to thank Bernie and the Blueskin News committee for all their hard work behind the scenes to keep the news getting through to the community. Wishing you all a safe and happy festive season.

Lyn Hastie, Publicity.



by Hilary Rowley

Dahlias, not just a pretty face, but an edible bottom too.

Starving? Broke? Can't get to the shop? Try eating dahlias.

I would never have thought of it, but had decided to shift a massive clump of dahlias which were getting in the way of my food growing. I found myself with a huge wheelbarrow load of tubers which looked potentially edible, so my friend, who had her phone handy, googled dahlia/edible, and sure enough they were described as being in the same family as yacon, Jerusalem artichokes, sunflowers, and chicory and were indeed edible.

Dahlias originated in the highlands of Central America where they had been used by the indigenous people as a source of food especially if corn was scarce.

We brushed off the dirt of a freshly dug tuber, had some bites, and were pleasantly surprised with a slightly sweet, juicy vaguely ginger flavour with the texture of a crunchy apple. They would work well grated in a salad, and would be ok to eat raw and peeled as you would a carrot or an apple. We even tried it roasted with other roast vegetables, where they weirdly stay crunchy when cooked, and are not unpleasant but the crunch was a bit off putting.

Apparently they are best to eat at about the size of a potato, and that there are huge variations in the colour and flavour of the roots, just as there are huge variations in varieties of dahlias. As they have been bred over the centuries for their showy flowers, I would imagine the least showy varieties would be closest to the original food plant (though this is just a guess). Our dahlia is quite a plain, pink variety, and nice to eat, but I read that some ornamental varieties have an unpleasant taste, so don't give up if your fancy pants dahlia doesn't taste good.

Dahlias, like other members of the sunflower family contain the indigestible carbohydrate inulin, which some people react to in the form of... gas production, so I recommend to just trying a little bit to start with in case you are one of those people.

I don't think it is something we will be eating all the time, particularly as there was some resistance to eating flower tubers by a member of the household, but at a pinch they are prolific and easy to grow starchy vegetable which would feed people in need.

Letter to the Editor

Each month we look forward to opening the letterbox to find the Blueskin News.

We love hearing about all the positive initiatives happening around us, and popping event dates in the calendar. We like that the 'news' is inclusive and many community voices can be shared. BUT we have become increasingly disappointed (with a lingering queasy feeling) that personal attacks slightly veiled as opinion are printed.

Using the Blueskin news for sustained personal attacks is akin to trolling online, or writing nasty remarks on someone's school locker, both things most people would say are unacceptable. We expect the Blueskin news committee to foster a sense of community, and to use their editorial powers to withhold printing articles that are divisive and darn right nasty.

Jen Rodgers and Dean Griffiths



On the twelfth day of Christmas
My true love gave to me
Twelve piupius swinging
Eleven haka lessons
Ten juicy fish heads
Nine sacks of pipis
Eight plants of puha
Seven eels a swimming
Six pois a twirling
Five - big - fat - pigs!
Four huhu grubs
Three flax kits
Two kumara
And a pukeko in a ponga tree!



Blueskin General Store
(Waitati On The Spot)
Store Hours
Mon – Sat 7.30am – 7pm
Sunday 9am – 7pm
Ph 482 2741

BLUE SKIN GARDEN CLUB

On 14 November, 32 of our members met at Warrington Hall dressed in our finest wedding outfits, hats, gloves and stilettos.

We then visited two beautiful gardens on Coast Road both of which were outstanding and a joy to visit. From tree sized rhododendrons in bloom, drifts of primula, lily of the valley and unspeakable beauty everywhere you looked, the other garden sported beautifully clipped formal hedging, irises, peonies and viburnums all sporting the most amazing blooms. We returned to the hall where a "high tea" spread was laid out with dainty little cakes and sandwiches. All diets out the window!! We drank from vintage bone china crockery little pinky raised as in a salute to days gone by.

The entire afternoon tea was a thank you to Lyn Hastie who had been our club secretary for sixteen years and to Daphne Henderson, our President for eight. They both performed their respective roles in such a manner that will be difficult to emulate. Thank you to you both. Daphne was also presented with a certificate from the Cancer Society recognizing 30 years Daffodil Day coordinator for this area. Not quite the Queen's medal or MBE but to us you deserve both. As you all begin the round of Christmas parties, stay safe, drive safe and happy gardening.

For more information about our club, phone Lyne 482 2822 or Carol 482 1443.

Lyne Carlyle, President



**WARRINGTON
SCHOOL**

Kia ora from Warrington School

We have had a busy start to the term at Warrington School. The senior children (year 5 - 8) have been on camp to the Catlins. They had a great time at Tautuku camp, where they did lots of adventure activities. The tamariki enjoyed abseiling, kayaking, surfing, cave exploration, a confidence course, and lots of games and quizzes in the evenings.

While the bigger children were on camp, the Junior children had a great activity week. They did crafts with parents and teachers, team building activities, a visit to Otago Museum, bike safety with Constable Greer at the dinosaur park, and a wet and wild afternoon with the Waitati Volunteer Fire Brigade! Thanks to all the whānau and volunteers that made this possible.

The school grounds are looking amazing thanks to our marvellous volunteers Lyn Hastie and Lynne Carlise. The tamariki always enjoy getting out and learning hands on gardening and cooking skills with you. We are so lucky to have your support!

Our heated school pool is now up and running, the children are able to swim daily, with the year 1-3 children enjoying swimming lessons 3 times a week with Jane Schofield. Thanks Jane!

Our pool is also open to local pre-schoolers on a Tuesday and Thursday 9.30am - 10.30 am, this is a parent-led session so parents in the pool with their tamariki please.

The end of the year is fast approaching and as always that means we say goodbye to our year 8 students who head off to high school next year, we wish them and their whānau well for their bright futures.

Jacqueline Burt

Classroom Teacher, Room 1



p: 03 465 7212, m: 021 614 100, e: nickterryfencing@xtra.co.nz

new fences, fence maintenance & repairs, stock yards

Give Nick a call with any enquiry's, advice or a free quote.



Holiday surf adventure day

All secondary school students welcome!

Wednesday 10 and 17 December, 10am - 2:30pm. Come along and find out what surf lifesaving is all about - try your hand at boarding, rescue boat crewing and surf swimming. No charge - bring a wetsuit - or borrow one on the day.

Register your interest at warringtonslscnz@gmail.com.



The Climate Safe House (CSH) was an ambitious project that set out to design and build a new type of housing that could achieve a number of key objectives: to be affordable, transportable, modular, energy efficient with a low environmental footprint. Thanks to a whole lot of people these objectives were achieved.

The project was resourced over many years through fundraising, volunteer time, sponsorship and a very committed team. A last PledgeMe campaign raised \$22,443 which was used to complete the house. All money donated went towards the direct costs associated with the house and was separate from BRCT management costs. The project set out to address the specific social housing need that is no longer required. BRCT's company, Blueskin Energy Limited (BEL) took legal responsibility. BEL leased the land to build a new flood proof home. However in mid 2020 BEL was asked to remove the house.

BEL and BRCT's preference is to keep the house in the Blueskin community for use as social housing, and discussions have been held between BEL and a number of social housing providers operating in the community to see if this could be achieved. In the midst of a housing crisis it doesn't make sense for a brand new home to remain empty. We are hopeful the house will provide social housing, and we're doing everything possible to achieve this despite the timeframe in which the house must be removed.

We wish to thank again everyone who made the Climate Safe House possible. A silver lining to this project is that now many more people are interested in Climate Safe Housing and the work to achieve climate justice. We are proud to have created a model to address the combined housing and climate crises and hope to see it replicated.

Scott Willis, General Manager

Blueskin Energy Ltd

Democratize Energy: Blueskin Energy Network

Mobile: 027 488 8314



In an unconventional year, the Annual village brew fest nearly did not happen! It was delayed so long that Labour Weekend was the perfect opportunity for it to be 'Oktoberfest' this year.

The speciality beer brewers cup category for 2020 was fruit beer (as selected by last years winner). On a muggy Sunday afternoon by the river, these were perfect.

Crowd favourites included the raspberry stout by local **Jeremy** in third place, **Cori and Paddy's** delicious peach beer second and the winner was **Oliver Linsell** with a raspberry IPA using his dad's recipe. The apple doesn't fall far from the tree!

10 bands played, there were 20 entries of a dozen bottles and I swear it was 30 degrees! Musically, the highlight was the debut of Dodgy Disco Party Band! The rainbow and sequin clad disco Queen girl band had to be seen to be believed, they were amazing and they got everyone on the dancefloor. It rained briefly while they played and the dancers seemed to revive from the heat. Energised to Disco inferno.

All the beers were of a very high standard and the public judging was very close. **Chris Mclay**, Militia member was very happy to take home the Pete Smith "Other" cup as runner up. The winner of both the Gary Pearson and the Jan Breward Memorial Cups was **Oliver Linsell**!

An incredible victory for Ollie taking out both cups in what was a stiff competition. Some very fine local beverages were to be had. Ollie fully gave credit to his dad for all his brew knowledge and Chris Linsell looked proud as punch to have his apprentice take the victory.

All this fun, some pomp and ceremony, wenches with beers, and it is free. Waitati has this beautiful not so secret event every year.

**This one was actually the best ...
Tune in next Oktoberfest.**

Mandy Mayhem-Bullock

BLUESKIN BAY LIBRARY

28 Harvey Street, Waitati, 9085 • Ph 03 474-3690

www.dunedinlibraries.govt.nz

WHAT'S ON

Children's Book Club

Monday 14 December, 3.30 - 4.30pm

For our December Club we will be continuing with our secret creation that we started in November, using encyclopaedias kindly donated by Lyn Hastie. Please note this Club is for Year 3 and up.

Games Galore

Every Thursday, 2 - 5pm

Love Gaming? Why not try the old-fashioned way. Come along and join in the fun of board games – new and old for all ages.

Lego Club

Thursday & Friday, 17 & 18 December, 3.30 - 4.30pm; Saturday 19 December, 10.30am - 12pm

We supply the Lego you bring your imagination. Suitable for ages 5+.



Bookshare

Thursday 17 December, 3.30 - 4.30pm

Join us for a chat over afternoon tea about what you're currently reading. A relaxed way to make friends and share ideas about what to read next.

Tea and coffee provided.

Blueskin Bay Knitwits

Mondays, 6.30 - 8.30pm

Tuesdays, 2.30 - 4.30pm

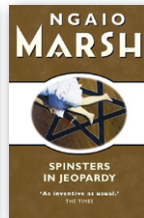
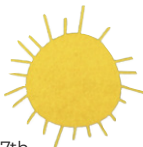
All ages and experience levels are welcome. Bring your own wool and knitting needles, and maybe a pattern or two to swap with fellow knitters.



Children's Summer Reading Programme

Monday 7 December, 3.30pm

If you haven't already registered for the 2020-21 Children's Summer Reading Programme, come in on the 7th, sign up and pick up your booklet along with a stash of goodies for the summer holidays. Set your own reading goals and fill the booklet with the details of what you've read and go in the grand draw for some cool prizes. Launches 1 December, head to www.dunedinlibraries.govt.nz for details.



Explore the Digital Library

■ Access our **eLibrary** anywhere, anytime on multiple devices, start browsing at <https://dunedinlibraries.wheelers.co/> or download the ePlatform app <https://dunedinlibraries.wheelers.co/help/apps/eplatform-app> and make anyplace your reading place.

■ **Beamafilm** Travel back in time with a Beamafilm period drama. If you're a classical music fan, *Interlude in Prague* documents Mozart's unconventional presence in Prague which leads to a series of dramatic and tragic events that become a tangled, violent web. Or, *Madame Bovary*, Flaubert's classic novel, it comes to life in this sumptuous period drama with a superb cast.



DCC Service Centre

Open until 5pm weekdays for DCC rubbish bags, dog registrations, Bokashi buckets, parking fines, rates and now Bee Cards. The bee card gives bus passengers cheaper fares in nine regions around New Zealand. Purchase (\$5) and top up at the Library.



Please note, COVID-19 Alert Level changes impact the Library hours if in doubt please check the website. Library hours are normally:

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


dunedin public libraries

Ka Kete Wānaka o Ōtēpoti



Pūrākaunui School

Hi everyone – We have had an action packed month here at school. We have been doing some really interesting science work involving our local inlet and the resident cockles. We have been down to the inlet to do some hands-on research which involved collecting and counting cockles from sample areas and measuring them. Most were returned but a few were consumed as part of our ongoing food science work!

We have also had a wonderful time working with local artist Jim Cooper as part of the Artist in Residence programme which is always a highlight of the annual arts calendar. It was a blast creating costumes and masks using a multi-media and vibrant colour approach to really bring things to life. We can't wait for the street parade. Thanks very much to the West Harbour Arts Charitable Trust for providing another amazing experience and thanks also to Port Chalmers School for the use of the school hall/studio space.

It has been great to get back into the pool this term and enjoy swimming lessons again. Thanks to the West Harbour Swim School for providing such excellent tuition.

Thanks also to everyone who came up to join us for our school fair recently. It is always a lovely community gathering, and despite the forecast the day was bathed in pleasant sunshine.

Any queries about Pūrākaunui School please call the office on 4821026.

Tim Cook, Principal

Christmas Cheer

How many gifts can Santa squeeze in an empty stocking?
One. It's not empty after the first one.

9 out of 10 turkeys recommend a steak at Christmas.

What kind of a bike does Santa ride in his spare time?
A Holly Davidson.

What did the reindeer say when he was spotted one Christmas Eve by Little Johnny?
Nothing, reindeers don't talk.

How do we know Santa is a man?
No woman with an ounce of dignity would wear the same outfit for so many years running.

Why does Santa use reindeer to pull his sleigh?
Because huskies can't fly.

How do sheep greet each other at Christmas?
Merry Christmas to ewe!

Why don't penguins fly?
Because they're not tall enough to be pilots!

What do angry mice send to each other at Christmas?
Cross mouse cards!

How does Good King Wenceslas like his pizza?
Deep pan, crisp and even!

Doctor, doctor! I'm scared of Father Christmas!
You're suffering from Claus-trophobia!

What do you call Santa's little helpers?
Subordinate clauses!



Sandra Clark
Real Estate Specialist

Contact:
m 021 991 949
e sandra@oadunedin.nz
Licensed REAA 2008

SEASONS SPECIAL

ARE YOU SELLING OR RENTING?

**CHECK OUT MY SPECIAL RATES
BEFORE SIGNING UP...**

**EXPERIENCED, PROFESSIONAL
AND GETS THE JOB DONE**

ONE AGENCY
THE PROPERTY SPECIALISTS

When the coast is calling...

CALL ROSS!

Delivering the power and marketing reach of New Zealand's largest and most trusted brand to his clients in Coastal Otago.



Ross Curtis

Sales Consultant
M 027 847 8194
E ross.curtis@harcourts.co.nz

Harcourts

Highland Real Estate Group Ltd
Licensed Agent REAA 2008

Need an MP?

David Clark

MP for Dunedin

☎ 03 474 1793
📍 32 Albany Street, Dunedin
@ dunedin@parliament.govt.nz
f facebook.com/DavidClarkMP



Labour

Authorized by Hon Dr David Clark, 32 Albany Street, Dunedin

Derek the Dunnock



Family Affair

A little bird told me that me last tweet caused a bit of bover amongst the *H. so called sapiens* BSN upper echelons. A fair agitated flickin' of wings and baring of the alulas and carpals. I's been called a lot of things but never blasphemous so I was quite pleased to notch up annuver accolade/notch on me tarsus. 'Til Daffyd tweeted the meanin' from the Bible College of Wales: *Denying the being of God, contumelious reproaches of our Saviour Christ, profane scoffing at the Holy scripture, or exposing it to contempt or ridicule*. I never honest. I were just praisin' the Pope for his perspicacity regardin' adjectival usage and proselytising.

But fear not yous editorial darlings, this tweet is a family affair. In fact yous is lucky to get a tweet at all 'cus there's hungry mouths to feed. Dorothea and I has four and well, I does have to nip down to the pines now and then to see how young Dolores is gettin' on but want to remind yous that that's me Selfish Genes speakin' urging me on to spread them far and wide. A mere vessel I am for their survival down the millenia.



The egg/incubation stage is a bit of a doddle for me. All I has to do is sing a bit to keep the Higher Waitati territory safe from them Don's Creekers sos they don't snaffle up the food for our chicks and escort Dorothea to the posh restaurants when she

has her incubation break. Poor dear, sittin' there on the nest for hours on end, bare brood patch an all, sittin' duck for any passing *Felix so called domesticus*, let alone any avid HscS gorse buster. But come hatchin' and as yous HscS would say, all hell's let loose. *There's blasphemous for you* tweets Daffyd from Wales. The kiddies go from 2g to 20g in 12 days. Begging for more food all day. And you can't just nip up to the homestead, pick up some soggy rice or crusts of bread and shove that down their throats. Proteins what they want. We's scrufflin' around in the litter and mulch for inverts from dusk to dawn. And when they hop out of the nest that ain't the end of it. They sit around all day yelling to be fed for another dozen days. And that's when it gets a tad stressful for me goodself 'cus Dot's off building another nest and I has to feed and deal to the little buggers who all the time are tweeting away drawing attention to themselves. You wanna get ahead in this world I says, you needs to keep under the radar. Not broadcast yer position to every tom cat or harrier. And do we get any thanks. You'd be lucky. Come a moon or so they's off and come spring, those that haven't, poor dears, fallen off their perches due to hunger and cold, will be tryin' to muscle in to your place as if it were their own.

Being that this is a Family tweet I'm not going to describe what Daffyd said is the penalty for Blasphemy; graphically described by some nasty old geezer called Leviticus in that HscS's family bible thing. Here's the link 24:10-16. Nasty lot you *Homo so called sapiens*.



Reflecting upon 2020, most would agree it has not been without its challenges.

For the Halo Project most of our work was put on hold during COVID Alert Level's 3 and 4 which, although frustrating, gave us the opportunity to connect with people remotely and tidy up some of our internal systems. The lockdown period also came with a silver lining – we noted a marked increase in communities connecting with nature and in particular their own backyards. People began emailing us noticing more bird life, but also, lurking predators. Even though we were not able to respond immediately we kept a follow up list and have managed to connect with many new people, resulting in more backyard trappers.

We are really pleased to have our new coordinator, Conor Houghton, join us. Conor has a solid predator control background and can mostly be found working rurally. Reach out if you need some trapping advice!

We are incredibly fortunate to live in such a wonderful place with its native species, beaches, and bush – these things are so important to protect and preserve for the wealth and health of our landscapes and us.

If you are keen on getting involved with the Halo Project, please email us. info@haloproject.org.nz

We wish you all a safe and happy holiday season and a huge thanks to all the people who support and contribute to the Halo Project!

The Halo Project Team



Meri Kirihimete!



Dunedin Community Accounting is a free, volunteer service for non-profits.

Whether it's about setting a budget, doing your annual accounts, reporting to a board or just keeping good records, DCA can help you find the answers you need.

kiaora@dca.org.nz | 0800 113 160 | dca.org.nz

Term 4 has been full of exciting adventures.



Mihiwaka's overnight camp to Quarantine Island.

It was a real adventure. One of the highlights was conducting real research in the Otago University Lab just across from the Island. We also planted a tree each, explored the Island, ate and had fun together.

Jennifer Somervall's visit

Warrington and Waitati school welcomed Author Jennifer Somervell. Jennifer read us "The new old truck". Thanks to NZ book council for support.

Southfuel's visit

We welcomed Reece Winter from Southfuels and Mark Cowien from Cargill Contracting on Wednesday 11th November. The students were delighted to receive four chrome books including cases and head phones. These are donated through a Fuel reward programme. Mark Cowien's children McKyla and Blake go to Waitati school. The Cowiens run a contracting business, Cargill contracting. The school appreciates the chrome books and these particular ones will find a home in Mihiwaka. Thank you Southfuel and thank you customers..

Passion Projects – Master Chef

A yearly cooking competition for Senior students. On Wednesday, Falco Joy, and I cooked our meals. We made Thai style pork balls, dumplings and chocolate mousse. Cori, Nikau, and Elliot judged and ate our meals. The best part was eating the spare meatballs and mousse.'



If you are interested in viewing our learning, we are holding a learning exhibition on Friday 11th December at the Waitati Hall. Anytime from 10am until 1pm.

Happy Christmas Community, thank you for your ongoing interest and support of Waitati School.

Tara O'Neill, Principal



BLUESKIN RESILIENT COMMUNITIES TRUST

December 2020

First, keep well, and be safe.

There is no doubt most will be looking forward to the Christmas and New Year break for some relief from this *annus horribilis**. COVID-19, the lockdowns and the stress really tested the community's resources and resolve and frankly Blueskin demonstrated real whanaungatanga during that time. There were the hygiene packs distributed to whanau across Blueskin and the daily, safely socially distanced street disco in Waitati among many other community efforts. Whanaungatanga reminds us that we live here together in a beautiful, privileged place and we will look out for each other whatever our personal differences and disagreements.

We had our national election with its own stresses and surprising result along with two referendums on critical issues of wellbeing and justice. And whether you favour the results or not, comparing it to the elections in the US shows just how important it is to respect basic community decency and fairness, even when you don't get what you want.

The BRCT has also had its fair share of struggles this year. We have had to pare right back to the very basics and we are still working through tricky issues. We will get through them though, we are confident that with the support we have and the growing need for action on coastal, climate and community issues, we have a role to play in Blueskin for the long term.

So, in this last issue for this year we might be glad to see the back of, we want to wish everyone in Blueskin the very best of all summers and hope that you can spend your time with the people you love the most, in the places you love the most, doing the things that bring you joy. Bring on 2021, our *annus mirabilis*.

Metiria Turei

**I've always wanted to use that phrase in a sentence.*

WAIKOUAITI COAST COMMUNITY BOARD UPDATE

Green Stuff Grows Fast

At this time of year we find that grass verges are getting overgrown and overhanging trees are getting larger. A few weeks ago I spent three and a half hours with Dunedin City Council transportation staff driving around our area, from the southern end of Shortcut Road to the far northern end of Waikouaiti, looking at all of the issues relating to footpaths, overhanging trees, long grass, drainage ditches, etc.

You may be aware that vegetation control is now back under the auspices of the transportation department (previously with Parks & Recreation). Their main contractor, Fulton Hogan, has sub-contracted vegetation maintenance to Whitestone Roding Ltd. As we drove around it became evident that many areas were not on the 'maintenance maps'. That was rectified. It is clear that there is quite a backlog of maintenance work, but I am assured that it is being tackled with some urgency. We shall see.

Grants

The DCC new financial year started on 1 July and our Discretionary Fund was topped up by \$10,000. To apply for a grant to support a community project, please feel free to either contact a board member or download the application form from the DCC website.

Our next formal meeting will be held in the Blueskin Bay Library on Wednesday 17 February starting at 5.30 pm. If you wish to speak at the public forum please contact Rebecca Murray on 477 4000.

And, finally, on behalf of my fellow board members I wish you all a safe and happy festive season and, perhaps, an eventual Covid-free new year (sort of, maybe).

Alasdair Morrison, Chairman Waikouaiti Coast Community Board – info@calmarine.co.nz 027 4354 384

BLUESKIN NEWS ANNUAL GENERAL MEETING 2021

Our AGM will be held at 7.30pm, Tuesday 26 January 2021, at the Waitati Library.

If you are excited by our community - it's news, history, events and characters and would like to play a more active role in sharing information with the community come along to our AGM to find out more. We are looking for new committee members to help with the creation and production of the Blueskin News.

All welcome.

Blueskin Playcentre



Kia ora e te takata o Waitētē

Tēnā koutou! As we hurtle towards the end of the year, Blueskin Playcentre has been looking back over 2020 – what a year it has been! A strong theme for our year has been coming together (whakarāmemene) From the amalgamation of Warrington Playgroup and Blueskin Playcentre, to our collective efforts to provide a safe and fun space for our children and families during changing lockdown levels; our strength in unity has very much been the theme for the year!

Recently we have also been strengthening our ties with Waitati Kura, with several of our older children starting school there, as well as collaborating with the school to share the playcentre space.

Blueskin Playcentre also recently had a professional development night, instigated by Principal Tara. We presented and gave great feedback on each others learning stories and shared our love of Learning through Play. At a wider level, our Playcentre President Jay recently attended the Hui-a-Tau Māori on Māori governance of playcentre at a national level and we will be looking to organise a noho marae for wider southern playcentres and their whanau maori. Watch this space...

Lastly, we would love you to join us for a pre-Christmas boogie to shake off the year that has been and shimmy in the new! The dance will be at Waitati Hall, Saturday, 12 December 7.30 – 11pm. \$10 entrance, bring a plate, BYO. We hope you can join us!

If you are interested in coming to join the fun, we would love to see you at Blueskin Playcentre! We have sessions Mon, Tue and Wed, 9am – 12pm. Our last session for the year is Wednesday, 16 December. Please find us on (03) 470 1228, at www.playcentre.org.nz/centre/blueskin/ or at blueskinplaycentre88@gmail.com. We hope to see you soon!

Aroha nui, Blueskin Playcentre

Christmas at St Barnabas Church 2020.

Coast Road, Warrington

Christmas Services

Christmas Eve	Thursday 24 9pm Carol Service Followed by a spoken communion
Christmas Day	Friday 25 10am Holy Communion
Every Sunday	9.30am Holy Communion

SEAFOOD CHOWDER

Jean Douat

This is the chowder recipe that I have been developing over the past year at the Gallery kitchen. There is quite an extensive number of ingredients. Some of them you could cut corners, but some, from my point of view, are indispensable. This recipe is for about 12 portions, if you don't need that much, you can just easily divide by the amount needed. Please read the whole recipe before starting as the ingredients list is divided into two sections

Ingredients for the sea stock:

2 l litres veggie stock (you can make your own using scraps and peels of veggies and herbs)
3 smashed or chopped garlic cloves (don't bother removing the peel)
2 lemons
1 rosemary sprig (don't bother if you don't have it)
15 to 18 mussels

Sea stock procedure

(Remember you will sieve out all the solids from the pot, so don't bother about having peel in the stock. Also, this is probably one of the most important steps, as the stock is what will give you that sea taste which will come mainly from the mussels with the lemon)

Turn stove to medium, add veggie stock to a large pot, either smash or chop garlic cloves, zest one lemon and add to the stock, squeeze all the lemon juice in as well and add the whole squeezed fruit. Add the rosemary sprig, wait for the water to start simmering and add the mussels. Put a lid on so you do not lose too much of the stock through evaporation. Once all mussels are open, sieve the stock into a large jug and save it. It is highly recommended to get the mussels out of their shells as soon as they start to cool down as it is easier and less likely for them to break, as they do once cold.

Ingredients for the bulky part:

(Note that the veggies chopping size depend on how you like them, with more or less bite to it.)

1kg of a meat fish (elephant, ling, etc...)
700g of medium prawns (package of say 31 – 40 or 41 – 50)
2tbsp of olive oil
1 large brown onion – finely chopped
3 large celery sticks – chopped
1 large fennel bulb – finely chopped
3 medium carrots – chopped
5 medium potatoes – cubed
1tbsp of whole coriander seeds (or ground coriander seeds)
1tbsp of whole fennel seeds (or ground fennel seeds)
1tsp of whole mustard seeds (or ground mustard seeds)
1 cup Pinot Gris (or any other aromatic white wine)
4tbsp of rice flour or cornflour (maize)
200mls heavy cream



Procedure for the bulky part

If you chose the ready ground seeds, skip this first part that is in parenthesis. (In a small skillet at medium heat add the coriander seeds and toast for about 30 to 40 seconds, then add the fennel seeds and toast for another 30 seconds, finally add the mustard seeds and put the lid on. As soon as you hear the first mustard seed pop, remove from the heat, place the seeds in a pestle and grind them with a mortar.)

In a large pot, on medium heat, add the olive oil, once hot add the finely chopped onion, once translucent add the carrots, the celery, the fennel bulb and the potatoes and ground seeds (coriander, fennel and mustard).

Turn the heat to low and close the lid. The veggies will need to sweat and naturally soften, stirring from time to time for them to cook evenly. The potato will be indicative, once you are happy with its texture, it should be soft but still have a bite to it.

Once you are happy with the potato texture, turn the heat to medium low, add the cornflour or rice flour stirring steadily to cook it into the veggie juices. It will become a heavy sticky-ish mixture called a roux, which combines the elements and flavours together. Slowly add the white wine while still stirring the mixture. The wine will be incorporated into the mix, the alcohol will evaporate, and the floral taste will be added. Now again slowly add the sea stock while stirring everything.

Once everything is incorporated bring the heat to medium, always stirring, and once the soup is simmering start adding the seafood, first the prawns, and once they are almost done, just before turning pink, add the fish and cook it till the fish is cooked. Turn off the heat and add the mussels and squeeze the other lemon on top, add the heavy cream and mix thoroughly.

You can also add the heavy cream individually into the dishes if there are dairy free guests coming for dinner.

I hope you enjoy this hearty and fresh seafood chowder.

An online chat with...

My name is Jean Douat, I came from Brazil to Waitati early last year with my wife Bruna and two sons Max 5 and Oliver 3.

What's your story?

I first came to Dunedin in 2013 visiting a friend in Portobello, and stayed two months. I clearly remember going to the airport looking out the window and thinking "why am I leaving this place?"

Back home life happened, I got married and had two beautiful boys.... but I was still so fascinated by this land, I made the plan to change everything in my life and move down here..

What's happening now?

At present I am finishing the bachelor of culinary arts at the polytechnic, working at the Blueskin Kitchen (Gallery on Harvey Street), developing new recipes and taking care of my kids.

Brazil - NZ what's different?

I was living on the 9th floor of a concrete building where the view was other concrete buildings and houses. Joinville, the city where I come from, has 650,000 inhabitants so it is hard to develop the sense of community that we can feel here, which is so nurturing. A longer explanation would take too long.

Bruna, as well as a mum, is an artist tell us about that

Bruna makes watercolour and gouache paintings. Her passion has been drawing since she was a little kid. Next year she will be involved with the gallery and she is really happy to be able to get to know the artists and exchange experiences.

Max and Oliver, are they happy here?

Yes they definitely are. As they both came to New Zealand quite young, only Max has memories from Brazil, but when we ask if he prefers New



Zealand or Brazil he answers 'New Zealand'. We actually picked their names so they would sound natural in English.

If like me, you would like to hear more you will find Jean most days at the gallery.

Ian Melvin.



BLUESKIN BAY ONLINE

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

 **BLUESKIN Nurseries & Café**

Summer gardening

Thank you for your support throughout the year. We would like to wish you all a Merry Christmas & best wishes for 2021.



Open 7 days from 8.30am

03 482 2828
2 Harvey Street,
Waitati 9085, Otago

your complete gardening destination
blueskinnurseries.co.nz

Blueskin Bay Watch

A step closer to a Blueskin estuary management plan: Participate in an interview!

Last year many of you came to workshops where we explored what things people valued about the bay and what problems they were concerned about. Simone helped us to put this in a hierarchical form and we added indicators for our goals. The next step was to have a series of one-on-one interviews. Unfortunately the pandemic put a halt to this. An online survey was tried but was a little too complicated (that data will still be used). Now we will give it another go, face-to-face this time.

The goal of the interviews is to capture as many individual opinions as possible, to get a good picture of all the different personal preferences that are part of the community. The better we cover this, the easier it will be to find the best way of protecting the estuary and the values you hold for it in a future management plan.

The interviews can take place in the Waitati Library, your workplace or at the Zoology department and take less than an hour. We will keep your participation anonymous, if you prefer.

This work is possible due to funding from the European Commission, which Dr. Simone Langhans has received for her research project SABER CULTURAL, hosted by Dr. Marc Schallenberg at Otago University. Simone is currently working (and stuck) in Spain. Luckily, we have two amazing students, Rachel Finlayson and Alice Neilson, who will dedicate their summer project to conducting the interviews.

Alice (neial220@student.otago.ac.nz; 0220898313) and Rachel (finra002@student.otago.ac.nz; 02108368683) will be proactively contacting people to get the ball rolling or you can contact them directly.

We hope that many of you will agree to participate and share your opinions!

Simone Langhans, Blueskin Bay Watch Society

Morepork

by Duncan Eddy



The pink lillies
up high in the paddock,
and jagged remnants
of macrocarpa hedge,
are all that's left,
as far as i can see,
of the fabled home
of Tommy Warren,
ahi kaa,
who rode his horse along these ridges
in a long black coat
with the whisky bottle in the
saddlebag.

The native bush
is growing back
where the gorse took over
after that big fire back in the 90's
that nearly took out The Gums,
and the gentle call of the ruru
rolls across the valley at night,
call and response.
One in the bush over here,
one over by Trevor's.



CARGILL CONTRACTING LTD

📞 027 224 0311 🏠 03 482 2721
✉ cargillcontracting@outlook.com

Water Cartage • Excavator • Gravel Supplies • Grader

STOKED

PROPERTY MAINTENANCE

LAWNS
SCRUB CUTTING
WATERBLASTING
IRRIGATION
TREES

SECTIONS
LANDSCAPING
HEDGES
CLEARED
PAINTING

PHONE: MARK 02041241366



KEA TREEWORXS

Certified Arborists

Tree Pruning • Removals • Chipping

For all your tree maintenance needs contact
Kea Treeworks today!

Chris 027 484 3395 Jack 021 582 300
keatreemail@gmail.com
keatreeworks.co.nz



mopanui studio homes ltd

Design and Build

In house draughtspeople to draft up your relocatable or
small home up to 120m2

Specialising in smaller housing
www.mopanuiudios.co.nz ph: 021 542 552

WAITATI BOOK CLUB by Ian Melvin

November meeting at Paul's castle on Pine Hill. Scott drove the e taxi over the hill with great anticipation of our get together. Which of course allowed me to drink more than I should have... oops... such good beer though! Thanks from me Paul, for sharing interesting ideas and opinions and being a great host.

THE BOOK

Scott – loved Cannery Row by *John Steinbeck* a tragi – comedy, love story about Monterey Bay and its fictional inhabitants.

Ian – Agree with Scott but others differed.

Other reading

Scott – just finished *All Over Creation* by *Ruth Ozeki* a rollicking story of family activism and corporate biotech.

– right now deeply into *The Ministry For The Future* by *Kim Stanley Robinson* – can't put it down!

Ian – an author Scott and I share a rampant enthusiastic regard for...

TV/MOVIES

Marc – *My Octopus Teacher* (film) – you've not seen anything like this before, bet you. Not only extraordinary filming but an extraordinary story about a diver who connects with an octopus ... Very highly recommended! On Netflix at the moment.

BEER

Marc – Farmhouse Beer Saison by *Emerson Brewery* at \$15 a bottle, expecting something memorable – too much saison and not enough farmhouse. Wine barrel storage meant wine too prominent for my taste!

Scott – St Arnauds Belgian Dubbel by *Moa Brewery* a lovely smooth beer, warm and rich... (he liked it, a lot!)

MUSIC

Ian – from Jean at the Gallery, recommended for a sunny afternoon, *Nouvelle Vague / Bande à Part*.

Not something I would usually find myself listening to, but really enjoyed it. Always good to branch out a bit in new directions!

WORD OF THE MONTH

T R U M P ! – a grob scary unclous rambitious swoggling fizz squeak whacked diddly loompa slime slubber Grump! (definition from Roald Dahl's Whipple Scrumptious Word Box)

MEANING OF LIFE

Excerpt from an article by *Dame Ann Salmond* – from her teacher *Eruera Stirling*

Navigating The Stars

“Whakaronga! Whakaronga! Whakaronga!

Listen! Listen! Listen

Ki te Trangia te manu e karanga a nei

To the cry of the bird calling

Tui, tui, tui, tuiaa!

Bind, join, be one!

Tuia, roto, tuia, I waho,

Bind within, Bind without

Tuia I te here tangata

Tie the knot of humankind..... “

(for Janet, she knows why)



The Pirate Queen's Xmas message

Greetings residents of the bay

As this strange year draws to a close and the summer holiday season is upon us I have two words for you – **Slow Down**

When you pull into Waitati, kick back, take it down a notch, Waitati time – **Slow Down**

I have been teaching my teen to drive, the number one thing I say to her – **Slow Down**

When you see me shaking my fist at motorists passing my house I am saying the same thing too – **Slow Down**

When the pukeko and her babies cross the road – **Slow Down**

We have cyclists and horse riders and a load of pets, it's why we live in the country – **Slow Down**

If you drive a silent electric vehicle toot at everything and please – **Slow Down**

Why are you in such a hurry?

Mike Fay has written to the news several times saying the same thing as me, his granddaughters live on Doctors Point Road.

We are all driving too fast.

Imagine you go round the corner and there are 2 little pigs in the middle of the road, Tim the runaway rabbit, a puppy, some ducklings, a horse, sheep, a cyclist, a kid, your nana – **Slow Down**

I need to know you can stop – **Slow Down**

I lost two cats recently, run over outside my house, no one stopped, I am not getting another cat.

I ran over a dog in Waitati once, I wasn't going fast, it was dark, she lost a leg. Every time I saw her I was reminded, I did that.

If you drive past me please toot and wave to let me know you got the message. Please. **Slow Down**

See you at the beach, have a great summer. We are so lucky to live here – **Slow Down**, enjoy x

Mandy Mayhem Bullock

A Kiwi Christmas

Gannets for Christmas

In 1642, Abel Tasman's crew celebrated the first Christmas dinner in New Zealand – freshly killed pork from the ship's menagerie washed down with 'extra rations of wine'. In 1769 James Cook's crew marked the occasion by feasting on 'Goose pye' (made with gannet).

A day off at Christmas

It's hard for most of us today to imagine Christmas Day not being a holiday, but a day off on 25 December hasn't always been a legal entitlement. An 1841 newspaper for 25 December doesn't even mention Christmas, and the day only became a formal public holiday in 1910.

Santa goes to the Chatham Islands

When Santa Claus visited the remote Chatham Islands in 1951 he swapped his reindeer for a TEAL Solent flying boat. More than 400 of the islands' 500 inhabitants cheered him wildly as he stepped ashore from a launch in Te Whanga Lagoon with a huge sack of toys over his shoulder.

New Zealand's Christmas tree

The beautiful pohutukawa is regarded as New Zealand's iconic Christmas tree. The pohutukawa also holds a prominent place in Maori culture: an 800-year-old tree clinging to the cliffs of Cape Reinga is reputed to guard the entrance to a sacred cave through which spirits pass on their way to the next world.

Politically incorrect Christmas games

Before the time of computers and mass television people played all sorts of games around Christmas time. Some of these games, such as the 'Light the cigarette race' and 'The Slave Market', haven't stood the test of time very well.

Claus in stores

Santa Claus made his commercial debut in New Zealand in 1894 when he took his place, complete with tree and toys, among the furniture in the Wellington DIC store on Lambton Quay.

www.nzhistory.govt.nz/culture/kiwi-christmas,
(Ministry for Culture and Heritage)



Photographer. Storyteller. Creative

ph: 0210511022
email: kerryhodgephotography@gmail.com

www.kerryhodgephotography.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

Sharing Warrington Beach with NZ Sea Lions.

Have you met Joy – our locally born and bred sea lion mum, and the northern-most breeder for this endangered native sea lion species.

Joy has established a habit of coming to Warrington to pup; 'June' born January 2015, Rua 2016, Hope 2017, Tohu 2018, Grace 2019, Rose in 2020 and likely another pup this summer! Once the pups are 3-4 weeks old, Joy leads them back to the Otago Peninsula. Unfortunately, only Hope has survived to hopefully return to pup this year for the first time.

What you need to know as a sea lion host Warrington resident:

Sea lion behaviour is different from fur seal behaviour.

Sea lions prefer sandy beaches to rest and mate. Younger sea lions are curious and love to play. But they are a wild animal and have sharp teeth! Avoid getting in a situation where they come to investigate. If you need to run away they will think it is a game!

Unlike fur seals, New Zealand sea lions are not afraid of people. They they will charge at you if you get too close. This is usually a bluff, indicating that you have invaded their personal space. Back off slowly and they are unlikely to pursue you far. Wait out of view for five minutes till they have lost interest or moved on.

You CAN walk between a sea lions and the water. (Whereas a disturbed fur seal races back to sea.)

In January, for three weeks, Joy leaves her pup hidden in the grass and returns to the sea to feed. The tiny pup is alone and vulnerable to curious dogs. For this reason, dog owners are urged to notice signage and have dogs on leads in the indicated areas.



Images: Nick Beckwith

WARRINGTON SURF LIFE SAVING CLUB

The surf lifesaving season is in full swing with our first Club Days now on every Sunday 10:30am to midday with a community BBQ lunch every club day. Swim training on Thursday nights 6pm – 7pm is free for members at Moana Gow.

There is a lot on this season at Warrington Beach and life guards are on patrol until 7 March. You will find lifeguards between the flags on Saturdays and Sunday 12 – 5pm, and every day in the school holidays 11 – 7pm.

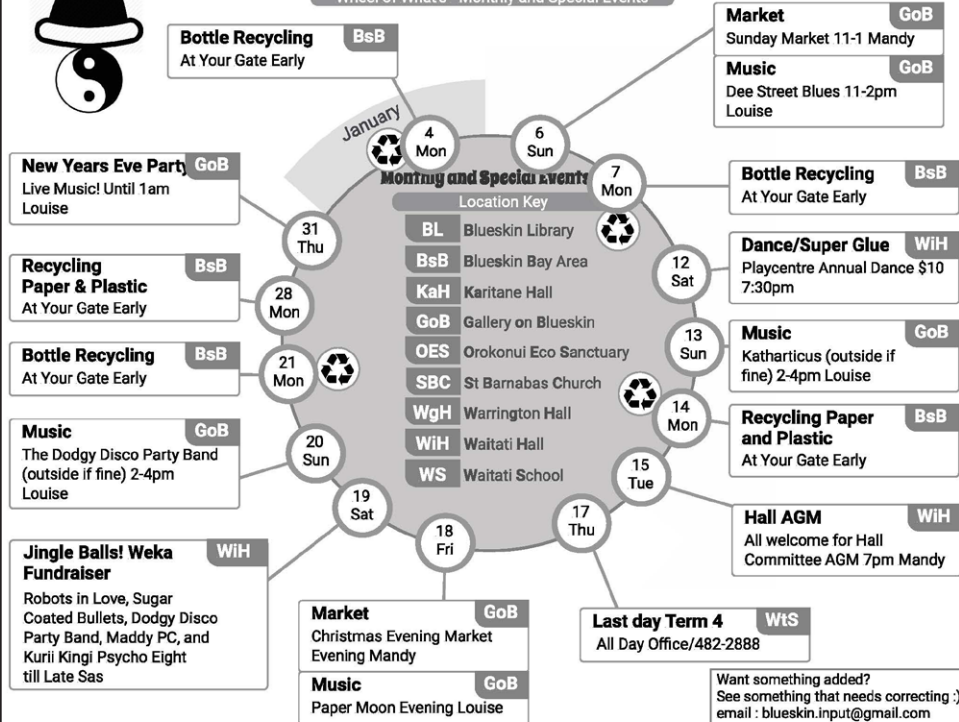
The first social event for the season will be held on Saturday, 5 December, starting at 6pm at the clubrooms. Pot luck tea, BYO. We will celebrate 40 years of lifeguarding at Warrington Beach. The attached photo shows a National event at Warrington beach in the early days of our club. The club welcomes all past members to our 5 December event. This is a chance to relax together and welcome new families into the club and is (finally!) a chance to give out prizes from last year.





Welcome to the Wonderful Wheel of What's on - December

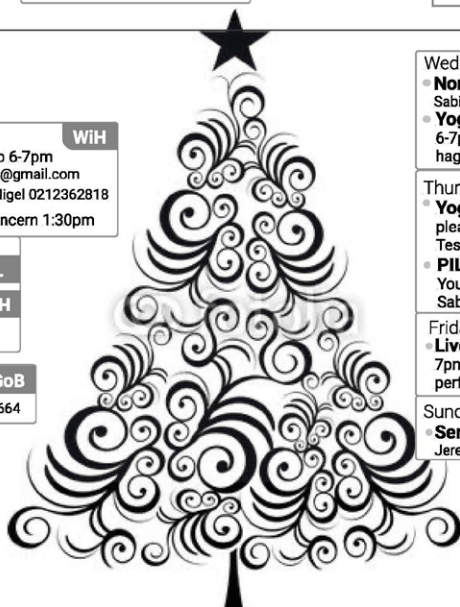
Wheel of What's - Monthly and Special Events



Weekly

- Monday at** **WiH**
- Yoga Foundations** with Hagino 6-7pm
hagino.yoga@gmail.com
 - Table Tennis** 7.30 pm til late Nigel 0212362818
 - Steady as You Go** Age Concern 1:30pm
- Monday**
- Knitwits** 6.30-8.30pm **BL**
Christine 0211339340
 - PILATES** 11am **KaH**
Pilates for Your Back and Posture with Sabine 021 207 0664
- Tuesday** **GoB**
- Pattern Class** 6pm
shine-bright- team, Koha, 021 207 0664

- Wednesday**
- Nordic Walking 9am** **Karitane**
Sabine 021 207 0664
 - Yoga with Hagino** **WiH**
6-7pm and 7.15-8.15pm
hagino.yoga@gmail.com
- Thursday**
- Yoga** 6.15 to 7.15 pm, \$10 please bring your own matt, Tess 0211741135 **WgH**
 - PILATES** 1 pm Pilates for Your Back and Posture, Sabine Sabine 021 207 0664 **WiH**
- Friday** **GoB**
- Live Music** 6 or 7pm start, various performers, Louise
- Sunday** **SBC**
- Service** 9.30 am
Jeremy 0274361481



CLASSIFIEDS

HAY & FEED SOLUTIONS

Phone: Richard 03 465 2253 (03 465 BALE)

BLUESKIN PLAYCENTRE

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

BERENGERE, ON THE ROAD MASSAGE THERAPIST

Experienced massage therapist (7 years as a physio in France, 3 years as a massage therapist in NZ) offers a mobile service to the Blueskin community.

Text 020 4178 1855 for more information/bookings

LILLIPUT LIBRARIES

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

GARDENER WANTED

Michies Crossing. Large native garden. No lawns or hedges. Contact Tricia 027 227 2240.

YOGA IN WARRINGTON

Warrington Hall, Thursdays, 6.30 - 7.30pm, \$10
contact: hagino.yoga@gmail.com

WARRINGTON HALL PINGPONG

For all ages 12 and over on Tuesday nights 7 - 8 pm. A very friendly and welcoming group for all levels.

Free or Koha. Enquiries 022 647 4738.

WAITATI HALL AGM

Tuesday 15 December 7pm. All welcome



SCHOOL HOLIDAYS PORT TO PORT CRUISES & WILDLIFE TOURS



Portobello Touch Tanks-

See & touch marine animals, fun facts, boat trip Ad
\$38, Ch \$22

Quarantine Island Adventure -

Treasure map, birds, Quarantine Buildings,
shipwrecks, treasure!

Ad \$24, Ch \$13

Mini Harbour Tour-

Birds, boats, shipwrecks, islands, volcano

Ad \$24, Ch \$12

Meet the Skipper -

Meet skipper Rachel /see navigation gear/tour of the
boat FREE



Bookings essential 020 416 24250
www.porttoport.co.nz



With 15 years experience selling in this area and demand high from buyers - I'd love to hear from you if you are considering selling

SOLD



26 Brown St, Waitati

For Sale



7 Station Rd, Warrington

Under Offer



21 Porteous Rd, Warrington

For Sale



Could yours be next?



Kirsty is the expert in this area for good reason. She loves the area and works tirelessly to get best results. She is industrious, patient and has great facilitation skills. She also has a timely sense of humour. Sellers 800 Mt Cargill Rd

Kirsty Coulter

Property Consultant

MOBILE 027 311 4445

DIRECT 425 9943

EMAIL kirsty.coulter@nidd.co.nz



Nidd Realty Limited MREINZ Licensed Under REAA 2008

A Fresh Approach to Real Estate

Leanne Black Licensee Salesperson
027 552 5502
leanne.black@raywhite.com

"Bringing Property and People Together."

Ray White Dunedin Proven Results Licensed (REAA 2008)

Poppy's Homekill Butchery

Mark Popham
Registered Homekill Service Provider

Phone 027 9072946
03 4651430
89 Goodwood Road, Palmerston Otago



We sell local, regional and NZ sourced produce from fresh organic veges, flowers, fruit, meats, cheese, along with other delicious treats and Pure NZ Artisan Ice cream.

Our Opening Hours :

Thursday, Friday & Monday 10-5:30pm | Saturday & Sunday 10-5pm

Check out our website <https://Harvey-street-merchant.myshopify.com>

Back in Port Chalmers...

New Zealand Post



PLEASE NOTE: Domestic & International postage
+ New Zealand Courier ONLY

Digiart & Design LTD

NZ GIFT SHOP • NZ POST SHOP • DESIGN & PRINT SERVICES

HOURS: MON - FRI 10am - 5:30pm plus SAT 10am - 1pm

19 George St, Port Chalmers P: 03 472 7218 | digiartdesign@xtra.co.nz | www.digiart.nz

Ashford LANDSCAPING

An experienced and well-equipped Team, Landscaping Blueskin Bay since 2004



Planting

The right plants every time

Shelter, Sustenance, Wildlife Habitats,
Shade, Bank Stabilisation, Ponds

Garden Care

Everything your garden needs

Lawns, Mowing, Hedges, Pruning,
Clearance, Mulching, Spraying



Landscaping

Expert Landscape Construction

Timber, Concrete, Rock, Paving,
Tight Space Excavation & Earth moving

Design

Solving your landscape problems

Landscape Concept & Planting Plans,
3D Plans or Simple Sketch Designs

www.ashfordlandscaping.co.nz

paul@ashfordlandscaping.co.nz

Paul: 021 069 5258



CLEANING IT ALL CLEANING IT RIGHT!



Pest control

Water blasting

Gutter cleaning

Curtain cleaning

Window cleaning

Mould removal

Call today for a **FREE**
consultation and estimate

pure
SERVICES LTD

0800 478216

pureservices.nz

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

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.

'Blueskin News' published by Blueskin Media: voluntary/non-profit community publishers in Blueskin Bay (Seacliff, Warrington, Evansdale, Waitati, Doctors Point, Purakaunui), Dunedin, New Zealand. All material sent to or published by us is "copyleft" in the public domain and may be freely shared, archived, re-edited and republished. If you want to credit the source it's "blueskin news".

Printed by Digiart Design Limited