



FRONT AND CENTRE: Plunket Gisborne staff Jelaire Poi (Plunket kaiawhina), Kaye Foreman (Plunket nurse), Joanne Quin (Plunket nurse), Mana Bradley (Plunket kaiawhina), Vanessa Robertson (Plunket nurse) and Abi Douglas (Plunket nurse). Picture by Liam Clayton

More than a century after it began, Plunket is going back to its bicultural roots, promising to deliver a more equitable and whānau Maori-friendly service. Andrew Ashton talks to Whānau Āwhina Plunket chief executive Amanda Malu about what that will mean for new mothers here.

New mothers using Plunket services will find the charity is now more bicultural and determined to ensure the achievements and experiences of women and wāhine Māori do not vanish from the official record.

The service's new focus follows a five-year review that found over Whānau Āwhina Plunket's 114 years its own story-telling had too often overlooked wāhine Maori or portrayed them as bystanders to history.

However, now it is setting the record straight.

"The truth is, if it wasn't for two Māori midwives and healers — Mere Harper

and Ria Tikini — and the patronage and support of Lady Victoria Plunket, Whānau Āwhina Plunket would not be here today," chief executive Amanda Malu said.

"It has long been the understanding that Dr Frederic Truby King single-handedly established the organisation that has been helping tamariki and whānau across New Zealand for 114 years. But that is only half the story.

"Mere Harper and Ria Tikini were both of Kāi Tahu and Kāti Huirapa descent, and often worked closely with their friend and neighbour, Dr King, to care for the ill in their community. They were also some of the first health professionals to work in the

Karitāne Home for Babies when it opened in Dunedin in 1907. It was Mere and Ria who helped deliver Tommy Mutu in 1906 — and whose concerns led them to seek the support of Dr King to nurture him back to strength when breastfeeding issues were causing him to lose weight and become unwell. Tommy has forever since been known as the first Plunket baby.

"The history of Whānau Āwhina Plunket most of us know is — like much of Aotearoa's history — incomplete at best, misleading and incorrect at worst. Stories have been told, but not the full story.

"This has rendered these founding wāhine toa invisible, and Whānau Āwhina

Plunket's bi-cultural origins have been forgotten.

"Whānau Āwhina Plunket is on a journey to reclaim its whakapapa; to fulfil the legacy of Mere Harper and Ria Tikini by going back to its bi-cultural origins, ensuring equitable health outcomes for all whānau. Mere and Ria reached out to form a partnership to achieve the best outcomes for their pēpi and whānau. They centred on the needs of their whānau and built a collaborative and supportive system around them. For Whānau Āwhina Plunket, and for Aotearoa, it is time to get back to those foundations.

Continued on page 2

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Telling the full and true story

“By acknowledging and embracing our bi-cultural origins, Whānau Āwhina Plunket is creating a shared space and working to become a truly bi-cultural organisation that honours Te Tiriti o Waitangi. Whānau Āwhina Plunket is on the pathway to becoming what we were always meant to be: an organisation that partners with whānau, is helpful and doesn’t judge, is brave and thoughtful, and optimistic for the future,” Ms Malu said.

Speaking to The Herald Ms Malu said the charity had made a strong commitment to delivering services in a “more equitable way”.

That meant changes had to be made.

“I think it’s pretty fair to say we are taking our first steps. We have been doing a lot of work on ourselves.

“One of the first things we did was really look back, right the way back to where we began in Karitane and we lifted up the full and true story of our genesis and that was quite important because what we discovered when we did look back was actually, back in 1907, we were quite a different organisation. Our very roots were in biculturalism and partnership and collaboration, but over the years we lost that a bit.

“So, it was really important to acknowledge that and part of that was telling that story of Mere Harper and Ria Tikini really proudly.”

Ms Malu said the charity was ready to be held accountable.

“We want to do things differently and we are inviting people to hold us to account. Over the next six

to 12 months it is our intention to really engage with iwi in more formal ways, through our board, and have those conversations.”

She pointed out the changes were intended to support Maori providers, rather than compete with them.

“When Maori choose our service, we want to ensure they are getting the best service we can give them — and if we don’t, we want to hear about it.

“Interestingly enough, we see nearly half of all Maori babies born each year, so we already see a significant number and so that in itself is really important because there is an obligation to be there and do better.”

At the same time, there were a significant number of whānau missing out on the Whānau Āwhina Plunket service and who did not go to a tamariki ora provider either.

“I think the tamariki ora system being more collaborative and joined-up will hopefully mean fewer Maori miss out on a service.”

That would really shift the experience for whānau, she said.

“One of the key things we have been working on is educating our entire workforce and that’s a professional and personal journey.

“Every one of our staff is going through a series of modules online that we call ‘Being a Better Treaty Partner’. That’s absolutely designed to provide a more truthful education about the history of New Zealand, from pre-colonisation right the way through to now, and the impact that has had on whānau Maori.

“It’s about building people’s



BEING SEEN: Mere Harper and Ria Tikini, Plunket’s founding wahine toa. Picture supplied

awareness, so they can see another world view and understand why that is important when as a nurse with a family it’s really important to acknowledge that world view.

“We are really conscious about making sure that very first engagement is one which is steeped in tikanga.

“What we want to see is mothers being heard and listened to and being able to talk with their Plunket nurse about what’s on top for them, rather than what we are there to do.”

For Gisborne and the East Coast,

the charity would be building on already good relationships with tamariki ora providers. It had also just put a new Maori nurse in Wairoa.

“We are really building our basic service and making sure that it is more responsive and more connected to the other services in the region.

“I think it’s really important that we are not duplicating services that are already there.

“It’s a work in progress and we are very keen to continue those conversations. Our staff on the ground there are really up for that.

“For us, what’s important is people understand that we are wanting to work differently. We are committed to prioritising outcomes for whānau Maori and that means that we are doing things differently — both to work with Maori but also, in the way we might work with other families.”

Clinical Leader for Gisborne Vicki Lidington said Whānau Āwhina Plunket was still working through what our service delivery will look like in the coming years and aims to deliver all its services equitably by 2025.

“We have a strategy that provides an equity roadmap and guides our responsiveness to whānau Māori.

“In Gisborne, we have a very experienced team with good links to all our local community organisations. Our nurses have a great relationships with all health care providers, and they work really closely with these services to make sure our whānau can get any additional support they may need.

“One of the ways we’ve been working with other local organisations is how we’ve supported the Tauawhi Tairāwhiti Men’s Centre and Wairua Ora Hei Tū Tangata on the Pāpāwhāriki hui, which celebrates dads and



FRONTING UP: Plunket chief executive Amanda Malu. Picture supplied

their tamariki. So we’re looking at all those social and cultural needs, as well as health support.

“We also have two kaiawhina within our team who provide an opportunity to connect with our services in a culturally appropriate way. They know our local iwi and Māori health groups, and can help whānau connect with local Māori support. It’s all about providing an appropriate service for what our whānau need, and our kaiawhina offer that wraparound service in a whānau-led way.

“Our kaiawhina provide an opportunity to establish whakawhanaungatanga with our whānau and really create a personal relationship. It’s a warm, welcoming introduction to our services, and our whānau are really happy to have someone making that connection with them. It’s a very seamless and personal way of welcoming them to Whānau Āwhina Plunket and letting them know how we can help in what is a very special time in their lives.”



PLUNKET’S FIRST PREMISES AT KARITANE, DUNEDIN, IN 1907

PROFILE



It's all in the recipe

HAPPY BEING HOME: When Sally Cameron makes a poached egg it has to be perfect – water swirling, and cooked for two minutes and 40 seconds. “It’s science.” It’s the same science Sally brings to her work as a food writer, recipe-creator, food stylist and photographer. Picture by Rebecca Grunwell

Sally Cameron has more than 2000 cookbooks in her She Shed. The Otago University-educated food scientist has worked all over the world and been home in Tairāwhiti for nine years. Sally, 49, talks to Sophie Rishworth.

One day Sally Cameron was reading a book about New Zealand chef and cookbook writer Annabel Langbein.

“I thought ‘she’s pretty cool, I like what she does.’”

Sally, in her early 20s, wrote her a letter (it was the ’90s). Annabel suggested they meet for a coffee since they both lived in Auckland.

Sally ended up working for Annabel for six years. She helped run the cooking school, put cookbooks together and worked with large NZ food companies to promote their products.

From that connection, Sally made another one — with Clare Ferguson (the sister of revered NZ cook Alison Holst).

Clare lived in London and was a big name in the food styling industry overseas.

“Clare said to me, ‘If you ever get to London, I’ll get you a job.’”

Sally booked a ticket the next day and became Clare’s assistant.

“I got to do some fabulous jobs and worked around UK and Europe.”

Based in London, Sally worked behind the scenes on TV shows, and met chefs like Jamie Oliver and Gordon Ramsay,

In between she travelled, expanded into food writing and worked for big supermarket brands Asda and Tesco.

In 2000 she returned home to New Zealand, where her first job was helping on the re-do of the Edmonds Cookbook range.

She loves that she has come full circle and returned home to Tairāwhiti.

“I’ve had lots of cool people who taught me how to cook here so it’s nice to bring my skills back.”

At 16 Sally got a job at the Marina Restaurant.

“I could always cook. I was one of those kids who loved to cook.”

Science and maths were also strengths.

She graduated from Otago University with a food science and food marketing degree, as well as a design degree.

Sally grew up in Kaiti, went to Te Wharau School and was in the class of 1989 at Lytton High School.

As a freelancer, Sally’s business is called

Smartmouth Consultancy.

It’s a play on her initials SMC, and came to her during a 20-hour train ride across India.

That same business is now conducted from her backyard in Russell Street, where quite a large She Shed sits.

It houses her photography gear, styling plates and props, plus the 2000 cookbooks (and just as many magazines) which line one entire wall.

Sally is a food writer, food stylist, and photographer whose work shows up in a lot of websites, magazines and supermarket shelves across New Zealand.

She tests recipes, and works with producers to present and market their products.

Sally has contracts with local companies Corsons, Twisted Citrus, Ngati Porou Seafoods and nationally for Regal Salmon, Sanitarium, Silver Fern Farms and Moana Seafoods.

A lot of people don’t realise the value of a recipe, she says.

“It can bring a consumer to you very quickly.”

“Food triggers all sorts of memories. Recipes are long-lasting — everyone remembers one, or the recipe their grandmother made.”

“Look where Marmite went, tomato sauce started as a recipe, so did marmalade in a jar.”

“You can sell a whole magazine from one recipe.”

Sally’s food science degree taught her about the importance of a recipe.

“It’s a bit like concrete. If you don’t put enough of something in, it won’t set.”

“As a food scientist you learn how to do that. One of my biggest skills is recipe development.”

She believes learning how to cook, and having respect for food, is “Human Life 101”, up there with brushing your teeth.

Sally is a creative problem solver, whose aptitude for a recipe goes beyond the measure of each ingredient. She can advise how to take a product to market.

After 30 years experience there’s a fair bit of intuition at play now.

“We in Tairāwhiti sometimes think we are the poor cousin to Hawke’s Bay. We don’t

realise how much good quality food we’ve got and how well we do things.

“Tairāwhiti is ahead of the game.”

“What I am liking at the moment is the emerging new producers, bringing new and inspiring products to market.”

“We have fantastic farmers and growers, producing great natural products sold at the weekly Farmers Market.”

“You can still buy lettuce for \$1 and spray-free avocados.”

And how many people realise snackfoods Twisties, Dorritos, Grain Waves and cornflakes are made from corn produced here by Corsons, she asks.

“We say we can’t get export quality meat but we’re feeding the world from here.”

“If we isolated ourselves we’d be fine.”

“We could even make our own packaging and biofuel too. We’d have enough for everyone and could drink plenty of wine and we make our own beer.”

“There’s nothing we’d want for.”

Sally and her partner Craig moved home with their two children Maxwell, 14, and Jacqueline, 13, in mid-2012.

It rained for three months. But Sally couldn’t shake the excitement and happiness of being home.

“It’s always been about lifestyle for me and Craig.”

It was the best decision they ever made, she said.

“Gisborne’s just taken off.”

She has plans for her consultancy business.

“My goal is to create a business that employs people in a food hub for all. If you do have an idea about something you want to put in a jar or a packet, and you’re asking, ‘how do I get that to market?’ Then that’s me.”

“It can be a scary process — with so many questions, where do you put your resources? How do you test something?”

“Anything NZ-made is huge right now, NZ sourced products and ingredients.”

The Covid-19 pandemic has also taught everyone about supply chains and how they can make or break your company.

“In Tairāwhiti there is less distance from grower to market. We should capitalise on this.”

For years, Sally has been the person behind the recipe, or the inspiring photo of a finished meal.

“Someone has got to give you that inspiration, aspiration, and someone has got to think about that finished product, so that when you do go and buy all the ingredients and do it yourself you might have some success.”

There have been plenty of tests, trials and “massive failures” along the way.

So much goes into making each item of food.

“If you’re happy and laughing in the kitchen, the food will show the aroha.”

“If you’re grumpy it comes out in the taste.”

Sally wants to bring it back to basics.

“Teaching children to cook is huge.”

Introduce children from three or four years old to the kitchen, to contribute to a meal.

“Age appropriate, I am not saying give them a knife, but they could wash the potatoes.”

“If every kid knows how to peel a potato and poach an egg, they’ll always have a meal. Teach them the basics. If you can teach a kid where the food comes from there’s more respect.”

Sally says she is lucky because Craig and the children like to cook.

“He’s brilliant, and we’re quite simple eaters.”

She believes in guardianship, and giving back.

“If we all care a little bit more it will start a nice cycle.”

“If we all care about what’s going in the packet, and what the packet is made of, we all win. Sustainability has become integral.”

Food waste bugs Sally.

“We spend so much money every week on food that gets thrown out.”

“Everyone puts a lot of effort into growing this food. These are local people — we need to respect our kai more.”

“I was holding a kumara in my hand the other day. It takes eight months to grow — that’s a lot of energy. Don’t peel half and then throw the other half away.”

“I applaud places like Gizzy Kai Rescue bringing food back to life. There is always a bit of room to move with expiry dates.”



WHITE MAGIC: Hellebores in the Bolton Street Cemetery in Wellington.

HAPPY HELLEBORES

Even though the shortest day is nearly a month ago and the days are lengthening imperceptibly, July and August can be the bleakest months of the year. Which is where the delightful hellebores come in.

Winter rose is one of the many names given to plants in the increasingly popular hellebores. Their delicate nodding heads in white, pink, purple and red tones are a charming addition to the winter garden.

They have attractive leathery leaves, often with spiny borders, and pretty, open, cup-shaped flowers that do look a bit like single roses (hence the name) in shades of pink, maroon and cream that can age to a fascinating green. The species have been widely hybridised but they all provide interest at a time of year when flowers can be scarce.

PLANTING

Even though they're quite hardy, just like any other plant, hellebores will perform

much better if given good care. They're shade tolerant and can handle dry periods, which makes them ideal for use as ground covers under established trees.

Before planting, dig in Yates Dynamic Lifter Organic Plant Food to help enrich the soil. Feed well during the flowering season with Yates Thrive Rose & Flower Granular Plant Food.

POTS

Hellebores can also be grown in pots. You won't need a very deep container, look for one at least 200mm deep. Choose a top quality potting mix – like Yates Premium Potting Mix – and feed throughout the year with Yates Thrive Roses & Flowers Liquid Plant Food.



DELICATE: The rose-like blooms of the hellebore can be pink, maroon or cream but as they age, they turn a fascinating green.

PROPAGATION

Hellebores grow readily from seed and, if they're happy, the plants will often spread themselves around the garden. But if you want to try growing numbers of plants from seed, it's recommended to mix the seeds through some moist peat moss and leave in the freezer for a few weeks before sowing into pots of Yates Black Magic Seed Raising Mix. This is called stratifying, a process that imitates the cold winter the seeds would experience in their natural habitat.

Take care when storing and handling the seeds and flowers – all parts of the plants are poisonous.

PROBLEMS

Hellebores have very few problems. Most can be solved by growing the plants in

congenial conditions (which means adequate food and water). The plants aren't often attacked by snails, but do provide shelter for these pests. Hence, a judicious sprinkle of snail pellets every so often — Yates Blitzem Slug & Snail Pellets — will help.

If the plants start to look untidy, there's no harm in pruning off the ugly bits. New shoots will soon emerge and open into fresh leaves.

CUT-FLOWERS

The rose-like flowers of hellebores look charming in mixed posies, but very young blooms are inclined to droop quickly. Pick mature blooms early in the morning, and split the stems vertically. Then plunge into water for a good soak before arranging.

Creamy and lemony

The rituals of making a risotto from scratch can put off home cooks but the rewards are many. On a cold winter's night, Mary-Jane Richmond tackles shrimp and lemon risotto.

The addition of shrimp and lemon risotto to the menu in my house owes everything to my sister, who is a better cook than I will ever be. For a start, she really likes cooking, which I think is her secret.

Dinners are always a treat when I visit — what delicious dish will she have prepared this time?

One night last year this was the meal she brought to the table — a flavoursome risotto with plump shrimps and a good dose of lemon.

Some weeks later, back home in Gisborne and unable to think of anything for dinner that night, this came to mind.

Turns out there are any number of recipes online. Jamie Oliver suggests a basic risotto recipe you can add

different ingredients to but I generally find each particular risotto — mushroom, spinach, pumpkin, even bolognese — is particular in its own way and that's not necessarily a one-size-fits-all.

So here is my version of my sister's shrimp and lemon risotto.

INGREDIENTS

2 tbspsn butter or olive oil
One onion finely chopped
1 1/2 cups arborio or carnaroli rice
Zest of one lemon
1 cup frozen shrimps, thawed
1.25 litres chicken or vegetable stock, heated
1/2 cup white wine
50g Parmesan cheese

METHOD

In a large, heavy-bottomed saucepan melt the butter, or heat the olive oil, over a low temperature.

Add the onions and cook slowly until they become translucent.

Add the rice and stir it so it becomes lightly coated in the butter/oil.

Add the wine and zest and keep stirring while the rice absorbs the liquid and the alcohol evaporates.

Now start adding the stock a few ladlesful at a time, stirring all the while.

Here is where you will see the magic of risotto. The fat grains of rice start to release their starch and plump up.

Keep adding the stock as the rice absorbs it.

After about 15-20 minutes taste the

rice to see if it is cooked. If there's still a crunch to the grains, it will need a little more time.

Add the shrimps and stir them into the mixture.

About now I sometimes put the lid on, turn the element to low and let it do its own thing. But you still need to keep an eye on the mixture to make sure it doesn't dry out.

The aim is for a creamy texture. Some aficionados say it should lap the side of the bowl in which you are to serve it.

Taste for seasoning. You might like to add lemon juice. Or other seafood. Or peas. All will work.

Before serving, stir through grated Parmesan cheese.

Garnish with Italian parsley and serve with extra Parmesan.



Shrimp risotto
garnished with
fresh parsley



NANTES CATHEDRAL: Construction of the Cathedral of St. Pierre and St. Paul began in 1434 and it took 457 years to finish — finally reaching completion in 1891.



REMARKABLE GARDENS: The Nantes Botanical Gardens, covering seven hectares, is home to more than 10,000 species and more than 5000 flowers are planted each season. It has been presented with the “Remarkable Garden” award and is among the four leading botanical gardens in France. This is one of a series of sculptures created at the gardens.



FOR FEYDBALL: The Feydball pitch (for a local form of football) complete with the large mirror.



CASTLE OF THE DUKES: Château des ducs de Bretagne (Castle of the Dukes of Brittany) was the residence of the Dukes of Brittany from the 13th to the 16th centuries, then became the Breton residence of the French monarchy. Today it houses the Nantes History Museum.

Nantes — awesome and vibrant

Phil and Sue Newdick continue their 2018 tour of Europe in Nantes, France.

Our journey from Jersey to Nantes entailed long walks, crossing a border, a transfer between ferries and trains, and trains and trains, and a walk with our bags to our apartment in Nantes. The journey was accomplished on time in spite of a whole lot of roadworks that our very smart phone knew nothing about.

Just another day at the office. As we have always said, the destination may be the main course but the best bit is mostly about the

journey and the experiences along the way.

When we started this expedition, Nantes was just an interesting dot on the map. It is the sixth largest city in France, and although it is 50km from the Atlantic Ocean, it has a seaport on the River Loire. Conveniently for us, it is well serviced by SCNF which is the French national railway system.

When we travel, passenger rail is our first preference and it seemed that if all went well we would be able to get all the way across

France, through Italy, connect with the Bernina Express into Switzerland and on to Zurich by train.

So many of our “convenient” stops on these journeys have turned out to be great choices, and Nantes was no exception.

The city is awesome, and vibrant — enhanced by the fact that during our stay, the French football team won their way into the 2018 FIFA World Cup semi-finals. Bars had TVs in the streets, and people were packed kerb to kerb for the match; we would not have been surprised to find out that when the final whistle blew, cheers were heard in New Zealand.

That was in the afternoon . . . the partying continued into the wee small hours in the area where our apartment was. We managed to sleep through it as our apartment was well insulated. According to the news, the whole of France celebrated for most of the night.

While in Nantes we had light rain unpredictably almost every day, but the temperatures were really up to the summer we had travelled north to find.

Nantes has an extensive range of leisure gardens and parks. We were quite taken by the park across the road from our apartment which contained a strange looking (to us) football field; small in size, it was a semi-circular pitch with the goals both on the same side of the field — it also had a large concave mirror in the centre of the goal line. The reflection makes the pitch appear as a

conventional pitch.

All was explained: the game played on it was Feydball, a name combining the neighbourhood (Feydeau) where the pitch is situated and football. It is a local form of football, and we are not sure if it will ever catch on internationally.

Château des ducs de Bretagne (Castle of the Dukes of Brittany) was a short walk from our Nantes home. Originally built in 1207, it was given a massive makeover that started in the 1990s and took 15 years to complete. There is a 500 metre walk around the ramparts which takes in extensive views of the city. Linking the wall to the moat is a very steep, very fast water slide, which we left to the younger visitors to enjoy.

We also visited the Gallery of Machines on the Isle of Nantes, and the mechanised monster of an elephant that is garaged there. The machine carries passengers and for a small fee one can journey around the complex, in or on it. It is on wheels but the four legs move as if it is walking, not actually what you would call graceful, but the passengers love it. The Island is on the Loire River which flows through Nantes and houses all sorts of weird and wonderful attractions and our day there was well spent.

Our next stop in France was Tours, another train journey and although leaving the wonder of Nantes behind was sad, the excitement of continuing our journey more than made up for it.

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SIDESTEPPER: Philippe Ramette's statue "Ode to Sidestepping" in Bouffay Square, Nantes.



WAR MEMORIAL: This memorial commemorates 50 hostages who were executed by the Germans at this location on October 22, 1941 as reprisal for the killing of a German officer by the resistance.



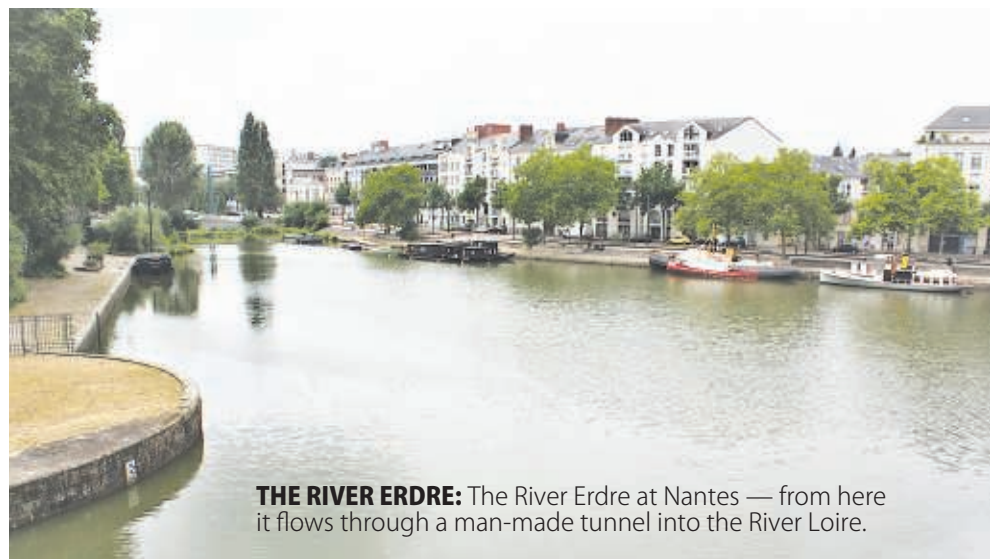
LIEU UNIQUE: The Lieu Unique is an arts centre for contemporary culture. Opened at the beginning of the 21st century, it is housed in a former biscuit factory at the centre of Nantes.



FOOTBALL FEVER: Local football fans watching the 2018 FIFA World Cup semi-final between France and Belgium. The atmosphere was unbelievable, especially when France secured their spot in the final.



MECHANISED MONSTER: The mechanical elephant at the Gallery of Machines on the Isle of Nantes.



THE RIVER ERDRE: The River Erdre at Nantes — from here it flows through a man-made tunnel into the River Loire.



JARDIN JAPONAIS: The Japanese garden on île de Versailles, an artificial island on the River Erdre. The 1.7 hectare island was created in 1831 and the gardens were developed in 1983.



THE BUREN RINGS: Located on the Antilles wharf. Daniel Buren wanted his rings to symbolise the chains of the slaves and also the idea of union between the land, the river and the ocean. At night, the Rings of Buren light up, their colours varying between blue, green and red.

Groundswell building for a while

This movement has been brewing for a long time. As businesspeople, as employees, as families and communities we generally don't care too much what goes on in politics, right? Most of the time people just want to get on with their lives.

We only show up in places like this when we can no longer ignore the scale of what is affecting our work, affecting our plans for the future and undermining the contribution that we make to our society.

It comes down to this. We didn't get to be a first-world country simply by being kind.

We didn't get here by reading nice speeches or giving each other lots of hugs. We got here through the sheer hard work of those who came before us, and it's that same spirit that will build a better future for our children.

When you put that future at risk — that's when we show up, right? That's when we bang on the doors of our politicians and tell them to wake up — stop dancing around spouting rubbish — and start listening to the people of the real New Zealand.

Almost all of the grievances that we bring here today have their roots in a fancy idea dreamed up in Wellington which is then

rammed down the throat of provincial New Zealand — and they genuinely seem to believe that we should be grateful.

Well, maybe it's time we got a backbone and said, "that's enough".

We will not be made to feel like second-class citizens just because we work with our hands and drive a ute. These hands grow the country's food, they build our roads, fix our machinery, harvest our crops and trees and they actually produce something!

Since when did being productive become politically unacceptable, something to tax, regulate and undermine?

The list of ways this Government is slowly strangling provincial New Zealand is long and painful, made worse by the litany of patronising explanations as to why we must subject ourselves to the so-called "just transition". It doesn't feel very just to me.

However, none of this should really surprise anyone — this narrative is exactly what the Government has said that it will deliver. I guess the problem was we all actually supported the idea of less pollution, more biodiversity and cleaner freshwater — we just presumed there would be a half-decent plan. That was our first mistake.

You'd expect that if you want to drop vehicle emissions, you might target pointless discretionary travel, or at least offer some plausible alternative to a ute before you start smashing legitimate ute owners with taxes.

With biodiversity, we thought that maybe the Government might get its own house in order (I mean, it does own the vast majority of native areas in the country). You would think they might lead by example and clean up the mess of possums, weeds and goats in their own patch before they started beating farmers up? No again.

On freshwater they deliberately shut farmers out of the process and invited in a bunch of academics and activists, then wondered why their original plans were a complete disaster. It's taken a year of wrangling to get anything like sensible rules that can be of any use.

You probably all know that the ETS is my favourite thing to hate; well, here's why. No other government in our history has deliberately used subsidies to promote an utterly worthless, temporary and reckless enterprise at the expense of legitimate exporting activities. No other government has been quite stupid enough to presume that we can be just as wealthy selling invisible products to ourselves as we were when we sold actual things to the world.

God help us all. It isn't enough to just care, you also need to know what you are doing. It's common sense that if it's too hard or too expensive to do business — then business doesn't happen.

The people of New Zealand shouldn't have to continually make submissions on half-baked, predetermined policy changes concocted by officials who have never left officialdom. The Ministry for the Environment and MPI need to hear this.

It is not possible to come up with good policy which makes sense to the people it impacts, if you have no understanding of those people or their industries. This issue is endemic in Wellington and that needs to change.

If enough of New Zealand asks for it, then maybe that change can happen. It won't happen if we do nothing.

We need the rest of New Zealand to understand that having a nice smile isn't enough — that we need some substance behind that smile, and that if Jacinda can't find it in Wellington, then she better find it somewhere else.

We can't afford another term of this well-meaning mess of policy disasters and economic incompetence. There are better policy options — the Government needs to find them.

■ Kerry delivered this speech yesterday during the "Howl of a Protest" as a farmer and farmer representative, not a councillor.

by Kerry Worsnop



JUMBO CROSSWORD 1499

- | | | | |
|--|-----------------------------------|--|-------------------------------------|
| ACROSS | 50 Tiredness (7) | DOWN | 37 Asian desert (4) |
| 1 Spear (5) | 54 Yours and mine (4) | 2 Sudden (6) | 42 Evidence (5) |
| 4 Deserved respite (4-6,4) | 55 Hire (6) | 3 Snake (5) | 43 Storyteller (8) |
| 11 Foot problem (5) | 56 Easy-going, warm in manner (6) | 5 Potato dents (4) | 44 Play games of chance (6) |
| 14 Investigation (5) | 57 Radiates (4,3) | 6 Imprecisely (7) | 45 Reversible word (10) |
| 15 March in protest (11) | 60 Intended to deceive (10) | 7 Take for granted (6) | 46 Type of marble (4) |
| 16 Renegade (8) | 61 French law-keeper (8) | 8 Standard (4) | 47 Betrothed (7) |
| 19 Clothing (7) | 62 Foreign (5) | 9 Cause to explode (8) | 48 Paying occupier (6) |
| 20 Conditions (5) | 65 Sounded horn (6) | 10 Gibes (6) | 49 Japanese port (5) |
| 21 Not sure (9) | 66 Task (6) | 11 Secret-sharing female friend (10) | 51 Absent (4) |
| 24 Pen name (9) | 67 Arrest (9) | 12 Space (4) | 52 Pancreas product (7) |
| 26 Streetside channel (6) | 72 Deadlock (9) | 13 Fulfil the expectations of (7) | 53 Brand new (6) |
| 27 Ship's, aircraft's kitchen (6) | 73 Book of maps (5) | 17 First appearance (5) | 58 Promoted for sale (10) |
| 31 Surgical sponges (5) | 74 Female feline (7) | 18 Meat abstainer (10) | 59 Sting (5) |
| 32 Pariahs (8) | 79 Salad sauce (8) | 22 Not genuine (5) | 63 Seasoned smoked beef (8) |
| 34 Sealed against leakage (10) | 80 Fellowship (11) | 23 Growing weary (8) | 64 Singing group (5) |
| 38 Egg white (7) | 81 Line up (5) | 25 Put down by force or intimidation (7) | 65 Squash underfoot (5,2) |
| 39 Eat up greedily (6) | 82 Bare (5) | 26 Of the stomach (7) | 68 Level highland (7) |
| 40 Source (6) | 83 Depressed (4,2,3,5) | 28 One dozen (6) | 69 Copied genetically (6) |
| 41 Touch lips (4) | 84 Power cables (5) | 29 Accompany (6) | 70 Free from worry or anxiety (2,4) |
| 42 Awaiting decision or settlement (7) | | 30 Conviction (6) | 71 Sent out (6) |
| 45 Safekeeping (10) | | 33 Applaud with shouts (5) | 75 Cheek-colouring makeup (5) |
| | | 35 Slight experience of (5) | 76 Writing table (4) |
| | | 36 Stitched (4) | 77 Abstain from food (4) |
| | | | 78 Slack (4) |

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TELEVISION

ON TV THIS WEEKEND



**HOTEL
TRANSYLVANIA
3: SUMMER
VACATION**
Saturday, 7pm,
TVNZ 2

Grab your bags! Count Dracula is on a cruise, unaware that it's being run by the monster-hating Van Helsing family.

Featuring the voices of: Adam Sandler, Selena Gomez.



BATTLESHIP

Sunday, 8.25pm, TVNZ 2

An international fleet of ships encounter an alien armada and discover their destructive goals. Starring: Alexander Skarsgard, Rihanna.



THE CURIOUS CASE OF BENJAMIN BUTTON

Saturday, 8.45pm, TVNZ 2

A story following the life and loves of a man experiencing his life backwards. Starring: Brad Pitt.



OUTBREAK

Saturday, 8.30pm, TVNZ DUKE

Before Covid, there were other outbreaks . . . In a case of art imitating life, a team of medical researchers race against the clock to stem the outbreak of a deadly airborne virus. Starring: Dustin Hoffman.



UNDERWORLD: BLOOD WARS

Sunday, 11pm, TVNZ 2

Vampire death dealer, Selene, must sacrifice all and stop the eternal war between the Lycans and the Vampires. Starring: Kate Beckinsale.

WHAT'S ON in Gisborne

To help promote events you are involved in, e-mail: weekender@gisborneherald.co.nz for a listing on the What's On page, or info@gisbornenz.com for a listing on the Tairawhiti Gisborne events diary.

Saturday, July 17

- ▶ Blackadder III. Set in the Regency period with Blackadder and Baldrick. Gisborne Unity Theatre, 209 Ormond Rd, 7.30pm. Tickets+Bfee: \$25 at eventfinda.co.nz
- ▶ Gisborne Caledonian Society Dance. Social, modern and sequence dancing with supper. Theme: Birthday Dance, semi-formal wear. St Mark's Church Hall, 776 Childers Rd, 7.30-11pm, ph 021 049 7148, 021 243 3652.
- ▶ SOLD OUT: Daniel Champagne Tour. Dome Room, PBC, 38 Childers Rd, 8pm.

Sunday, July 18

- ▶ Gisborne Runners and Walkers Club. Join in for a 7km walk. Meet: EIT Staffroom, Derby St, 8am or txt 027 900 9622.
- ▶ Arts & Crafts Gisborne: Winter Arts and Crafts Fair. Come along for creations made by local artisans. Poverty Bay Bowling Club, 111 Ormond Rd, 9.30am-2pm, free entry.
- ▶ Gisborne Sceptic Group, 11am. Details: Topics and venue ph 867 3715 or 867 7122.
- ▶ Lions Express Train Rides. Take the kids for a train ride around the playground. Starts near Gisborne Wainui Lions Junior Cycle Park, Centennial Marine Dr, 11am-3pm, \$2.
- ▶ Waikanae Stream Weed and Clean Up. Help protect native plants along the bank of the stream by removing weeds and rubbish. Meet: Grey Street Skate Park, 1-3pm.
- ▶ Gisborne Country Music Club. Singers and musicians welcome. Blind Foundation Rooms, 39 Grey St, 1-4pm, \$3 incl afternoon tea, ph Flo 867 7637 or flo.ross@extra.co.nz

Monday, July 19

- ▶ Badminton Centre, 134 Roebuck Rd. Social morning, 9-11.30am, \$4, ph 867 2584. Gisborne Badminton Club; Yr 12-13 & seniors, 7-9pm, \$10, ph 027 253 1062.
- ▶ School Holiday Workshop (to Jul 23). For ages 7-12; game development, digital art & robotics. Tonui Collab, Shed 3, 48 Esplanade, 9am-midday, \$35/child/workshop. Register: admin@tonuicollab.com or ph 777 0522.
- ▶ OSCAR Winter Holiday Programme (to Jul 23). For ages 5-13; games day, bake-off, gymnastics & pyjama day. OSCAR House, 153 Disraeli St, 9am-3.45pm, \$45/child/day. Register: Ph 867 9259, tinyurl.com/hkxvmd6
- ▶ Gisborne Gymnastics Club: Open Holiday Gym (& Jul 22). For ages 4-12; Have some fun. Electrinet Sports Centre, 537 Aberdeen Rd, 9am-midday, \$15/child. Register: Laura, gisgymenrolment@gmail.com
- ▶ Discovery Zone (to Jul 23). For all ages, who are supervised by an adult. Family-friendly games and activities. Tairawhiti Museum, 10 Stout St, 10am-4pm, free.
- ▶ Kaiti Exercise Class. Over 60s strength and balance exercises. Dunblane Conference Room, 107 Iranui Rd, 10.30am. Details: Noel ph 027 314 3893, noelfd.38@gmail.com
- ▶ Bowlers' Club: 500. Have some fun. Poverty Bay Bowling Club, 111 Ormond Rd, 1-4pm, \$2 incl smoko, ph Tony 863 3468.
- ▶ Gisborne Senior Citizens: 500. Play cards and meet others. Senior Citizens Hall, 30 Grey St, 1-4pm, \$3, ph Arnold 868 5529.
- ▶ OSCAR Art Room Winter Holiday Programme (to Jul 23). For ages 8-13; join Meg and get creative. Art Room, YMCA, 447 Childers Rd, 2-5pm. Register: \$35/day per child at ymcagisborne.org.nz or see Facebook.
- ▶ Gisborne Hibernian Club Indoor Bowls. Have a roll-up. Gisborne Intermediate School Hall, 156 Roebuck Rd, 7-9.30pm, \$3 incl supper. Details: Wally ph 868 0951.
- ▶ Fun Dancing Gisb. Modern, sequence and social ballroom. St Andrew's Church Hall, 176 Cobden St, learners 7.30pm, advanced 8-10pm, \$5 door sales+supper, ph 867 0074, Kev.nes@extra.co.nz

Tuesday, July 20

- ▶ Gisborne Senior Citizens: Indoor Bowls. Come along, have a roll-up and meet others.

Senior Citizens Hall, 30 Grey St, 9-11.30am, \$3, ph Arnold 868 5529.

- ▶ Tonui Collab School Holiday Workshop, 9am-midday. See Jul 19.
- ▶ Tairawhiti Menzshed. Work in a fully-equipped woodwork or carpentry workspace. Tairawhiti Menzshed, cnr Parkinson & Innes St, 9am-2pm. Details: ph/txt 022 465 0396.
- ▶ OSCAR Winter Holiday Programme, 9am-3.45pm. See Jul 19.
- ▶ Comet Swimming Club: School Holiday Swimming (to Jul 23). Classes will be held at the Gisborne Boys' High School pool and Elgin School pool, 9am-5pm. Register: \$40 at cometswimming@gmail.com
- ▶ Discovery Zone, 10am-4pm. See Jul 19.
- ▶ He Kakano: Little Seeds. A fun sing-along and read for under 2s. HB Williams Memorial Library, 34 Bright Street, 10.30am, free.
- ▶ Mahjong Club. Enjoy a friendly fellowship. Gisborne Town & Country Women's Club, 42 Emily St, 1pm, ph Liz 281 0187.
- ▶ OSCAR Art Room Winter Holiday Programme, 2-5pm. See Jul 19.
- ▶ Gisborne Gymnastics Club: Preschool Gymnastics (to Jul 21). For ages u/5; come along and get bouncing. Electrinet Sports Centre, 537 Aberdeen Rd, 3.30-4.15pm, \$10/child. Register: gisgymenrolment@gmail.com
- ▶ Gisborne/Tairawhiti Forest & Bird Branch Meeting. Come along to hear of the progress being made with the nationally important Raukumara Restoration Project from Graeme Atkins of Department of Conservation and Ngati Porou. Tairawhiti Environment Centre, 386 Palmerston Rd, 7pm.
- ▶ Patutahi Badminton Club. All welcome. Patutahi Hall, Biggs St, 7.30pm, ph 862 7783.

Wednesday, July 21

- ▶ Tonui Collab School Holiday Workshop, 9am-midday. See Jul 19.
- ▶ OSCAR Winter Holiday Programme, 9am-3.45pm. See Jul 19.
- ▶ Comet Swimming Club: School Holiday Swimming, 9am-5pm. See Jul 20.
- ▶ Fifties Forward. Low-impact aerobics class for all fitness levels. YMCA Stadium, 447 Childers Rd, 9.30am, \$4, first class free.
- ▶ Gisborne Proactive Club. Retired persons interest group. Gisborne Cosmopolitan Club, 190 Derby St, 9.30am, free.
- ▶ Discovery Zone, 10am-4pm. See Jul 19.
- ▶ Read Aloud. For all ages; listen to stories and let the imagination soar. HB Williams Memorial Library, 34 Bright St, 10.30-11.30am, free.
- ▶ OSCAR Art Room Winter Holiday Programme, 2-5pm. See Jul 19.
- ▶ Gisborne Gymnastics Club: Preschool Gymnastics, 3.30-4.15pm. See Jul 20.
- ▶ Hot Shots Badminton. For Yr 7-13 players/all abilities; fitness, social games and fun. Wear sports shoes. Rackets available. Badminton Centre, 134 Roebuck Rd, attend one session only; 5pm or 6.30pm, \$7. Details: Linda ph 027 264 8660, eastland.association@gmail.com
- ▶ Basic Beeswax Wraps Workshop. Learn how to make cotton wraps; a great alternative to plastic wrap. Tairawhiti Environment Centre, 386 Palmerston Rd, 5.30-6.30pm. Register: Steph ph 867 4708 or Facebook, \$10 pay in advance to 01-0641-0058800-00.
- ▶ Birds NZ, Gisborne: Tairawhiti Bird Identification Join Malcolm Rutherford and look at photos, listen to calls, and talk about how to identify birds in our region. Tairawhiti Environment Centre, 386 Palmerston Rd, 7-8pm, gold coin donation, incl light supper.
- ▶ Artists' Painting Workshop with Graeme Nicoll (to Aug 11). For beginners/hobbyists: cover different principles, techniques, colour selection, useful hints and a practical lesson. Lysnar House, 10 Stout St, 7-9pm, Register: \$80 Gisborne Artists' Society members, \$100 non-members, \$40 students; Graeme ph 027 241 9040.
- ▶ Gisborne Floral Art Club. Come along and learn floral art techniques. Kahutia Bowling Club, 165 Cobden St, 7-9pm.

Thursday, July 22

- ▶ Bridge & Rummikub Club. Enjoy a friendly fellowship. Gisborne Town & Country Women's Club, 42 Emily St, 9am, ph Liz 281 0187.
- ▶ Casual Badminton Group. Come along for a game. Badminton Centre, 134 Roebuck Rd, 9am, \$5. Details: Raewynne ph 027 256 4351 or eastland.association@gmail.com
- ▶ Gisborne Gymnastics Club: Open Holiday Gym, 9am-midday. See Jul 19.
- ▶ Tonui Collab School Holiday Workshop, 9am-midday. See Jul 19.
- ▶ Tairawhiti Menzshed, 9am-2pm. See Jul 20.
- ▶ OSCAR Winter Holiday Programme, 9am-3.45pm. See Jul 19.

PHOTO OF THE WEEK GOLDEN GLOW ON GLADSTONE ROAD BY GAY YOUNG



Submit your photos: www.gisborneherald.co.nz/photo-of-week or e-mail: weekender@gisborneherald.co.nz
By submitting a photo, the entrant agrees to allow The Gisborne Herald Co Ltd permission to use the image now and in the future for printed material and online. Where possible The Herald will make contact first.

- ▶ Comet Swimming Club: School Holiday Swimming, 9am-5pm. See Jul 20.
- ▶ Discovery Zone, 10am-4pm. See Jul 19.
- ▶ Te Pihinga: Little Sprouts. Fun sing-along and read for ages 2-5. HB Williams Memorial Library, 34 Bright St, 10.30am, free.
- ▶ Mahjong Club, 1pm. See Jul 20.
- ▶ OSCAR Art Room Winter Holiday Programme, 2-5pm. See Jul 19.
- ▶ John Minto Tour: Israeli Apartheid. Hear John Minto; celebrating the 40th anniversary against apartheid of the 1981 Springbox Tour and the fight against apartheid in Israel today. Tairawhiti Museum, 10 Stout St, 7-9pm, free.
- ▶ Build-a-Band. Let's jam. Smash Palace Bar, 24 Banks St, 7-11pm, free entry, R18.
- ▶ Gisborne Caledonian Society Practice. Social, modern and sequence dancing. St Mark's Church Hall, 776 Childers Rd, 7.30-9.30pm, \$5. Details: Pat ph 021 049 7148.

Friday, July 23

- ▶ Waikanae Beach Litter Survey and Audit. For all ages; survey the beach for an hour, then head to Tairawhiti Environment Centre for a shared morning tea (bring baked treats). Audit data goes to the Sustainable Coastlines Litter Intelligence project. Meet outside Waikanae Surf Life Saving Club, 280E Grey St at 9am. Register: Steph ph 867 4708 or 021 202 3675.
- ▶ Gisborne Senior Citizens: Indoor Bowls & Housie. Have fun and meet others. Senior Citizens Hall, 30 Grey St, Bowls 9-11.30am, \$3 and Housie 1-4pm, ph Arnold 868 5529.
- ▶ Tonui Collab School Holiday Workshop, 9am-midday. See Jul 19.
- ▶ OSCAR Winter Holiday Programme, 9am-3.45pm. See Jul 19.
- ▶ Comet Swimming Club: School Holiday Swimming, 9am-5pm. See Jul 20.
- ▶ Gisborne Gymnastics Club: Open Preschool Gym. For ages u/5; come along and have some fun. Electrinet Sports Centre, 537 Aberdeen Rd, 9.30-11am, \$10/child. Register: Laura at gisgymenrolment@gmail.com
- ▶ Discovery Zone, 10am-4pm. See Jul 19.
- ▶ OSCAR Art Room Winter Holiday Programme, 2-5pm. See Jul 19.

Saturday, July 24

- ▶ Earlybird Market. Pre-loved treasures, home baking, fruit, veges and plants. Behind the Gisborne i-Site, 209 Grey St, 6-8.30am. Stallholder inquiries: Wendy ph 862 5860.
- ▶ Gisborne parkrun. A 5km run or walk. Meet near Waikanae Surf Life Saving Club, 280E Grey St, 7.45-10am.
- ▶ St Andrew's Car Boot Sale. Bargains galore. Carpark behind St Andrew's Church (access off

- Childers Rd), 8am-midday, \$5/car.
- ▶ Gisborne NZRDA: Winter Woollies Show Fundraiser. Come along for fun equestrian events. Riding for the Disabled, Gate 3, 34 Main Rd, Makaraka, 8.30am, prizegiving/BBQ 1.30pm, free entry. Register before Jul 23: \$30/rider, \$10/extra horse or pony at tinyurl.com/25hv2zed or mainevents.com
- ▶ Tairawhiti Coffin Club. Design and decorate a personalised coffin; constructed by a joiner. BCR Joinery, 522 Gladstone Rd, 9am-midday. Details: tairawhiticc@gmail.com
- ▶ Tairawhiti Menzshed, 9am-3pm. See Jul 20.
- ▶ Gisborne Farmers' Market. Locally-grown produce, flowers and seedlings. Cnr Stout & Fitzherbert Sts, 9.30am-12.30pm.
- ▶ Home Remedies Workshop. East Coast Organics Co-op show their go-to natural health remedies. Tairawhiti Environment Centre, 386 Palmerston Rd, 11am-midday. Register: Steph ph 867 4708 or Facebook, \$5 pay in advance to 01-0641-0058800-00 or door sales.
- ▶ Love Music? Queen Bee sings 60s hits. Elliott Travel, 183 Gladstone Rd, 11am-1pm.
- ▶ Gisborne Cycling Group - Power Farming Cycle Road Series: Base of Gentle Annie & Ngatapa. For all riders; beginners return 18km or advanced return 49km handicap road-race. Start/finish: Bloomfield Rd, 1.30-4pm. Register: 1.30pm, start 2pm.
- ▶ Tennis for players of all skill levels. Ormond Tennis Club, Hill Rd, Ormond, 2-4pm, ph 862 5741 or 862 5856.
- ▶ Fun Dancing Gisborne. Modern, sequence and social ballroom. Theme: Your favourite outfit. No stiletto heels. St Andrew's Church Hall, 176 Cobden St, 8-11pm, \$10 door sales incl supper, ph 867 0074, Kev.nes@extra.co.nz
- ▶ Supreme Brother Sound: EP Release Party. Come along to hear reggae sounds. Dome Room, 38 Childers Rd, 9pm, R18. Tickets: \$20 from The Aviary (cash-only) or \$25 door sales.

Sunday, July 25

- ▶ Gisborne Runners and Walkers Club, 8am. See July 18.
- ▶ Universal Energy Healing. Try a relaxing healing experience. Blind Foundation Rooms, 39 Grey St, 10am-2pm, \$8A, \$5Ch. Details: Rose ph 027 777 0782.
- ▶ Lions Express Train Rides, 11am-3pm. See July 18.
- ▶ Gisborne Orphans Club: Fundraiser Concert. Come along and be entertained. Senior Citizens Hall, 30 Grey St, 1.30pm, \$10, ph 867 5247.
- ▶ Gisborne Ukulele Underground. Join in for a strum-along. Smash Palace, 24 Banks St, 3-5pm, free entry.