

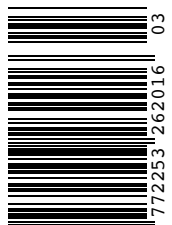
BAY BUZZ

ISSUE NO.41 • MAY/JUNE 2018 • \$8.00 INCLUDING GST

31
Events
NOT TO MISS

Saving the **Karamū**

**Robots invade Hawke's Bay
Opera House rehab
Global warming urgency
Neighbourhoods are buzzing
Port options floated
Healthy food sold here
Biofuels' big potential**



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BayBuzz

May/June 2018

This Month

The Karamū, a vital water artery, needs surgery. Robots on the job in HB. LTPs propose big spend on water. HBRC reviews capital needs. Should we explore biofuels? Opera House getting strengthened. Napier CBD, Ahuriri, Hastings Central are abuzz. Big cheeses at Hohepa. Cabana at 60. Mackersey tackles Airbnb. Trubridge celebrates native bush. Pool on Prebensen? Travel hotspots. Discovering Kuripapango, special events, plus stuff you *must* know.

Cover photo: Tim Whittaker
Above: Hohepa Cheesemakers by Florence Charvin

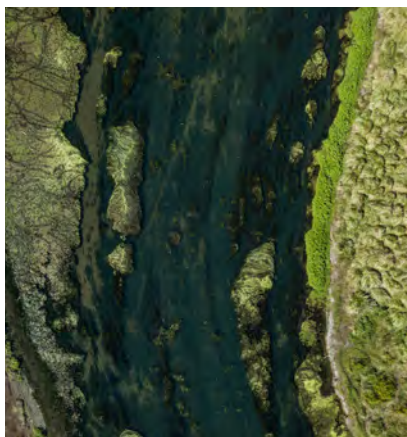
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Featured Contributor



TIM WHITTAKER

Tim has been with *BayBuzz* since its earliest days and has shot for more stories than he can count. He is an intrepid, award-winning, high-flying (literally) photographer with 25+ years' experience. Tim predominantly shoots portraits, weddings, architecture and landscapes. He has a growing reputation as one of New Zealand's most ground-breaking camera operators thanks to his interactive panorama projects and his work with drones. He has single-handedly shown off New Zealand, and specifically Hawke's Bay, to the world with his innovative bird's-eye views in both stills and videography. Tim is a aircraft pilot who has extended his talents to flying one of the first and now busiest drone cameras in New Zealand. When he's not shooting or flying he's sailing with his young family.

BayBuzz Regulars



MICHAL MCKAY

Michal McKay has spent most of her working life involved in the world of style. And living in "other" parts of the world. Over two years ago Havelock North became her home. The arts, interior design, cooking, travel and a new cuddly canine keep the spark in her eye. So does writing about the same.



BRIDGET FREEMAN-ROCK

Bridget, Hawke's Bay grown, lived abroad in Australia and Germany before returning with her family in 2009. She has a fairly eclectic, free-range writing vocation, freelancing as a writer, copy-editor, translator and occasional performance poet.



KEITH NEWMAN

Keith is a journo with over 45 years' experience across mainstream and trade media. He's won awards for writing about hi-tech, produced music programmes for Radio NZ and published five books, one on the internet in New Zealand and four on New Zealand history.



LIZZIE RUSSELL

Lizzie has been working in the arts and communications in Hawke's Bay since returning in 2010. Along with her work for BayBuzz, she also runs Tennyson Gallery in Napier



FLORENCE CHARVIN

Hawke's Bay is the adopted home of French photographer Florence Charvin. Florence likes to photograph people and what they are passionate about.



ANDREW FRAME

Andrew Frame is a 40-year-old husband, father, and life-long Napier resident. He writes the www.napierinframe.co.nz website and promotes all things Hawke's Bay on social media.



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FROM THE EDITOR
TOM BELFORD

Who's On First?

As both a councillor and *BayBuzz* editor, I pay fairly close attention to the swirl of letters to the editor, text comments, Facebook posts, blogs, emails, Talking Points, etc., that constitute 'public dialogue' - across all media in our region - on the issues facing Hawke's Bay.

One reality I see reflected over and over is how clueless many people are - despite their best intentions - about which councils do what around our region. And with five councils having overlapping jurisdictions and budgets, it comes as no real surprise. Unfortunately, the community pays a huge cost.

The confusion shows itself most starkly when it's time to attach blame (or more positively, accountability) for various council 'breakdowns' (rightly or wrongly perceived) that excite public passions. Here are some examples where many residents are mystified or mistaken as to where actual responsibility lies ...

- Sewage in the Ahuriri Estuary
- Track up Te Mata Peak
- Permitting water bottling
- Tree/wood waste burning
- Tourism spending
- Civil defence
- Stormwater polluting streams
- Land use on the Heretaunga Plains
- Safe drinking water
- Economic development

When things go wrong in areas like these, the public's fingers point in all directions. Sometimes the reaction is simply - 'toss 'em all' - referring of course to all councillors.

Awhile back, we published on the *BayBuzz* Facebook page a photo of a truck dumping concrete waste into the Clive River. The post was shared 296 times, thereby virally reaching 44,848 people, most within a week - an astonishing reaction. That suggests a rather strong public aversion to mucking up our waterways! And also the ease with which alarm spreads.

People take their cues about local government competence from visible infractions like this. Reading the



comments on this post was alarming. "Maybe he's dumping on behalf of the council," said one. Claimed another: "The council are also dumping rubbish by rivers." Leading to: "If the council is doing dodgy stuff - and we know they are - then we need to take action." I wondered which council(s) the writers had in mind!

This river dumping is pretty straightforward compared to things like determining accountability for drinking water failures or trying to compute the total spend on tourism industry support by the region's five councils.

Regional Council chairman Rex Graham says we're in a "post-amalgamation" era. He refers to the reality that, with amalgamation rejected, councillors are forced to create ad hoc 'fixes' for dealing with issues that beg for regional cooperation and coordination.

Sometimes these fixes work; sometimes they don't. For example, councils recently killed (officially, made "dormant") an entity called HBLASS, which was supposed to find savings in areas like joint council procurement. Have you ever heard of this creature?! Its output was deemed so meager as to not be worth the candle.

In the success column would be Civil Defence, where the need to act collectively and decisively in the face of regional calamity should be manifest. In operational fact, a coordinated approach and structure has recently been established. But squabbling persisted over paying for this vital function.

So in this round of LTPs, the Regional Council proposes taking over

the entire cost, adding 5% to its rates. Local authorities will no longer rate for Civil Defence, but don't expect to find these 'savings' (\$761,000 in total) in your local council rates. They'll simply take the CD 'savings' and spend it on something else.

That's the money shell game - played across tourism, economic development, sport & recreation facilities, you name it - that will afflict Hawke's Bay ratepayers so long as we insist on maintaining five councils.

In my *Political Update* article, I've tried to summarise the investments our councils propose in their LTPs for drinking water, storm water and wastewater infrastructure renewals and improvements. After hours of combing through LTP documents and seeking councils' confirmation, I came up with nearly \$210 million over the next ten years.

It takes huge effort - document research, interviews, Official Information Act requests - to get an informed, reasonably accurate picture of what's going on in *any* area of region-wide significance and impact. *BayBuzz* puts more effort into digging up and presenting such information than any media enterprise in Hawke's Bay ... let alone any individual ratepayer.

Soon we'll be asking our readers to help support financially more of this digging - on environment issues, regional economic challenges, smart farming & agribiz, health and other social issues, councils' performance. We hope you'll be willing to help.

Meantime, enjoy this edition of *BayBuzz*. ♦

Tom Belford
tom@baybuzz.co.nz

Tom is a HB Regional Councillor. His past includes the Carter White House, building Ted Turner's first philanthropic organisation, doing heaps of marketing consulting for major non-profits and corporates. Tom writes an acclaimed blog for professional NGO fundraisers and communicators in North America and Europe.

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A kōrure (mottled petrel) chick

Poutiri Ao ō Tāne

Hawke's Bay has almost a hundred special new residents.

As part of local ecological restoration project Poutiri Ao ō Tāne, 99 kōrure/mottled petrel chicks were translocated in April from Whenua Hou/Codfish Island, near Rakiura/Stewart Island, up to the Maungaharuru range which sits to the north of Tūtira and Te Pohue.


The kōrure are culturally significant to Māori and also ecologically significant, due to the nutrients they deposit from the sea back into the native bush.

The translocations are part of an effort to restore seabird populations, which once numbered in the millions on Maungaharuru.

“Maungaharuru-Tangitū Trust is proud to be part of such an important project,” Jarrod Wilkinson-Smith, hapū development manager of the Maungaharuru-Tangitū Trust said.

“It is a great example of what can be achieved when hapū and iwi are able to meaningfully enact their kaitiakitanga [guardianship].”

The kōrure will spend 4-6 weeks at the Maungaharuru nesting site being monitored and hand-fed sardine smoothies before they fly out to sea for four to five years and then return to the site to nest.

Poutiri Ao ō Tāne (and its sister project Cape to City) plan to see the return of native species that have been lost to the region over time. 



Marine Heatwave in the Tasman

Following a particularly hot summer on both sides of the Tasman and in the sea itself, National Institute of Water and Atmospheric Research (NIWA) has teamed up with Australia's Bureau of Meteorology to release a 'special climate statement'.

This is the first joint report of its kind as its purpose is to begin documenting major and unusual regional climatology – in this case the unusually hot weather that's taken place over the 2017/18 summer.

The statement records a sharp rise in sea surface temperatures in the southern Tasman Sea in November, reaching 2°C or more above average over a wide area.

Senior climatologist at the Bureau of Meteorology Dr Blair Trewin said the sea conditions had a major influence on the summer period

in Tasmania which had its hottest November-January on record, and in New Zealand, which experienced its hottest summer ever.

"We saw particularly warm temperatures in December, when the average sea surface temperature in the southern Tasman Sea was more than 2 °C above the 1981–2010 average and 0.6 °C above the previous recorded high for any month."

Dr Trewin said the record temperatures were caused by a "very persistent" belt of high pressure from Tasmania to New Zealand in November last year that remained stationary for three weeks.

"That allowed the ocean waters to heat up under very constant sunshine without being disturbed," he said.

"Ocean waters take a long time to warm up or cool down, so they stayed persistently warm right through until the end of January.

NIWA climate scientist Petra Pearce described the marine heatwave as "quite remarkable".

"It spread across the width of the Tasman and resulted in record heat in Tasmania and New Zealand. We would normally see something much more localised but this was very widespread.

"The 2017/18 is the only summer on record for New Zealand where the nationwide temperature was more than 2°C above average."

Both scientists said the statement highlights the benefits of shared knowledge and data across agencies and countries.



BayBuzz Event Guide



The Nutcracker

May

9

Moscow Ballet La Classique – *The Nutcracker* at Napier Municipal Theatre

Moscow Ballet La Classique returns to New Zealand with this classical and classic ballet. Experience the artistic ballet mastery, lavish costumes and magnificent stage sets along with the well-loved Tchaikovsky score featuring the famous *Dance of the Sugar Plum Fairy* and *The Waltz of the Flowers*.

eventfinda.co.nz

9

The Big Bike Film Night at Focal Point Cinema, Hastings

Gather the crew and get to Hastings for an evening of short bike-a-licious films featuring all the action, drama, humour of cycling life. bigbikefilmmight.nz

10–20

Ice Skate Tour at Havelock North Intermediate

The Ice Skate Tour travels around New Zealand and makes its stop in Havelock North with its state-of-the-art artificial ice rinks. The rinks look and glide like ice, and the experience is heightened by bubble machines and music, offering kids a fun, safe chance to try ice skating. eventfinda.co.nz

12

Air New Zealand Hawke's Bay Marathon

Options include the full marathon, half, 10km and kids' run and promise to show off the best of Hawke's Bay, covering local cycle trails, vineyards, olive groves, quiet country roads. And finishing up at Sileni Estates. hawkesbaymarathon.co.nz

12

Taylor Hawks vs Nelson Giants at Pettigrew Green Arena

Get behind our local basketballers as they take on the Nelson Giants. Entry is only \$2 per person thanks to sponsorship from Taylor Corp, so it's an exciting and inexpensive evening out for the whole family. eventfinda.co.nz

13

Jennian Homes Mothers' Day 5km Fun Run/Walk

These fun walk/runs happen right around the country to raise funds for the Heart Foundation, as well as drawing attention to the fact that heart disease is the single biggest killer of Kiwi women, claiming the lives of over 3,000 women each year.

jennianmothersday.com

18–20

Hawke's Bay Better Home and Living Show at Pettigrew Green Arena

Check out over 120 exhibitors, 'Ask an Expert' sessions, latest trends, innovations and exclusive show specials. Learn everything you need to about sustainable homes, gardens and better living. There's a Family Zone too, so plenty of fun to keep the little ones entertained.

homeandgardenshow.co.nz

19

Darren Watson: Too Many Millionaires LP Release NZ Tour at The Cabana

New Zealand's most exciting and original contemporary blues performer, Darren Watson, is touring New Zealand to promote his new album. He's joined by his red-hot acoustic quartet including Chicago Smoke Shop founding member and harmonica virtuoso Terry Casey, tag team double bassists Steve Moodie (Miles Calder & The Rumours) or Aaron Stewart (Mel Parsons), and percussionist Delia Shanly (Milkthistle, Matt Hay & The Makers). eventfinda.co.nz



20

Ranui Farm Half Marathon, 12k and 5k Trail Run

Have a crack at HB Trail Running's new Ranui Farm Park course which is a mix of farmland with mown trails, some limestone trails and some single track mountain bike/running trails – and fabulous views. There is also a cafe and some shelter, making this one a treat for a winter running venue. Three distances, plus running and walking options, mean this is a great day out for all abilities. hbtrailrun.co.nz

20

Not Without Us at MTG Century Theatre

This documentary film follows little heroes from around the world on their journeys from home to school. The children share their hopes, their dreams and fears, and how they see the world. TIFF Kids 2017 Film Review called it "A wonderful woven piece with several diverse and compelling subjects that is well worth the watch." eventbrite.co.nz

20

Beyond the Barricade at Napier Municipal Theatre

The UK's critically-acclaimed show *Beyond the Barricade* – a glittering concert of musical showstoppers – returns by popular demand to New Zealand to entertain with favourite songs from the world's greatest West End and Broadway musicals, including *The Phantom of the Opera*, *Chicago*, *Evita*, *Wicked*, *Miss Saigon*, *Hamilton*, *West Side Story*, *Mamma Mia*, *Jesus Christ Superstar*, *The Lion King* and many others, climaxing with a spectacular finale from *Les Misérables*. eventfinda.co.nz

22

The Ten Tenors at Napier Municipal Theatre

Check out Australia's premier classical-crossover group, celebrated for their colourful repertoire, breath-taking arrangements and powerful live performances. The Ten Tenors will take audiences on a journey from Buckley to Bocelli with the almighty force of ten extraordinary voices. eventfinda.co.nz



Footnote Dance

23

Footnote Dance presents *Search Engine* at Arts Inc Heretaunga

Legendary New Zealand dance company Footnote presents its latest work, *Search Engine* – made up of three short works by Lauren Langlois, Rose Philpott and Tupua Tigafua – which seek to explore and define the experiences of searching within our technologically driven society.

footnote.org.nz

24

CMNZ Presents: Alex Ross with Bianca Andrew and STROMA at MTG Century Theatre

In partnership with the Auckland Writers Festival, musicologist and social historian Alex Ross shares the stage with mezzo-soprano Bianca Andrew and Aotearoa's pre-eminent modern music ensemble Stroma. Together they present a musical tasting session that winds through the ages featuring work by Ravel, Bartók, Stravinsky and Schoenberg.

chambermusic.co.nz

31

SOULar - The Momentum Tour at The Cabana

SOULar is an acoustic trio made up of three unlikely troubadours: Ryan Orchard (guitar and piano), Ross Paterson (guitar and percussion) and Chase Tapuke (guitar and percussion). Their talents meld together to create an authentic new sound that straddles indie-pop, folk-rock, and the blues. For the Napier show they are joined by talented local singer/songwriter Eilish Rose.

eventfinda.co.nz

June

1

Napier Jazz '18 Blue Night Midge Marsden at MTG Century Theatre

New Zealand's 'King' of the Blues Midge Marsden returns to Hawke's Bay as part of the weekend of jazz. Marsden was voted New Zealand Entertainer of the Year in 1990, in 1991 album *Burning Rain* later went gold and in 2016 New Zealand Order of Merit.

eventfinda.co.nz

3

Napier Jazz '18 Bruce Forman & Larry Koonse at MTG Century Theatre

Night Two of Napier Jazz '18 features two world acclaimed guitarists. Larry Koonse has worked with Hubert Laws, Karrin Allyson, Paul Anka, Michael Bubl , Alan Broadbent and many more. Bruce Forman has performed with Ray Brown, George Cables, Joe Henderson, Freddie Hubbard, Bobby Hutcherson, Woody Shaw and Richie Cole. Joining these two guitarists is Tom Warrington on bass and Lance Philip on drums.

eventfinda.co.nz

3

Jazz Gala Robben Ford, Lydia Pense, The Rodger Fox Big Band at MTG Century Theatre

Rounding out a great weekend of jazz performance is The Rodger Fox Big Band in concert with US guitar virtuoso Robben Ford and American rock-soul-jazz singer and voice of the band Cold Blood, Lydia Pense.

eventfinda.co.nz

3

Puketapu Sunday Sessions With Fraser Mack

Head for the hills for a relaxing afternoon at the Puketapu with Fraser Mack and his acoustic guitars.

thepuketapu.co.nz

10

Taylor Hawks vs Wellington Saints at Pettigrew Green Arena

Cheer on the Hawks at their third home game, this time against the Saints, and still for the small entry price of \$2 per person thanks to Taylor Corp.

eventfinda.co.nz

12

Pecha Kucha at MTG Century Theatre

If you haven't made it to a PK night yet, it's time to tick it off. This is a unique community event with an enthusiastic following and a great vibe, which sees 8 to 10 locals share their passions and stories using the international Pecha Kucha format (20 slides x 20 seconds).

facebook.com/pechakuchahb

14

Harcourts Hastings City Night Market – Matariki Market

The Hastings City Night Market team do a great job of marking the big occasions on the calendar. Matariki is one of these, so head along to celebrate with a special-themed night market. hastingscitymarkets.co.nz

16

Taylor Hawkes vs Supercity Rangers at Pettigrew Green Arena

Head to PGA for another night of basketball action. Fun for the whole family as you cheer on the Hawks against their Auckland visitors. eventfinda.co.nz

17

Te Mata Peak Off Road Half Marathon, 12km and 5km trail run

Take in the iconic Te Mata views while you blow away the winter cobwebs with a picturesque run over your choice of distances. This event starts on Chambers Farm, Matangi Road, Havelock North, with the 21k & 12k crossing onto Te Mata Peak. hbtrailrun.co.nz

22

Matariki Living Taonga Awards

Te Taiwhenua o Heretaunga recognises 'living treasures' at the Matariki Living Taonga Awards 2018. TToH Chair Mike Paku says, "These awards are all about acknowledgement of the 'stars' in our communities; the ones who are doing amazing things, usually for the benefit of others. We need to appreciate and thank them." Nominations have been sought from throughout the community ahead of the awards event. ttoh.iwi.nz

23

Taylor Hawks vs Taranaki Mountain Airs at Pettigrew Green Arena

It's time for the Taranaki Mountain Airs to take on home side the Hawks. Gather a crowd and head to Taradale to help the Hawks take out the East vs West battle. eventfinda.co.nz



24

CMNZ Presents: Heath Quartet

The Heath Quartet is one of Britain's most exciting chamber ensembles. Here they present a programme of contrasts – Bach's sublime *Chorale Preludes* meet Haydn's playfully perfect *String Quartet No. 55* and the oceanic mysteries of Britten's *String Quartet No. 2*. There will also be the addition of a newly commissioned piece by Gareth Farr. eventfinda.co.nz

26–27

Slightly Isolated Dog presents *Jekyll and Hyde* at Arts Inc Heretaunga

Meet the most delightfully evil man alive, Mr Hyde. A man so evil he punches the cleaning lady, drop-kicks a precious kererū and yells 'shark' at the beach. This bonkers rendition of Robert Louis Stevenson's classic novel, *Jekyll and Hyde* is retold by a team of charmingly 'French' performers with the help of the audience. The show promises an abundance of chaos, thrills, comedy and delight from the award-winning cast of smash-hit *Don Juan* (2016 HB Arts Festival). eventfinda.co.nz

27

Mozart and Beethoven at Napier Municipal Theatre

NZSO section principal bassoon, Robert Weeks, will bring Mozart's *Bassoon Concerto* to life and the audience will then be treated to Beethoven's *Symphony No. 8* – his most joyous symphony. Miguel Harth-Bedoya continues to introduce his Peruvian culture to local audiences, this time with Jimmy Lopez's *Fiesta!* eventfinda.co.nz

28

Operatunity Presents: *Shake, Rattle & Roll* at Bay Outreach Centre

Rock around the clock to the greatest hits of the 50s and 60s, performed by iconic New Zealand singers Suzanne Lynch, Karl Perigo, Bonaventure Allan-Moetaua, Bruce French, Pat Urlich, Ray Eade and Ron Coleman. operatunity.co.nz

30+1

Royal New Zealand Ballet: *Dancing with Mozart* at Napier Municipal Theatre

The RNZB brings works by two of the greatest choreographers of the 20th and 21st centuries to New Zealand stages, together with an exciting new commission from New Zealand's own Corey Baker. Audiences will be treated to two works by legendary Czech choreographer, Jiří Kylián, another by Russian-American choreographer George Balanchine, and Corey Baker's new work (tailor-made for dancers of the Royal New Zealand Ballet). rnzb.org.nz



Climate Action: Save Money, Act Now

Some people criticise calls for more policy decisions to be based on climate change goals. They suggest putting the environment first will negatively affect business profitability and therefore job security.

But a new report released by Westpac, based on research conducted by EY and Vivid Economics, says immediate action on climate could save New Zealand tens of billions of dollars.

The *Westpac NZ Climate Change Impact Report* shows the New Zealand economy could benefit up to \$30 billion by 2050 if government and business take early action on climate change, and that it is possible for the country to simultaneously reduce carbon emissions and achieve economic growth.

Mapping out two scenarios – one that modelled an early and smooth transition by NZ businesses to meet climate obligations, and a second ‘shock’ scenario delaying action on emissions reduction for more than a decade, followed by more aggressive action from 2030.

Westpac NZ chief executive David McLean said the research showed New Zealand would be better off accelerating its response – decarbonising towards the two-degree Paris Accord target while achieving economic growth.

“This research demonstrates the importance of taking immediate steps to cut our greenhouse gas emissions. The alternative is waiting and taking action later, but that is likely to require more drastic changes in behaviour and over the long-term hit people harder in the pocket,” he said.

“If we wait to take action on climate change, it may mean a very slightly healthier economy in the near term, but this gain would be lost in the future as emissions-intensive sectors were forced to play catch up.”

Although the report shows that action on climate change will result in a reduction of the economic contribution of some industries – there are looming challenges for forestry and fishing, dairy, meat and other food products, and non-renewable energy generation – these will be countered overall by significant gains in renewable energy generation. ●

CORRECTION: Apologies for misspelling the BBQ King’s name in our recent feature – it is Raymond VAN Rijk of course.



BayBuzz Winners!

Congratulations to *BayBuzz* summer offer competition winners, Lesley and John Wise from Taradale. Lovely Lesley and John are the recipients of the amazing Black Barn Ultimate Experience, which includes two nights accommodation for two couples at a Black Barn Luxury Retreat, lunch for two couples at Black Barn Bistro, a beautiful gift hamper from the Black Barn Kitchen Store and a mixed case of Black Barn wine.

Said Lesley, “I’m stunned ... more than we had expected ... oh yes indeedy!” Huge thanks to Black Barn for this incredible prize. Thanks also to all who entered, and Leslie and John – enjoy! ●



Environment Foundation's New Web Guide

The Environment Foundation - a charitable trust focused on preservation, conservation, protection and enhancement of New Zealand's natural environment for future generations - has relaunched its Environment Guide website: environmentguide.org.nz.

The site provides information and advice for individuals, community groups and businesses so we can all participate more effectively in environmental decision-making processes.

Environment Foundation chair Raewyn Peart says the website now covers increasingly complex environmental law. "We have now fully updated the site to reflect recent amendments to the Resource Management Act and other environmental legislation."

The guide is written in plain English and is easy to use. It covers a wide range of environmental legislation and processes. For example, it has specific sections on freshwater, biodiversity, air, coastal/marine, landscape and climate change. It also includes key sectors such as agriculture, fishing, horticulture and forestry.

The site is an easy-to-navigate place to check out and get updated on all things environmental - from genetic modification to the effects of stormwater and wastewater, to criminal liability around hazardous waste and contaminated land.

The New Zealand Law Society has supported the Environment Foundation in this project.

"The website is an important part of the Environment Foundation's activities which focus on providing high quality environmental information and training so that New Zealanders can participate more effectively in decisions affecting our natural environment," says Raewyn Peart. "It is important that lay people can have access to environmental laws." ●

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Did You Know?



1.

This year Matariki – the Māori New Year – will begin on 15 June. The date changes to reflect the new moon phase. Keep your ear out for celebration events around Hawke’s Bay.

2.

Hastings City Art Gallery has recently run their first ‘Boosted’ crowd-funding campaign, which raised over \$3,400 to bring in the kid-focused interactive show *Play: Art that Makes You Move*. It’s on into July and promises loads of fun with Seung Yul Oh’s enormous inflated capsules and Sara Hughes’ hundreds of wooden blocks.



3.

Local writer and mum Jenny Keown is adding eco-warrior to her resume with her project ‘One Woman Fighting Plastic’. Search it out on Facebook and Instagram and follow Jenny and her family’s quest to live without single-use plastics. She’s also organised a recent beach clean-up and is planning more community events, and to eventually engage with councils and local businesses.

4.

It’s New Zealand Sign Language Week from 7-13 May, mostly observed in schools and ECE centres.

5.

Samoa Language Week is 27 May - 2 June.

6.

If you’re looking for Resort Store, it’s no longer tucked snugly in between Bellatino’s and Poppies in Havelock North. The clothing boutique has migrated over to 2 Napier Road – next to Diva Bar and opposite Trade Aid. Keep an eye out for more switch-arounds in this neck of the village.

7.

New Zealand publishing house OneTree House was named Best Children’s Publisher of the Year (Oceania) at the Bologna Childrens Book Fair in late March. Their first six books were only published early this year – including Hawke’s Bay writer Mary-Anne Scott’s *Sticking with Pigs*.

8.

The speed at which gannets dive into the sea for fish is a massive 145km per hour.



9.

Winter FAWC is back from the 1-24 June. Check out fawc.co.nz for all the details on the delicious events.

10.

Asking prices for Hawke’s Bay properties rose 3.8% month on month to March 2018, with the average price sitting at \$486,144.

11.

New Zealanders ate more than 530 tonnes of Easter confectionery this year and over 13 million individual hot cross buns.

Survey?

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www.surveymonkey.com/r/BB-reader



12.

There are currently thousands of 'Boomerang bags' floating around Hawke's Bay – these are fabric totes made from recycled materials. You pick one up when you forget your own eco-bag, use it for your shopping and then drop it back in next time you're passing. All thanks to a dedicated crew of volunteers who source materials, sew the bags, distribute them and keep the project ticking over. For info on where to pick them up and how to help, check out [Facebook.com/boomerangbagshawkesbay](https://www.facebook.com/boomerangbagshawkesbay)

13.

The new turf at Napier's McLean Park is scheduled to be ready in time for this year's spring rugby season.

14.

The Wairoa Hard covers just over 300 square kilometres of northern Hawke Bay seabed between the Moeangiagi and Wairoa Rivers and extending out 18 kilometres. Named for its coarse cobble substrate, it is an area of national importance as a nursery for juvenile fish, snapper, sharks, John Dory and trevally. It was closed to net fishing in 1981 and no assessment of its health has been made since. But HBRC and NIWA have recently completed 10 days of state-of-the-art seafloor mapping and expect to have some answers. Stay tuned.

15.

For Cameron Barclay – the first New Zealander in the mostly-Australian Ten Tenors – the show in Napier on 22 May will be a sort of homecoming, as his family is now based here in Hawke's Bay.

16.

Local Apollo Foods and Fonterra have teamed up in a new state-of-the-art facility in Whakatu to produce fruit and dairy beverages. First off the line is 'Mammoth', a flavoured milk which contains 40% less sugar and has a six month shelf life.

17.

No satellite in lower Earth orbit lasts forever. Rocketlab's Humanity Star (the cosmic art project aimed at inspiring people to come together and look up at the sky) fell back to Earth and burned up in the planet's atmosphere in March.



18.

Local ceramicist and writer Kay Bazzard is having an exhibition at the HCAG in the Holt Gallery. It opens on 18 May.

19.

Dates have been confirmed for the 2018 Harcourts Hawke's Bay Arts Festival. Mark your diary: 15-28 October. Tickets will be available when the programme drops on 1 July.

20.

New Zealand has retained its 8th place in the annual World Happiness Report. We sit behind Finland, Norway, Denmark, Iceland, Switzerland, Netherlands, Canada. The top 10 is rounded off by Sweden and Australia.

21.

Waste concrete from construction works across HB is taken to Napier Port, where it is made into reinforced blocks used as safety barriers and to strengthen the breakwater. In the year to 1 April, 1,285 cubic metres of concrete were diverted from landfill thanks to this scheme.



Reforestation project in the Congo

Natural Solutions to Global Water Shortages

The UN's *World Water Development Report 2018* was launched at the World Water Forum, in Brasilia in March, and warns that by 2050 between 4.8 billion and 5.7 billion people will live in areas that are water-scarce for at least one month each year, up from 3.6 billion today. And the number of people at risk of floods will increase from 1.2 billion to 1.6 billion.

The research reports that humans use around 4,600 cubic km of water annually – 70% by agriculture, 20% by industry and 10% by households. Global demand has increased six-fold over the past century and continues to grow at a rate of 1% each year. This looks set to continue and rise, particularly in developing countries.

Meanwhile, climate change will put added stress on supplies as wet

regions get wetter and dry regions drier. Drought and soil degradation are already the biggest risk of natural disaster, the report says, and this trend is likely to worsen. In coming decades rainfall looks set to decline in drought belts throughout Mexico, western South America, southern Europe, China, Australia and South Africa.

Water quality is also worsening, and rapidly. Since the 1990s, pollution has increased in almost every river in Africa, Asia and Latin America, and it is expected to deteriorate further in the coming two decades, mostly due to agriculture runoffs of fertiliser and other agrochemicals.

But aside from the worrying stats on the increasing demand and the degradation of water supply and quality globally, the study focuses on opportunities to harness the natural processes that regulate various elements of the water cycle, which have become collectively known as nature-based solutions (NBS) for water.

Nature-based solutions can be personal – such as dry toilets – or broad and ambitious, like the

Rwandan reforestation project or coastal habitat restoration in Indonesia, Sri Lanka, India, Thailand and Malaysia. In Rajasthan, more than 1,000 drought-stricken villages were supported by small-scale water harvesting structures, and in the Zarqa basin in Jordan a shift back towards traditional soil preservation practices is credited with a recovery of water quality in local springs.

The report urges greater take-up of NBS, as well as the use of “green bonds” (a form of financing that aims to reward long-term sustainable investments) and more payments for ecosystem services (cash for communities that conserve forests, rivers and wetlands that have a wider benefit to the environment and society).

“We all know that water scarcity can lead to civil unrest, mass migration and even to conflict within and between countries,” said Audrey Azoulay, the director-general of UNESCO, which commissioned the report. “Ensuring the sustainable use of the planet’s resources is vital for ensuring long-term peace and prosperity.” ●



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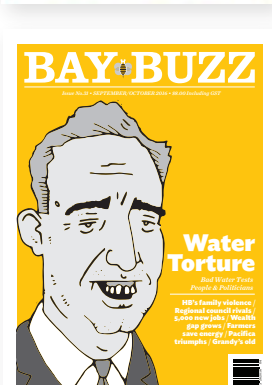
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BRIDGET FREEMAN-ROCK. PHOTOS: TIM WHITTAKER



Saving the
Kaia



mū



For many of us in Hawke's Bay, the Karamū calls to mind a stretch of stream that runs through Havelock North from Anderson Park to Crosses Road, with a kind of vague, vanishing space on either side.

But the Karamū is arguably our most significant awa, supporting much of Heretaunga's productive lowland and urban environment - a catchment that encompasses an intricate network of small tributaries, spring-fed streams and creeks, channels and drains that feed into the main Karamū stem, flowing 40 kilometres from Lake Poukawa to Waitangi Estuary.

On its path to sea through farmlands, orchards and lifestyle blocks, the Karamū navigates a matrix of problems: heat exposure, nutrient runoff, soil erosion; and the whole set of urban stormwater issues, along with industrial contributions, commercial impacts and historical contaminants that feed into the system. By Ruahapia, just north of Hastings, the Karamū is in an extreme poor state of health.

Basically, everything that happens in this catchment has an impact. And there's no one area of blame - it's a complex ecology, with a complex set of demands upon it, and a legacy of what, with hindsight, we could term 'wrong choices'.

In many ways, the Karamū embodies the gamut of water issues faced in Hawke's Bay, while also presenting a unique case for an integrated catchment approach that cuts across all land-use, both urban and rural.

The journey

The Karamū begins in Lake Poukawa - part of an ancient peat swamp, believed to be one of the oldest in New Zealand, that encompassed much of the lowland area from Pekapeka wetlands right up to Te Aute Trust Road. It was an important hunting and fishing ground for tangata whenua, navigable by waka from Pakipaki.

In fact, to look at images from the 1800s is to see that Hawke's Bay was once an extraordinarily watery place, with its braided, meandering rivers, lakes, lagoons. Over the last 150 years, we have lost 98% of our wetlands due to water drainage, land reclamation, the safeguarding of flood-prone areas.

In the '80s, Pekapeka Wetlands was a pig farm. Today it's a showcase of environmental restoration, with flourishing wildlife, including endangered species like bittens, and plays an important role in filtering nutrients within the agricultural landscape.

Aki remembers the abundance of flounder and longfin tuna in the river as a child, and of swimming all the way down from the Chesterhope Bridge. Nowadays, due to cumulative influences from upstream, the river that flows past Kohupātiki is unswimmable; the fish inedible.

From Pekapeka, the Karamū travels as the Poukawa Stream to Pakipaki, 'gateway to the Heretaunga' - site of three marae, a natural spring and rich cultural history. There it meets up with a confluence of the Upper Awanui, Paritua and Karewarewa streams.

From Pakipaki, it becomes the Awanui Stream, which merges at Pukahu with the Irongate that run south from Flaxmere to Longlands. From here it's known as the Karamū, collecting the Louisa and streams that run down from the Havelock hills, like the Mangarau and Karituwhenua, as it makes its way through Brookvale and Mangateretere to Ruahapia, north of Hastings. From Ruahapia it wends through Whakatu, and at Pakowhai takes in the Raupare, following the old Ngaruroro gravel bed as the Clive River (or Ngaruroro-waimate) out to the coast.

Aki Paipper, of Kohupātiki Marae, across the river from the original Tanenuiarangi pa behind Whakatu - one of the oldest continuously occupied Māori habitations in Hawke's Bay - relates how the Ngaruroro-waimate was a trading route pre-Captain Cook: "This is how we connect to all marae [up the catchment]. From the whalers and sealers, our people would collect seeds, potatoes and things, and take them up to Poukawa area because it's fertile there. They grew it all and then took it out back to sea to trade with the whalers and sealers - we had an economic base that was unbelievable."

Aki remembers the abundance of flounder and longfin tuna in the river as a child, and of swimming all the way down from the Chesterhope Bridge. Nowadays, due to cumulative influences from upstream, the river that flows past Kohupātiki is unswimmable; the fish inedible.



“The silver bullet for the Karamū is planting river margins, which gives the whole cascade of benefits...”

SANDY HAIDEKKER, HBRC
FRESHWATER SCIENTIST

Valuing our lowland streams

HBRC freshwater scientist Sandy Haidekker says, when people think of a healthy stream, most think of a high-country stream: crystal clear, fast flows, big boulders, etc. Whereas lowland streams, like the Karamū, are less dynamic with slowly flowing water, naturally occurring tannins and soft sediments rather than gravel, and may look ‘neglected’. They tend to be less appreciated, their biodiversity less understood.

Typically, you don’t get any algae in lowland streams, so guidelines for algal growth don’t apply, and soil erosion is less of an issue due to the flat gradient. Instead, you’re managing for macrophytes (aquatic plants, with roots, stems, leaves). In a balanced state, macrophytes provide habitat for aquatic species, but if they grow too much they choke the stream, trap sediment, and rob the water of oxygen at night. Riparian vegetation, low-hanging branches and plant debris, also offers habitat, as well as shade, but in Hawke’s Bay we’ve lost virtually all the indigenous cover that once protected our lowland waterways.

In fact, to look at images from 1800s is to see that Hawke’s Bay was once an extraordinarily watery place, with its braided, meandering rivers, lakes, lagoons.



Biodiversity as measure

Macroinvertebrate communities are an indicator for water quality - like the canary in the mine. You look at the whole set (the MCI), explains Sandy, and if you’re only left with the worms and snails (“which have these incredible adaptation mechanisms for atrocious conditions”), then you know something is wrong. Parts of the Karamū are down to worms and snails at best.

Native migratory species, like white bait (which are actually five different species, with inanga, which is in national decline, being the most common in a whitebait catch) and pātiki, need connectivity to the sea as well as a quality freshwater environment, and they’re the ones we should be protecting, says Sandy. But also smelt, and mullet and many other fish, that thrive in slow moving water and the proximity to the coast.

The fact that we have these macroinvertebrate and fish species in the lower Karamū, some of which are endemic

to New Zealand, makes makes caring for the waterway a much larger responsibility. As Sandy points out, “It’s quite a heritage we have here and we are the only ones that can safeguard it, so that makes the Karamū special in a global sense.”

While we can’t go back to a pristine, natural state, the challenge becomes, how can we maintain healthy functions in a productive environment, restoring the awa’s mauri and supporting a rich diversity of species?

At Crosses Road, I go down with Sandy to the water beside handsome clusters of harakeke, and behind the wide grassed berms, stands of established vegetation (both native and exotic) planted in various stages of enhancement over the last 80 years. On the far bank: pūkeko, paradise ducks, a cheeky rabbit. We take a sample from the stream, that’s running swift and milky after the recent big rains. We find it swarming with exotic fish. Improving the Karamū would mean tipping the balance towards more of our typical lowland species.

“There’s so much potential,” says Sandy. “If we can bring it back to a healthy state, we’ve got something really quite special and rare.”



Lowland streams, like the Karamū, are less dynamic with slowly flowing water, naturally occurring tannins and soft sediments rather than gravel, and may look 'neglected'.

High temperatures, low oxygen

To better understand why the Karamū is struggling, Sandy studied all the different aquatic species at several sites, and their patterns of population increase and decrease in parallel with a whole raft of environmental parameters. Her results clearly show that the most limiting factors for aquatic life are high water temperatures and low oxygen (in some cases, zero), as well as lack of habitat.

The Awanui Stream, for example, which passes through sheep and beef farmland, has no shading at all and is heavily impacted. It's very hot (reaching 26C easily in summer, which is "way too hot for aquatic animals") and "choked with an unbelievable amount of macrophytes", in addition to high nutrient levels due to "leaky" soils. In contrast, the streams that pass through the vineyard areas, such as from Bridge Pa to Pakipaki such as the Raupare, are cooler, clearer, because they are spring-fed, and thus don't suffer the same low flows and loss of oxygen. Orchard areas may have less nutrient runoff but they face the same issues as the Awanui due to lack of shading.

Sandy is adamant: "The silver bullet for the Karamū is planting river margins, which gives the whole cascade of benefits: it shades out the macrophytes (so you get to a better volume), which allows for better flow and more oxygen; it reduces the temperature (or keeps it stable); creates habitat; and gives connectivity to species that need land in their adult stage as well as insect life."

The regional council has run successful planting and shading trials, which support the effectiveness of riparian planting. They are currently modelling how we can achieve 70% shade of the waterway, as this will reduce macrophyte abundance to good amounts, as well as a strategic planting approach to maximise efficiency and benefit.

When it comes to moderating water temperature, which has a cumulative impact, we have to start higher up in the catchment, says Sandy. It's important, and effective, to focus on the small streams first, as these are far easier to shade, with a faster result, and a tangible difference - "we're talking several degrees Celsius".

"The outcomes from the cycle ways have been huge ... The more eyes on the stream, the more support to improve it. The more use, the more ownership."

STEVE CAVE, HBRC OPEN SPACES MANAGER

Te Karamū Stream enhancement strategy

Steve Cave, manager of HBRC's open spaces, says the council's main priority for the Karamū catchment has been to retain flood control and drainage, but better balance needs to be found by "blending in ecological and cultural values".

In order to re-establish an indigenous eco-system within this modified landscape, council is working "to create nodes of habitat along the awa corridor". Planned in a nested forest patch configuration, this includes, ideally, core sanctuaries (6-7 ha every 5km); habitat nodes (1.5 ha every 1-2km); and small native groves as stepping stones.

They've created a database for potential revegetation species that would have been found in the Hawke's Bay landscape prior to human settlement. These include on the alluvial plains, podocarps (mataī, kahikatea, tōtara) and wetland species such as toetoe, flax and raupō.

While the traditional maintenance mechanism has been grazing, the council is "continually looking at ways to fully retire our margins from cattle grazing," says Steve - though not all stock will be excluded at this stage. "Our goal is to fence it all." One avenue for rethinking margins is increasing public recreational use in suitable ways.

"The outcomes from the cycle ways have been huge," explains Steve. "We're focusing on that pathway connect, providing appropriate ways for people to interact with the water and multi-use opportunities. "The more eyes on the stream, the more support to improve it. The more use, the more ownership."

One idea Steve says they're exploring is kayaking, with multiple entries and exits along the Karamū/Clive main stem, from Pukahu to Waitangi, for example, with a ramp and kayak hire at both ends, and at Crosses Road (Havelock North).



“Part of our long term vision is to look at creating longer pathways along the Karamū, for example, from Havelock North to Pekapeka.” There’s a real demand for such walking tracks, but it has to be approached “at an appropriate pace”, because landowners have to be on board.

An initiative that’s gaining momentum in this regard, is the ‘adjacent neighbours programme’, which encourages neighbours interested in what’s happening on private land to get involved in a chain effect - “they invest; we plant.” The aim is to accelerate overall re-vegetation.

“We need to take up every enthusiasm and momentum,” says Steve. “Our long-term success is dependent on community involvement.”

Every year HBRC runs a winter planting programme, with 80% undertaken by volunteers, the rest (and the maintenance) by contractors. This year, 35,000 plants are due to go in the ground; from 26 May the council will be holding public planting days on consecutive weekends. Steve says the number of “planting groupies” is growing (the regulars who turn up at every opportunity), and community groups like Forest & Bird are making a big difference.

“Trees are so beneficial, not just for our biodiversity, birdlife, but for our wellbeing. We all need some wildness in our lives.”

LINDA JOHNSON, FOREST & BIRD BRANCH COORDINATOR

Community initiative

Forest & Bird (Havelock North-Hastings branch) have planted downstream from Pekapeka - two hectares in three stages, over three years. While the project, in the main, is completed, we’re there today with the Kids Conservation Club (KCC), filling the gaps with donated cabbage trees.

You can see the range of growth and response to microclimate conditions, such as the way the line of established gum trees significantly improves the robustness and growth of new plantings, or where the limestone substrate makes for a poorer take. In the 4-5 years since planting began, the state highway is already buffered by thick foliage, wildlife is returning. Branch coordinator, Linda Johnson: “Trees are so beneficial, not just for our biodiversity, birdlife, but for our wellbeing. We all need some wildness in our lives.”

Forest & Bird have monthly working days, year round (“hand-releasing” plants, watering, clearing ground) as



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“Pekapeka Wetlands is a great example: it takes out 80% of the nitrates that come from Poukawa. We need to get wetlands back into the landscape... it’s such a good way to filter our commercial activity.”

REX GRAHAM, HBRC CHAIRMAN

well as planting days with the KCC.

Their new project site is along the Karamū at Pukahu, where the Awanui and Irongate streams converge. The aim is to create a core sanctuary, which in addition to riparian benefits, will form part of a native corridor from the Kaweka ranges to the coast.

Operation Pātiki

From the Essex Crescent reserve at Whakatu across from Kohupātiki Marae, I walk along the limestone cycleway with Aki Paipper, one of the Karamū’s staunchest advocates. Water flow is virtually nil, cow cress proliferates, and the river bed is covered in gunk. But on a sunny day, with native trees and shrubs flourishing on either side, birds, it’s a beautiful, peaceful place to be.

The marae was the first to move on planting up the stream banks in the Karamū catchment. In 2009, Operation Pātiki, with support from HBRC and DoC, began work on five hectares of indigenous landscaping.

Riparian vegetation along the Kohupātiki-Whakatu stretch now includes kānuka and mānuka (for the bees), a grove of 200 tōtara (“for our future carvers”), 65 varieties of harakeke (for weaving), kōwhai for tui, along with some old crack willows that continue to

provide habitat for ducks and shade in the interim while everything grows.

Done with planting up Kohupātiki, the marae continues planting “around the bend”, moving further along to connect up to the estuary. This is part of a bigger vision, which includes a plan for growing “soft tourism” - “we want to get waka back up the river again” - along with the restoring of customary rights (“to feed our people”) and collective wellbeing.

Aki is adamant, however, that practices that are influencing the Karamū so adversely in the first place must stop. “We need a new change in attitude towards the environment. And we need an integrated catchment.”

Ambitious plans

HBRC chairman, Rex Graham, has ambitious plans for the Karamū too: “Within a decade we’re going to have it all planted.” He concedes it’s going to take “serious resource and serious energy,” to move up into the catchment, but says, “We’re going to do it, come high or low water... Not everyone’s going to be happy about it because there is some sacrifice required, but we’re going to do it anyway.”

Along with planting trees, he sees wetlands as a prime way for managing our land-use. “Pekapeka Wetlands is a great example: it takes out 80% of the nitrates that come from Poukawa. We need to get wetlands back into the landscape... it’s such a good way to filter our commercial activity.”

Turning the state of the Karamū around is “definitely doable” in Rex Graham’s eyes. But “Regional council cannot do this alone, we need to encourage and embrace community groups to help us in this together. Forest & Bird and Kohupātiki Marae are two stunning examples - they’ve done such an outstanding job in the Karamū catchment.”

“We need a new change in attitude towards the environment. And we need an integrated catchment.”

AKI PAIPPER

Determined to see follow through, he’s working to bring all 12 marae in the catchment together, along with interest groups and councils, to work out an immediate and long-term community action plan, with everyone taking ownership of “their stretch”.

Rex wants to encourage schools to adopt an area, like Clive School, which has taken initiative with the Waitangi Estuary, and with support from the Open Spaces team at HBRC has implemented an annual planting and education programme.

He’d love to see a freshwater sanctuary for eels, and, ideally, to safeguard the catchment against commercial eeling, as eel populations are so depleted. Ultimately, he wants to see “water clear enough for the kids in Mangaroa [Bridge Pa], Pakipaki, Havelock North and Whakatu to swim in. Can the kids swim or not? - that should be the KPI.”

The test of Rex’s ambition will be the outcomes of TANK - with a resolution (following five years hard, collaborative work) due to go before the wider Hawke’s Bay community in July. Public consultation and submissions will be called for, with a comprehensive management strategy for the Heretaunga catchments ready for implementation (all going to plan) in 2019.

So, what is your commitment to the waters you live alongside, and how will you be ensuring that our collective legacy is not one of wrong choices but a proactive step-change for the future?

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*Love the Karamū:
Get involved*

> Plant Thru Winter 2018

Hawke's Bay Regional Council runs a winter planting programme, with up to 10 major planting events planned this year. Community planting days are listed on the HBRC website under the 'Join it' tag.

> Pukahu Project

Help with Forest & Bird's creation of a 7ha native sanctuary along the banks of the Awanui and Irongate streams at their confluence in Pukahu: forestandbird.org.nz/branches/hastings-havelock-north

> Marae

Speak with your marae - many are actively working with HBRC and DOC on enhancement projects adjacent to marae or supporting enhancement work in other locations.

> TANK Plan

Have input into the TANK Plan for managing the Tutaekuri, Ahuriri, Ngaruroro and Karamū catchments, which will be up for public consultation and feedback in July/August: hbrc.govt.nz, under 'Projects'. ●



TENANTS

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How much should you charge?



PAPERWORK

What about references, agreements, bond?



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Robots

Infiltrating Hawke's Bay

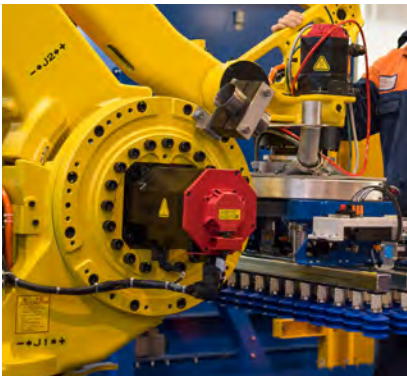
As we can see right here in Hawke's Bay, the use of robotics is growing rapidly. Older mechanical and conveyor belt assembly lines are being replaced with computer-programmed systems that can pick and choose, lift and position ... without health and safety, overtime or holiday pay issues.

KEITH NEWMAN
PHOTOS: FLORENCE CHARVIN

Craig Petersen, CR Automation







While robots and automation will increasingly replace people in low-paid, low-skilled, repetitive jobs, this evolution is unlikely to lead to rioting in the street, Depression era welfare lines and societal meltdown, as imagined by some.

So, gloom or opportunity? Amidst the growing pile of studies warning government and industry of the inevitable escalation of automation, there's a distinction to be made between hyperbole and preparing for practical possibilities.

In the novelty corner are shapely 'robo-companions', teacher's aids and lifelike humanoid prototypes - including Sophia, who announced her Saudi Arabian citizenship while answering basic questions at an October tech show. And Erica, who took over the anchor desk of a Japanese TV station in April.

Two- or four-legged industrial warehouse robots are no longer the clumsy, curiosities of even a decade ago; they're increasingly agile, able to

lift, stack, self-correct and move faster than most humans.

Today's production line reality is a sophisticated one-armed robot delivering accuracy, speed, quality and increased productivity in repetitive tasks that humans won't do or are ill-equipped for.

That's already evident in many Hawke's Bay factories, including meat processing, engineering and manufacturing, and production lines at Watties-Kraft, Turners & Growers and fruit and vege packhouses.

Nailing the future

During a *BayBuzz* tour of CR Automation's Hastings factory,

boss Peter Richards introduced us to Rambo, a rapid-fire producer of wooden pallets.

As the local export economy grows, pallets are in huge demand across a range of industries, but there's been a problem finding enough people for quality assembly.

Rambo, a joint production with Tumu Timbers, focuses on automated pallet building, reducing repetitive tasks and potentially trebling the output, although someone still needs to replace the nails in the guns and feed timber into the system.

Rambo, with its interchangeable tools, is the first of its kind in New Zealand with clear export opportunities beyond

“Robots give you an opportunity. We have a lot of repetitive work where you need things done 100% accurate and consistent — it’s very difficult to have someone do that.”

HAMISH WHYTE, MANAGING DIRECTOR OF FURNWARE

pallet making. It/he was a year in development and six months in prototype before delivery earlier this year.

A project like this integrates 3D design, mechanical, electronic and software components. Where possible, CR Automation likes to collaborate with other Hawke’s Bay engineering, electrical and manufacturing businesses to keep it local.

Fast, furious family

Hamish Whyte, managing director of Furnware, describes the four welding robots at his factory “like a family...all four of them going crazy. They do an impeccable job”.

Furnware will add another two robots this year and could double its ‘family’ within three years.

“Robots give you an opportunity. We have a lot of repetitive work where you need things done 100% accurate and consistent — it’s very difficult to have someone do that.”

Whyte says we need to re-interpret technology and how it can bring value to achieve export volumes.

Furnware produces ergonomic chairs, soft furnishings, tables, desks, lockers and screen dividers for schools and offices around the world.

Whyte and his team are continually blue-sky thinking, even imagining “a dark factory with three or four lines where no one is doing anything physically other than loading. We’re growing so fast it’s only logical.”

Once set up, a robotics system can be replicated to add more volume without

losing staff; “you still need good people to make sure the robots thrive”.

Such continual innovation has enabled Furnware to retain all its manufacturing in Hawke’s Bay rather than offshoring as many businesses did over the past 30 years.

The challenge for manufacturing businesses, says Whyte, is to look at systems and processes and decide whether to put the final touches to imported components or drive your own work by being robotic.

Automated handling

Hastings-based Haden & Custance started in robotics over 20 years ago and now designs, builds and installs automated de-boxing, de-bagging and defect and foreign object detection

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“...anyone innovative in agriculture and horticulture will be in demand from international companies”.

PETER RICHARDS,
MANAGING DIRECTOR OF
CR AUTOMATION

systems for bulk processing.

It buys in robot arms from Japan or Europe to produce systems for dairy, meat and fruit processing plants around the world that can sell for millions of dollars.

Once Haden & Custance carved out an early niche in robotic ‘cheese de-packaging’, it took a punt on the US, and after a slow start that’s now a growth area.

The 3D vision-guided system identifies boxes on pallets, lifts 20kg blocks of cheese and removes the cardboard and shrink wrapping at the rate of one every four seconds, ahead of further processing.

“Asking someone to lift a 20kg block 400 times a day is asking for trouble. I don’t think you can legally do that now,” says sales VP Nathan King.

While outsourcing most welding, laser cutting, machining and fabrication, the company employs mechanical and electrical engineers, automation designers, software coders and those who assemble and test the final product at its warehouse.

Better vision guidance is a key to greater variability in robot productivity. “We have to build robust systems that can identify how a product looks, how it needs to behave, and whether it needs rejecting,” says automation manager, Andrew Fowler.

No human, no cry

Once industries are using automated systems, the ultimate ‘vision’ is ‘Lights-out 365’ continuous production without human intervention.

“You’ll walk into a room, switch

the light on, check the robots are still working, then switch the light off – robots don’t need light.”

Fowler says the objective is ‘truck to warehouse and warehouse to truck’, with automated guided vehicles (AGVs) including forklifts, handling input and output.

Haden & Custance wants to prepare customers and packaging systems for this advent and while it’s not a reality yet, some of its offshore clients are pretty close.

Fowler points to the growing number of fully automated plants in Hawke’s Bay’s fruit industry, claiming the primary sector is “still suffering from highly manual processes and could benefit from a lot more automation”.

Many industries use automation to consolidate in one place. For those that can’t get the staff but need to deliver more product it might be the only way to go, even for smaller scale operators such as fabricators and “those churning things out”.

Sorting the packhouse

Compac Sorting Equipment kicked off in Te Puke in 1984 based on an innovative kiwifruit sorting and grading machine, invented by founder Hamish Kennedy; then further developed to detect colour, density, size, shape, weight and internal and external quality.

Compac’s fresh produce systems – a combination of mechanical, electrical and optical technologies – are in 40 countries with the stated goal being to reduce the labour required for sorting while increasing consistency and accuracy.

In 2008 Compac took a 50% share in local packhouse innovator Hastings Fruit Handling Systems with full control gained by 2014 – the same year it began transforming the processes of Hawke’s Bay’s Mr Apple, the largest apple exporter in the country.

Mr Apple, which runs 53 orchards across 1,000 hectares of regional land, invested millions of dollars in Compac’s Spectrim automatic defect grader to reduce the human component in its packhouse.

The quality control system photographs each apple 240 times a second, minimising handling, reducing cost and improving export grading and consistency.

In July 2016, only three months before it was acquired by Norway’s Tomra Systems for \$70 million, Compac closed its Hastings manufacturing operation with the loss of “dozens of jobs”.

Former Fruit Handling Systems boss Craig Petersen says he grew the company from \$600,000 export market to around \$15 million before the new owners shut it down.

Shiftwork for staff

The upside was that another local packhouse innovator, CR Automation, acquired Petersen and many of his skilled staff to accelerate its own presence in mechatronics (robotics, mechanical and electrical infrastructure) and industrial automation.

Petersen, now CR Automation’s mechatronics team manager, says Hawke’s Bay business cannot afford to be afraid of robotics. “It’s the way to achieve exports and bring more money into the region – it’s not replacing people, but changing the way we work.”

Managing director, Peter Richards, says investment in agritech is at a premium because of population growth and the demand for food ... “anyone innovative in agriculture and horticulture will be in demand from international companies”.

The day of our interview Tomra acquired Hamilton-based BBC Technologies, producer of sorting and packing machines for small fruits including blueberries, for \$66.9 million.

Richards says Hawke’s Bay needs to be ready to harvest, sort, pack and export the huge increase in fruit trees coming on line in the next two to three years. “That’s where a lot of our focus is ... how can we help with that massive wave of fruit coming on.”

CR Automation warns the only way forward, other than bringing a lot

more workers from offshore, is to work smarter with greater automation.

Within the next five years Richards foresees a timely convergence of market readiness, growing export demands for local produce and affordable technology, including robotics.

He says many orchard owners are already planting their trees closer together and training them to fruit higher off the ground in preparation for automatic picking.

That technology is already maturing and feeds naturally into CR Automation's specialist areas - washing, drying spraying, packing and tracking. "Packing has to be much more on to it and automation has certainly helped with that."

Mixing and matching

One of CR Automation's first major robotics projects was a joint venture robot for Heinz-Kraft with neighbouring firm DSK Engineering, which it won against stiff international competition.

The robot mixes and matches 30 different products on a 150 metre conveyor system - sorting, scanning barcodes and magnetically placing cans on pallets across three production lines, then shrink wrapping them and

...many orchard owners are already planting their trees closer together and training them to fruit higher off the ground in preparation for automatic picking.

printing and applying labels.

More recently it replaced two older robots processing pet food pouches with two smaller ones that are more flexible and can be re-programmed for other tasks.

Another unit that produced plastic pottles has recently been modified to handle seasonal cans.

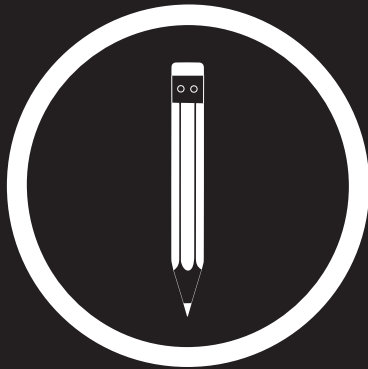
CR Automation has tripled in size since it acquired around 15 people from Compac. Staff numbers can be as high as 30, with specialised visual systems and high-end engineering contractors bought in as needed.

The company could service large

orders for existing robots, but is in a strategic planning phase, conscious of other developments on the drawing board and opportunities for expansion in Asia and North America.

Richards says the world is watching our innovation culture as we continually aspire to do things better, particularly in dairy and horticulture.

And while pioneering local tech innovators continue to build on their proven records, there's an implicit challenge for other producers and manufacturers to consider what it might mean if they don't rethink their processes ... and get left behind.



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Hamish Whyte
Photo: Tim Whittaker. tim.co.nz

Re-purposing people power

Pressure from government and industry to ramp up export output delivers a dilemma for industries that need to deliver more product quicker at consistent quality – automation or jobs ... and whether you can have one without the other?

One core challenge is meeting the aspirations of the Matariki Hawke's Bay Regional Development Strategy to grow the local economy and employ 5,000 more people, 1,000 of them culled from the region's unemployed.

While that sounds like a good idea in theory, seasonal businesses have historical difficulty finding enough locals and Recognised Seasonal Employer (RSE) people to fill existing vacancies to pick, prepare, pack and prune.

And there's some uncertainty around aspects of the RSE scheme, which brings in around 4,000 overseas workers annually to pick Hawke's Bay fruit and grapes.

CR Automation's Craig Petersen says there are serious conversations going on across the fruit and vegetable sector, with packers, big players like Turners & Growers, and especially the apple industry, wondering about the part automation will play in the future.

"They're all scared there's not going to be enough people for what

they want to do," says Petersen.

Working with the changing environment required by the emerging robotics and automation revolution will require planning and a lot of cross-industry research and development over the next two years, says Petersen.

For example, there's a plan to increase gold kiwifruit production 50% by 2020, including local crops, with one solution for the labour shortage being the kiwifruit harvesting robots now in the final testing stages at Waikato University.

Curve trending up

While there may be some comfort in claims in a PWC 2018 global report that New Zealand is "among the most prepared countries for the coming waves of automation" because a high percentage of its workforce won't easily be replaced by robots, there is no room for complacency.

The report, *Will robots really steal our jobs?*, rates New Zealand as having the sixth-lowest share of jobs at high risk of automation out of 29 countries. Job losses are likely to be the low single digits from the early 2020s, then rise rapidly by the mid-2030s to around 24%.

PWC says job replacement comes in three waves: simple computational tasks and analysis of structured data in the financial services sector; interaction with technology for clerical support and decision making, including moving objects in warehouses; and automation of physical labour, manual dexterity and problem solving in areas such as transport and construction.

Andy Symons, PWC's New Zealand innovation partner, says there's an opportunity for businesses and government to develop strategies around retraining workers and building an education system "that allows us to replace jobs lost through automation".

Furnware's Hamish Whyte says intelligent people are needed to run robots to ensure they thrive, but even then, it's getting harder to find those people.

"Robots are hungry. It's all down to how successfully you can feed them componentry ... they need to have the right part delivered at the right place on the right jig and we have to keep checking the tip of the welder to see it's not been damaged."

In theory, Whyte says he could

keep adding staff to scale up for international demand, but that wouldn't make good business sense.

Currently, he says, about 10% of Furnware products utilise robotics, but this will increase as volumes grow and more products are developed. "You only focus on the high volume end which produces the best return."

While robots are becoming more affordable all the time, they still have to earn their living. "There's no point in having a robot that works only one hour a day ... it needs to be working 20 hours a day." And, as he says, robots are hungry.

That's a point noted by the largest brewer in the area, another major user of robots, who told *BayBuzz* he needs to grow staff to fill what is becoming three human shifts a day to 'feed' the machines! "Our use of robots will increase jobs," he said.

CR Automation CEO Peter Richards doesn't believe jobs are being lost through technology and if they are, others are being created at the higher end and there's always retraining.

"If people want to work they will find work. If they're no longer putting apples in trays there are generally other jobs available in the packhouse and as the volume of production goes up, there's typically some kind of manual job."

One of the realities, though, is that automation has already sped up conveyor-based processes to the point that no human can manually keep pace with stringent sorting and quality control requirements.

The push to produce requires quantity, quality, speed and ways to add value in order to thrive.

When that's tempered by stringent health and safety regulations, difficulty finding staff and an escalating minimum wage, the business case for robotics and increased automation starts to look like a business no-brainer.



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POLITICAL UPDATE

TOM BELFORD

A rich stew of issues is simmering away these days in Hawke's Bay. Something for every taste - councils' long-term plans (LTPs), government initiatives potentially affecting our province, future of the Napier Port, alarming news about global warming, and more.

LTPs

'Tis the season of heavy lifting for councils as they come to terms with ratepayers over long-term spending priorities. Our councils will have closed their submission windows by mid-May (HBRC and CHBDC already closed), with public hearings during May and

final decisions in late June.

Until the LTPs are officially adopted, however, it's not too late to let your councillors know how you feel about their proposals.

Most consequential in all of the region's draft LTPs is an overdue reckoning of the need to compensate for years of neglect of our water quality and infrastructure requirements. One wonders if this reckoning would have occurred without the gastro outbreak in Havelock North and the resulting government inquiry.

So let's start with Hastings.

Hastings proposes to spend \$47.5 million over four years on drinking



water, the components of that being a new water supply for Havelock North (replacement of the Brookvale bores) - \$27m, full treatment (UV and chlorine) of all water sources - \$13.5m, and \$7m for improvement of small community water supplies from Waipatiki to Waimarama to Whakatu.

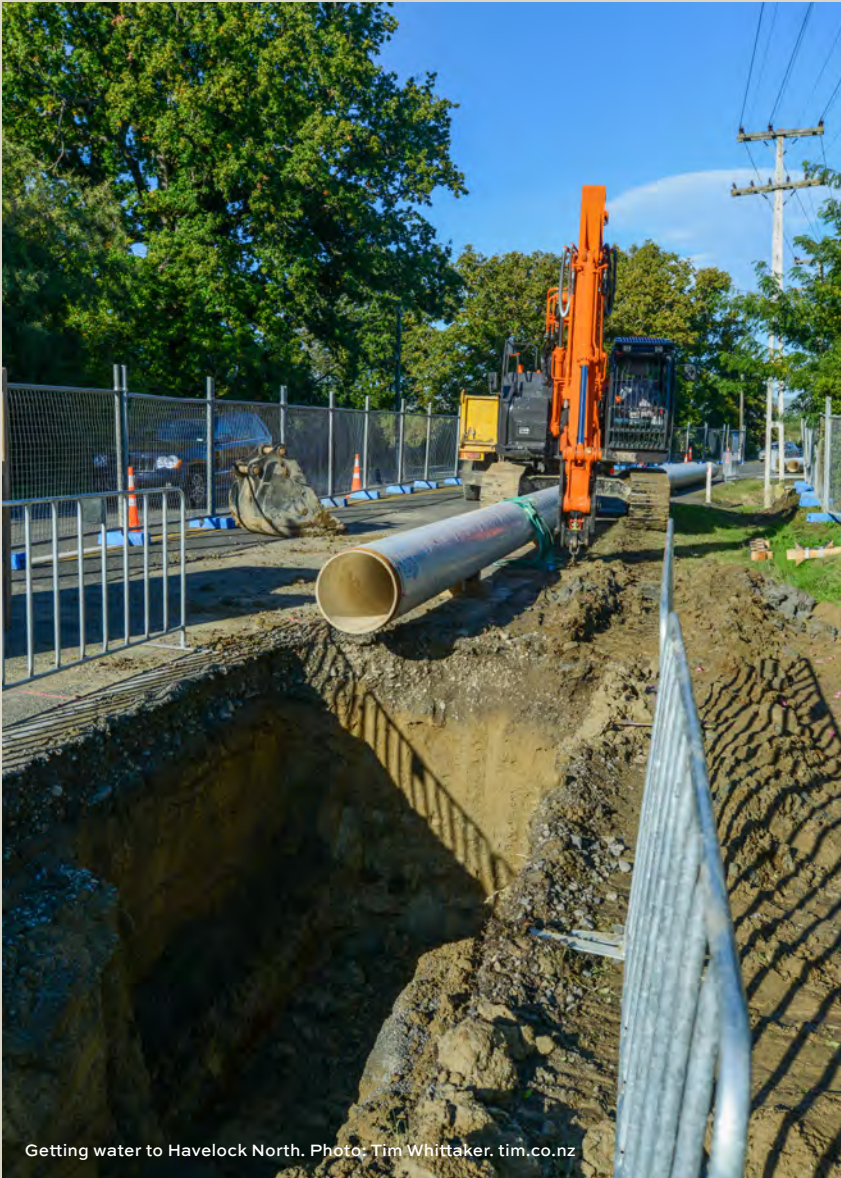
As proposed, this water investment would cost ratepayers an additional \$250 per connected property over three years, with the average targeted rate rising from \$257 currently to \$507 annually, with smaller increases in following years.

Improvements to Hastings' wastewater and stormwater systems will require

another \$18.9m to be spent. 'Normal' renewals will cost another \$4.3m over the next three years; \$16.3m for the ten years of the LTP.

Napier proposes to spend \$89 million on water improvements over the full ten years of its LTP, with \$32m for water supply (reservoirs, \$9.9m for chlorination, network resilience), \$32m on the stormwater system (including \$6.6m, or about \$2 rate increase per household for some remediation of discharges into the Ahuriri Estuary), and \$25m on wastewater treatment improvements. The total spend in the first three years would be \$30.7m, including \$4m in renewals.

Central Hawke's Bay is still in the process of assessing the full dimensions of its future water system investment, but its LTP estimates the total could reach \$116.8 million over 30 years. Over the decade of this LTP, in addition to normal renewal expenditures of \$9.7m, new water system improvements are projected at \$19.2m for drinking water, \$8m for wastewater, and \$1m for stormwater. Investigations continue into final solutions for the Waipukurau and Waipawa wastewater treatment plants; once a plan has been developed, a separate consultation process will be undertaken.



Getting water to Havelock North. Photo: Tim Whittaker. tim.co.nz

LTPs [include] an overdue reckoning of the need to compensate for years of neglect of our water quality and infrastructure requirements.

Thus, for these three districts, improvements to water systems - drinking water, wastewater, stormwater - will amount to roughly \$136 million over the next ten years, plus \$74m in 'normal' operating, maintenance and renewal costs.

As for the Regional Council, its main focus in the water space relates to regulation and incentives involves water quality and allocation, and some physical works (stopbanks, dredging and gravel removal) undertaken for flood management. HBRC's LTP allocates \$67.9 million over the next ten years for asset management and integrated catchment management, including \$30m for riparian planting. Costs of day-to-day consenting and compliance work are largely recovered (80%) from consent holders.

[HBRC's LTP proposals are discussed in more detail in Mar/Apr *BayBuzz*.]

Across the councils, these are the funds required to meet what most ratepayers would probably regard as

the most critical core service our local authorities provide.

Then comes what, by comparison, many would regard as the icing - community facilities that undoubtedly add to our quality and enjoyment of life throughout the region. Each ratepayer will have their own assessment of the need, urgency and priority for these proposed amenities. Here are some readers might care to rank.

Hastings

Central Mall Enhancement
\$1.6 million

East Block Entertainment Precinct
\$1.4 million

Civic Square
\$1.5 million

Park & Public Space Enhancements
\$8.7 million

Napier

Aquatic Centre
\$41.3 million

Ahuriri Master Plan
\$21.4 million

National Aquarium Expansion
\$10.2 million (assuming \$42m of external funding)

CHB

Swimming Complex Upgrade
\$650k (assumes \$220k of community funding)

The figures above are estimated capital costs; operating costs are ongoing ... often exceeding and outlasting the projections made when such projects are being 'sold' to ratepayers.



Photo: Tim Whittaker. tim.co.nz



New Port CEO Todd Dawson arrives just as options for restructuring Port ownership and capital financing (estimated at \$250m) are being floated.

Napier Port

A working group consisting of representatives from HBRC, HBRIC (Council’s holding company) and Napier Port, as well as independent advisors, has reviewed the overall long-term funding and capital needs of the Regional Council and its wholly owned Napier Port. The group has presented its report (search ‘capital review’ on the HBRC website), which recommends a comprehensive strategy for enhancing and managing the council’s investment portfolio.

HBRC is now considering the full suite of recommendations, which, regarding the Port, proposes “at least 33% of current Port holdings be released and reinvested into new investments targeting an average 5% return and with a low-moderate risk profile”.

HBRC has instructed a re-constituted and ‘stripped down’ HBRIC to explore a restructuring of Port

ownership to address high risk exposure and provide funding (estimated at \$250 million) to meet the development needs of the Port. Two basic options will be examined: a minority sale of Port assets, and a long-term operating lease of the Port whereby control/ownership of the underlying Port asset would remain with Council.

It is estimated that the minority sale option would release \$50-\$100m (net of repaid debt) for alternative investment, while the leasing option would release in the range of \$350m (net). The pros and cons of these alternatives will be fully examined, and any proposed restructuring of Port ownership will be subject to full and separate public consultation, with an aim of undertaking any consultation within the next year.

In the meantime, the Regional Council’s LTP assumes continued payment by the Port of its approximately \$10 million annual dividend to HBRC.

HBRC has also tasked the re-organised HBRIC with exploring a possible large-scale investment in commercial forestry (potentially \$100 million by Council, complemented by iwi and Government funds). The Regional Council recently indicated an interest in principle of partnering in such an initiative at the invitation of Ngāti Kahungunu (NKII), which has committed \$100m itself for this purpose.

While commercially-focused, this would not be a programme to re-paper Hawke’s Bay with pine trees, but rather would advance a 20-year planting effort that included natives, pine and longer rotation species like redwoods.

From HBRC’s perspective, such an investment would yield long-term revenue, provide major sediment control (the region’s predominant water quality and land management challenge), and support enhanced biodiversity.

Coral is dying in the Tasman Sea.



“They didn’t die slowly of starvation, they died directly of heat stress. They cooked because the temperatures were so extreme.”

Global warming

The past few weeks have seen a number of increasingly alarming warnings about the pace and consequences of global warming. The International Energy Agency (IEA) reported that global greenhouse emissions rose faster in 2017, after flattening out in the three previous years. Ramped-up economic growth in Asia was the main culprit.

I’ll bring this home to Hawke’s Bay in a moment.

A number of the reports have focused on our oceans, of particular importance to an island nation. For example ...

Two studies published in *Nature* indicate that the Atlantic Ocean’s circulation is the weakest it has been in about 1,500 years. And the slowdown is intensifying. Ocean water circulation is a crucial determinant of global climate patterns.

The slowdown of the Atlantic’s Gulf Stream, which redistributes heat north from the tropics, had been predicted by computer models, but researchers can now observe it. They expect more extreme weather across the Northern

Hemisphere, with more severe winters in Europe (and, ironically, more severe heat waves in summer), and increased sea level rise and inundation risk along the U.S. East Coast.

Coincidentally (?!), the East Coast of the US has already had three \$1 billion weather disasters since January. From 1980 to 2018, the average number of \$1 billion-plus events has been 5.5 per year. Last year saw 16 weather disasters costing more than \$300 billion.

Meantime, steady warming of the tropical Pacific appears to be contributing to the fastest pace of meltdown ever of Alaskan glaciers, based on evidence of ice cores that can measure back to the mid-17th century.

A study published in *Nature Communications* found that our oceans have seen a 54% increase in ‘heat wave’ days from 1925 to 2016, with the trend expected to continue. Abnormally warm ocean temperatures have been blamed for recent deaths of crabs, sea lions and whales, and are particularly devastating to coral reefs.

Close to home, a marine ‘heat wave’

hit the Tasman Sea this past summer, with the average temperature reaching 6°C higher than average in December ... highest since records began more than 100 years ago. A NIWA meteorologist called the Tasman heat wave “the most anomalous on the globe”.

The 2016/17 Tasman heat waves killed half the coral on the Great Barrier Reef. Said one researcher: “They didn’t die slowly of starvation, they died directly of heat stress. They cooked because the temperatures were so extreme.”

Apart from ecological effects - disruption of plankton (the food fueling our fisheries), reef destruction, invasive marine species and diseases - ocean warming will generate more intense storms for New Zealand, including our region, which is already home to some of the most severe hill country soil erosion in the world.

Warmer water evaporates more, leading to more intense lows and storms with significantly more rainfall or bursts of high rainfall in a brief period of time. In the *NZ Herald*, MetService meteorologist Lisa Murray

observed: “An example of sea surface temperatures contributing to the development of an intense low, was the low which caused flooding and coastal inundation in many areas including Auckland, Coromandel, Thames, Christchurch and Wellington in the first few days of this year.”

Or recall our own Eskdale flooding more recently after an intense rainfall, or Napier’s rainfall-triggered overflow of sewage into the Ahuriri Estuary.

Now or later

Global warming presents a critical choice to policymakers - act now in a more precautionary manner, or hold off until disaster strikes.

A report prepared for Westpac indicates that the New Zealand economy could benefit by \$30 billion by 2050 if government and business take early action on climate change, as opposed to waiting for a ‘shock event’ that forces the nation to act.

In a similar vein, a new study from AUT, *Climate Finance Landscape for Aotearoa New Zealand*, which Climate Minister James Shaw has cited, comments: “Recent modelling by the OECD estimates that a collective ‘decisive transition’ could boost long-run economic output among G20 countries

by 2.8% on average. If avoided costs of climate-related damage are also included, then the net effect for 2050 rises to 4.7% higher than a business-as-usual scenario.

“One notable example of future costs is the problem of ‘stranded’ fossil fuel assets. It has been estimated that, to stay within 2°C warming, capex in fossil fuels worth US\$2.2 trillion would need to be forfeited. In other words, 60-80% of all existing global fossil fuel investments will be written off as “stranded assets” as the fossil fuel market shrinks to fit a 2°C carbon budget.”

As former Green Party co-leader Jeanette Fitzsimmons recently noted in *NZ Herald*: “The industry exists to invest in new infrastructure: wells, pipelines, power stations, processing plants, with an expected life of 40 years. The Government, in accordance with the Paris Accord on climate change, has a target of reducing our net emissions to zero by 2050. Is the industry planning for a whole string of stranded assets, and have they told their shareholders this, or are they planning to ignore our national target?”

Our Government’s adoption of ‘decisive transition’ thinking can be seen in the policy announcement regarding no further offshore oil and gas

development (allowing existing commitments to peter out over the next decade) - “the nuclear-free moment of our generation,” said Jacinda Ardern. Clearly, with the Government’s commitment to ‘green investment’, the thinking is to get out of the ‘sunk investment’ trap early, not later.

As Ardern noted, “The world has decided.” Her Government will introduce a Zero Carbon Bill later this year. She wants NZ to be “on the right side of history”.

What does this mean for Hawke’s Bay? Probably a ‘nuclear-free moment’ for our region as well - no oil and gas exploration is likely to ever occur offshore (or onshore) in our region. Perhaps saving HBRC the trouble of further pursuing its anticipated plan change aimed at preventing any oil & gas exploration or development that would endanger our water supplies.

Without having to worry about oil & gas development, Hawke’s Bay can focus on climate change mitigation, resilience and adaptation.

The initial work of sizing up the coastal risks from global warming - erosion and/or inundation from sea rise and severe storms - has been completed by a joint HBRC/HDC/NCC sponsored working group involving extensive



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community participation. This exercise identified risk priorities and recommended pathways for coastal protection for the next 100 years. These recommendations have now been accepted by each of the councils, and work will soon begin on more detailed costings, financing alternatives, and near-term implementation.

For its part, the Regional Council has set a goal of carbon neutrality for Hawke's Bay by 2040. An initial study, available on the Council website, has outlined the steps that would achieve this goal, starting with making Council's own operations carbon neutral. From there, broader initiatives can be taken in transportation, reforestation, sustainable farming and alternative energy. For example, HBRC's 'Sustainable Homes' proposal in its LTP would extend a successful, rates-neutral 'Heat Smart' programme into incentives for home solar/PVC investment.

A particular challenge for Hawke's Bay, whose electricity is already largely provided by alternative energy sources, is our use of diesel fuel, especially in the farming sector. A recent report from Crown research agency Scion, *Biofuels Roadmap*, argues that an ambitious biofuels programme producing a diesel alternative could reduce NZ greenhouse gas emissions by 5,000,000 tonnes per year by 2050, the equivalent of taking half our cars off the road. [Read more on this in Keith Newman's article on p.46, *Biofuel Debate Burns On.*]

A Zero Carbon future. Port ownership review. Reforestation. Nearly \$200 million in overdue water system investments. Serious challenges for ratepayers and their councils to face ... starting now.

The favourite mantra of my former boss, Ted Turner, was "Lead, follow, or get out of the way". Hopefully our region will choose to lead.

Stay tuned. ●



The YARA Birkeland aims to be the world's first fully electric and autonomous container ship.

Turning the ship?

As a related side note of positive relevance to our 'maritime' province, The International Maritime Commission has adopted a first-ever strategy to blunt the sector's large contribution to climate change. The strategy would lower emissions from container ships, oil tankers, bulk carriers and other vessels by at least 50% by the year 2050 from where they stood in 2008. For example, by 2025 new ships are required to be 30% more efficient than ships built in 2014. Collection of ship fuel oil consumption information is now mandatory.

Shipping is responsible for about 800 million tonnes annually of

carbon dioxide emissions (comparable to the emissions from Germany), according to the International Council on Clean Transportation. That means shipping's emissions are 2.3% of the global total.

The ICCT says that to be consistent with the Paris agreement, shipping should emit no more than 17 billion tonnes of carbon-dioxide-equivalent emissions from 2015 onward; the new agreement implies emissions between 28 billion and 43 billion tonnes. No action at all, however, would mean 101 billion tonnes.

For shipping to decarbonize, current fuel oils would have to be replaced by biofuels or, perhaps ultimately, hydrogen or batteries. But so far such innovations are being tested only in smaller ships.

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LIVE HERE GIVE HERE



HAWKE'S BAY
FOUNDATION

LIVE HERE: Peter & Jeanette Kelly

As avid Hawke's Bay regionalists, Peter and Jeanette Kelly are committed to giving back to the place that has been so good to them. Three years ago, they decided the time was right to start making an annual donation to Hawke's Bay Foundation.

"Directing our charitable giving via HBF made sense both financially and personally. We knew some of the people who had set the foundation up and we knew they were trustworthy, with a hugely positive outlook for Hawke's Bay.

We also liked the long-term view of the Foundation. When you give money to HBF, it stays there forever. The original donation is never spent, so it keeps on giving. Over time, it becomes hugely significant."

Through their involvement, the Kellys have met a number of grassroots organisations that have received support from HBF.

"It's so affirming when you get to go and see the charities in action and meet the people and hear their stories first hand."

Around six months ago, the Kellys made the decision to update their wills and include a gift to the Foundation, directing the money toward causes that 'spun their wheels'. They also reserved a portion for the Foundation's trustees to decide where best to direct the funds.

"There are some things that are dear to our hearts, but we're also very aware that the trustees know where the greatest need is



Peter and Jeanette Kelly. Photos: Florence Charvin

in the community. After working hard to establish five successful small businesses in the Bay, it now feels right to leave a percentage of our estate to do good for the community and give other people opportunities they might otherwise not have had."



Debbie Sargison

GIVE HERE: Victim Support

Helping victims find strength, hope and safety - often the worst times of their lives - is at the heart of what Victim Support Hawke's Bay does.

In 2017, the organisation's local team was there for more than 1,200 people coping after serious crime and trauma, from assaults and family violence through to homicide, suicide, and fatal vehicle accidents.

"We're here to help victims get through trauma, navigate the justice system, and rebuild their lives," says coordinator, Debbie Sargison. "Volunteer support workers ensure the service remains available 24 hours a day, seven days a week, and travel to victims wherever they

are needed, including to the scenes of serious crimes or fatal accidents.

"It's full on, but incredibly rewarding work. We're always on the lookout for more people to get involved."

In 2017, Victim Support was one of 47 local organisations that Hawke's Bay Foundation supported, with funds used to meet the costs of providing the volunteer programme.

"Our service is dependent on local funding opportunities and we are enormously grateful for the support of the Hawke's Bay Foundation!"

People interested in learning more about volunteering are encouraged to call Victim Support on 0800 865 868 or visit www.victimsupport.org.nz.

HAWKE'S BAY FOUNDATION: Connecting Generous People With Causes That Matter

Hawke's Bay Foundation is a simple way you can support your region for generations to come. We receive gifts and bequests, large and small, from individuals, families and businesses. These are invested for the long-term, with the interest being used to support local charities that are bringing about powerful and positive change in our community.

hawkesbayfoundation.org.nz

BAYBUZZ

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Z Energy's \$26 million biodiesel factory in South Auckland is running well behind target for launch.



Diesel alternatives are back in vogue as New Zealand tries to counter the shame of having the second-highest carbon emissions per GDP unit in the OECD, largely due to fossil fuel use in industry, transport and the primary sector.

KEITH NEWMAN

BIOFUEL DEBATE BURNS ON

In Hawke's Bay, trucks, utes, farm machinery, generators, including the back-up power supply at Whirinaki, are big diesel users and unlikely to change unless there's a compelling alternative. A decade ago New Zealand's first foray into biodiesel production proved to be a false start, with hopes dashed by shaky business models and the changing winds of government policy.

New players emerged from the ashes, but still face multiple challenges - paying a premium for raw materials, including animal fat and cooking oil; ethically uncertain imported options; and bleeding edge next-generation technology.

Crown research arm Scion has floated the idea of a large-scale liquid biofuels industry as a carbon-friendly alternative for aviation, shipping and long haul freight, presenting regional development opportunities for areas like the East Coast.

Scion's Biofuels Roadmap recommends massive acreages of non-food crops be planted and processed, using the heat-based pyrolysis process, as potentially the most cost-effective way to create a 'bio-oil' and ultimately a petrol and diesel alternative.

If 30% of our future liquid fuels were made from plants or forests grown on

non-arable land, it claims this could reduce greenhouse gas emissions by 5 million tonnes per year by 2050, the equivalent of taking half our cars off the road.

We currently have around 145,000 diesel-powered heavy vehicles, along with 650,000 light diesel vehicles, guzzling over 630 million litres annually and growing each year.

Reliance on imported fuel - 35% of our petrol and 38% of diesel - makes us vulnerable to huge price hikes and rationing if that supply is cut off through natural disaster or accident. The Marsden Point leak in September 2017 resulted in rationing, and seven years ago truckies using BP were urged to refuel outside the region until new supplies arrived.

Rendered useful

Biofuels Association CEO, Brian Cox, suggests biodiesel won't make commercial sense as a 'drop in' fuel until second generation or 'advanced biofuels' technology can make better use of biomass.

Early North American options that use wheat straw and ethanol-based alternatives are heavily dependent on government subsidies.

Cox says most biodiesel blends are



Omarunui landfill is used for electricity, it could also deliver transport fuel. Photo: Tim Whittaker

kept under 20%, mainly through vehicle warranty issues. “Manufacturers don’t want to change their vehicles too much ... If your vehicle is out of warranty by all means use 100%.”

He says the question is which technology matures first - advanced biodiesel or electric vehicles (EVs) that can power heavy long-range transport ... or whether we take another look at compressed natural gas (CNG).

While Scion’s proposal requires significant government and industry buy-in, investment and time to develop, other players continue to press-on with alternatives.

Z Energy is placing a lot of store in a 5% tallow-based biodiesel blend from its \$26 million Wiri factory in South Auckland and Green Fuels is transforming old cooking oil to deliver a diesel replacement or blend to run trucks, heavy machinery and fishing boats.

Early adopters including Fonterra, Fulton Hogan and NZ Post have been waiting for Z Energy’s BioD to flow from the pumps since 2016; a trial batch was produced in January 2017, but electronics issues and the failure of pump seals caused delays.

Z Energy communications manager Georgina Ball conceded it was taking longer than anticipated and won’t now

give a revised launch date until the plant is complete and producing.

Fuel from fat and vat

At first glance, repurposing tallow to reduce carbon emissions seems like a winner, however there’s already strong demand from China and India to make soap and candles and from Singapore to feed its own biodiesel production.

New Zealand produces an estimated 160,000 tonnes of tallow annually, 85% of it exported. On its own, HB Protein’s Napier plant works 24/7 rendering unwanted animal parts into 20,000 metric tonnes of export quality dry meal for pet food and tallow.

Z Energy is committed to producing about 20 million litres of biodiesel a year, the equivalent of removing 37,000 tonnes of CO₂ from our annual carbon footprint.

It will need to process about 14% of our tallow production to create that, creating an interesting supply and demand challenge after export orders are filled, if it wants to expand.

Ball doesn’t believe there’s any “threat to security of supply or price stability” saying the use of tallow was a deliberate decision because it didn’t compete with food production and was available at scale.

However, if another feedstock became viable Z Energy would look at adapting its plant. “We think there’s potential for collaboration with other businesses and government to help speed up the uptake of alternative transport and potentially produce more biofuels, and we are open to these discussions.”

Z Energy conceded early on that economies of scale for the BioD B5 blend didn’t stack up – it’s seen as a kind of compensation for the company’s contribution to our high carbon emissions.

Company research confirms customers are prepared to pay “a small premium” for a lower emission alternative and there’s a pent-up demand.

The Wiri plant, when it goes live, will be the first commercial-scale biodiesel plant in the world built without government help, claiming its first year of full operation could achieve half the CO₂ savings promised by the electric vehicles 2021 programme.

Learning from the past

There’s an element of *deja vu* around current biodiesel aspirations. Back in 2007, the Labour Government’s Biofuel Bill planned to reduce duties on imported blends, with all petrol



and diesel to include 2.5% of biofuels within five years.

National repealed parts of that bill, offering a three-year \$36 million subsidy for local biofuel production, but when the subsidies were pulled five local producers were left high and dry.

Solid Energy's BioDiesel planned to process South Island rapeseed and used cooking oil; and farmers' consortium Ecodiesel proposed to produce 20 million litres of tallow-based biodiesel by April 2009.

The future of biodiesel began wobbling in 2008 when Parliamentary Commissioner for the Environment, Jan Wright, questioned the funding model and unrestricted biofuel importation.

Imports often relied on felling carbon absorbing rainforests and crops like palm oil or soy, corn, sugar cane and rapeseed, which competed with animal feed. That wasn't good for our clean green image.

Funding, she said, should be tied to results from domestic production along with greater effort to reduce our consumption of transport energy and "increase the efficiency of the vehicle fleet".

South Auckland-based Ecodiesel, operating in a limited capacity, had



“If we're not careful all these papers and reports will just end up contributing to landfill gas.”

ADVISIAN SENIOR CONSULTANT,
GEORGE HOOPER

invested \$4.7 million by 2009 and was desperate to double that. Shell's distribution arm Greenstone Energy stepped up, then backed off when the subsidy ended. Ecodiesel went bust with its assets acquired by Shell's successor Z Energy.

Subsidy struggles

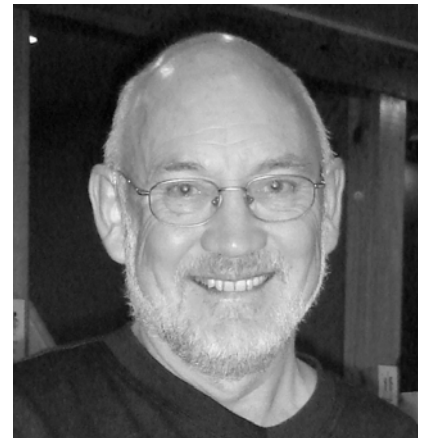
Biodiesel NZ, a division of state-owned coalminer Solid Energy, had managed around 4 million litres of biodiesel annually and was planning a bigger plant.

Without the government subsidy it imploded, conceding it got in too early and relied too much on the government. After investing \$60 million it was sold off in parts by 2013.

By 2011 the New Zealand biodiesel industry was on hold, amidst closures, acquisitions, buy-outs and bankruptcies.

A management buy-out of Biodiesel NZ resulted in the formation of Green Fuels NZ, which continues to produce Biogold for customers including Christchurch City Council. By August 2017 it was a division of former customer, Fulton Hogan.

While awaiting Z Energy's full production, it remains the only maker and supplier of biodiesel for heavy fleet



“Hawke's Bay is rich in feedstocks and residues and if you collectively start looking at how to manage these to increase value you will get some good answers.”

BIOENERGY ASSOCIATION OF
NEW ZEALAND EXECUTIVE OFFICER,
BRIAN COX

and marine operators.

Meanwhile Scion's report says the vision of a massive liquid biofuel future is unlikely to be realised without government policy support as market forces alone won't get us there. The report, backed by heavy-hitter government and industry supporters, says further research is needed to understand what crops should be grown and where, the conversion technologies needed, and the implications of developing this industry.

Meantime, on another biofuel front ...

Gas goes full cycle

Energy experts are convinced Hawke's Bay could achieve a trifecta for its heavy vehicle fleet by reducing our dependence on dirty diesel, turning our biodegradable waste into transport fuel and cutting our carbon emissions.

Bioenergy Association of New Zealand executive officer, Brian Cox, believes we've been seduced by the prospect of producing biodiesel from tallow and waste cooking oil, and missed the 'less sexy' opportunities in front of our noses.

He urges Hawke's Bay councils and communities to look at waste streams, including sewage and organic leftovers

in the top 10

MOST WASTEFUL NATIONS IN THE WORLD,
PRODUCING OVER

3.6kg of waste

PER PERSON EACH DAY.

a 20% increase

ON FIVE YEARS AGO

and 5 times

THE GLOBAL AVERAGE

from orchards and food processors to transform into electricity and biofuel.

“Why are we talking about biodiesel instead of...waste-to-energy and how bio-digesters might produce a valuable resource for community or collective use?” asks Cox.

“Hawke’s Bay is rich in feedstocks and residues and if you collectively start looking at how to manage these to increase value you will get some good answers.”

Cox’s concerns align with those of the World Bank, which has named New Zealand as one of the top ten most wasteful nations in the world, producing over 3.6kg of waste per person each day, a 20% increase on five years ago, and five times the global average.

Wastrels with waste

Zero Waste New Zealand co-director, Jo Knight, reckons we could reduce that by a third through investing in organic waste facilities, and slams waste management systems that mix organic matter with plastics or send it to landfills or incinerators when it could be used for generating biogas.

Hawke’s Bay’s Draft Joint Waste Management and Minimisation Plan

2018-2024 wants to reduce Omarunui landfill input by recycling or composting close to 80% of kerbside collections.

It proposes 30% of organic material; garden waste and food scraps, be put in wheelie bins to repurpose as compost but there’s no mention of a waste-to-energy option.

George Hooper, a senior consultant with Advisian, agrees CNG and biogas, despite being effective diesel alternatives, have been overlooked in our planning cycles.

In 2015 he was asked to help assess Hawke’s Bay’s energy use and is convinced now’s the time to take a serious look at CNG, which is well-established, available through a national pipeline, and a mainstream option in the UK, Europe and the US.

With the right processing, biogas could deliver a CNG replacement or blend from biodegradable waste delivering immediate and more effective carbon efficiencies than biodiesel.

As a country, he says we keep looking for “a single, elegant option... pursuing artificial targets” and consequently missing out on economic opportunities while adding to the cost

on society in general.

Rather than waiting for central government, he says councils should be leading the discussion and looking into gas use, which he recommended in the HBRC-driven energy stocktake.

“We don’t have an energy plan ... or energy planning ... we only have an eco-plan which is a complete travesty,” says Hooper. “If we’re not careful,” he quips, “all these papers and reports will just end up contributing to landfill gas.”

No real gains

While the Omarunui landfill is used for electricity it could also deliver transport fuel. “All they’re doing is replacing renewable energy with another form of renewable energy ... with very little carbon gain. If they used the same gas for transport fuel, they would be replacing fossil fuels like diesel.”

Some clever countries are using effluent from cowsheds, then cleaning up the biogas as CNG to run their milking sheds; in parts of Europe, 30% of CNG is based on biogas or algae from farm slush ponds to power farm vehicles.

Hooper likens the Government to a ringmaster with its strong electric vehicle policy as a “one trick pony ... it’ll keep playing until the crowd goes home”.

Electric buses, he says, have to carry extra weight that is hard on the roads; the batteries need to be fast charged, reducing their life significantly with replacement cost high and disposal toxic to the environment.

He doesn’t support the “operationally difficult” dual fuel option to retrofit diesel trucks, agricultural machinery and public transport, preferring aging heavy fleet vehicles be replaced with CNG models as part of the normal asset cycle.

Hooper says CNG presents no risk after 20-plus years of buses deployed widely by all the major manufacturers. It’s an “obvious technology that’s ... technically and commercially ready”.

He points to gas-powered fleets in Mexico, Africa and the US, and Iveco Bus, which has provided 6,000 new natural gas (CNG) powered buses throughout Europe.

Completing the cycle

The first US-based public-private ‘waste to fuel’ partnership, the Sacramento BioDigester project, now completes the cycle by fuelling the trucks that collect the organic waste with CNG - farmers have coined the

term “farm-to-fork-to-fuel”.

Indiana-based Renewable Dairy Fuels is building the largest on-farm anaerobic digester-to-vehicle fuel operation, turning dairy waste into pipeline quality transport gas.

While it might require some infrastructure at truck stops, “it’s not rocket science ...we have one of the cheapest gas regimes in the world,” says Hooper.

He suggests Hawke’s Bay augment CNG with biogas made from a range of biodegradable waste using anaerobic technology and plants that produce bio-methane from sewage.

“The key technical issue is improving the quality of biogas so it’s pipeline standard and can be used as transport fuel or mixed with natural gas,” says Hooper.

Bioenergy Association chief Brian Cox says while councils have the resources and means to enable bioenergy projects, “energy efficiency projects have not been a high priority”.

Cox was consulting for East Harbour Management Services back in 2004 when Food Hawke’s Bay and its partners wanted a bioenergy assessment of what might be possible through anaerobic bio-digester technology.

Technology matured

Sites were suggested for Omahu Road and Whakatu to handle residue from processing plants, compost, and fruit and vegetable waste, including windfall apples.

“We recommended a plant be built near Heinz Watties or the sewerage works ... The first issue was the high opportunity value with farmers bringing in trucks and taking it away to feed to their cows.”

Since that report was completed 14 years ago, integration of liquid and solid waste is more accepted and the technology has matured.

Cox says using biogas to generate electricity and as an alternative for diesel transport fuel, just makes sense. “There’s competition for all biomass ... it’s a valuable commodity - even people who own landfills can make a lot of money out of it.”

However, he warns gas operations at landfills only capture 60% of the gas; 40% of the methane, “a greenhouse gas 25 times more potent than CO₂”, is still emitted into the atmosphere, whereas biomethane is a significant transport fuel in some parts of Europe.

Moving things forward requires a waste-to-energy strategy. “Get that right and you change waste from being

a problem to a valuable contributor to reducing waste management and operating costs.”

Cox cites anaerobic digestors at Christchurch City Council’s sewerage works that provide heat and for many years powered all council vehicles, and Mangere sewerage, which makes all the electricity to power its own operation.

“Palmerston North reconfigured its sewerage works, taking trade waste from food processors that normally went to a landfill and uses biomass for co-generation with a three-year payback on that investment.”

And in Whangarei, where Cox is based, he says investment in a biogas co-generation plant at the sewerage works has a payback period of 3-4-years.

That he says is the kind of return on investment you rarely see in other council operations or mainstream business.



Unison is pleased to sponsor robust examination of energy issues in Hawke’s Bay. This reporting is prepared by BayBuzz. Any editorial views expressed are those of the BayBuzz team and do not reflect the views of Unison.

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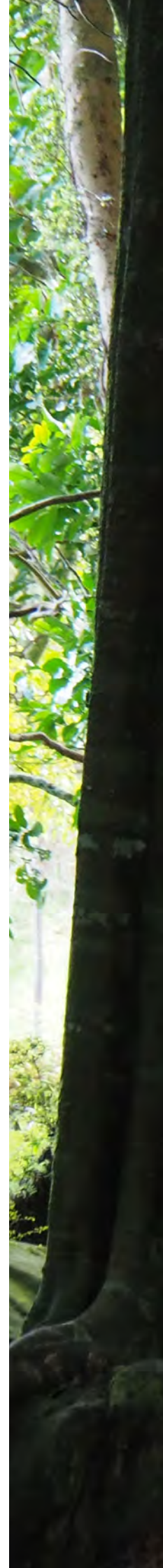
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The Dying Forest

The world is infinitely complex and so full of trillions of details that our limited minds can't begin to comprehend it all. So the natural human solution is to simplify things in order to make sense of it. We create boxes, such as 'landscape'. Within that box are a series of smaller ones, like forest, and inside that New Zealand native, and inside that coastal native ...

DAVID TRUBRIDGE





From a distance, a coastal forest may look like the image on the right.

I come to think that this view - which I see every day - says it all, that I know exactly what goes on inside it, that I don't need to go there again. But then I do go, and every time it astounds me in its diversity. I wander for hours, aimlessly hither and thither, completely entranced by the world around me.

For a start it is not just one sloping hillside, as it appears from a distance, but full of secret hollows, of gullies and ridges with piles of boulders. But the greatest diversity is in the trees and other growths. This is not like a European beech forest or a North American conifer forest. Each shift in the terrain reveals a new habitat with quite different trees, and within each of these there will be several varieties of tree. Then there are the other growths, the incredible vines that climb up or down the trunks, and all the various ferns and ground floor plants.

I think that this is an important lesson for us: we look out at the world and at the people in it and think that we understand things, that we have made sense of it in our own way, that we have created our own set of boxes. But the deeper you delve the more you realise how incredibly complex everything is, how little you actually know. Which is fine of course, because we can't know it all - as long as you understand that and don't believe that your simplification does say it all.

So let's take a look at this forest and see why it is so special, but so close to dying. All these photos were taken within an area no larger than a square kilometre.



Lower flatland

At the bottom there is a small but vital remnant of podocarps. It is needed by the birds in their feeding patterns with its variety of berries. Here there is kahikatea and rimu, interspersed with some pittosporums and māhoe.

Wetlands

The hillside is seeping with a series of springs that create wet areas, where pukateas grow. They are a remnant from the time when the climate here was more tropical. With their buttress roots they look like something from Fiji. The vine kiekie also thrives in the wet. Part of the *Pandanus* family, it too has tropical connections, and like all pandanus it is a great source of weaving fibre. Kiekie starts on the ground and grows up a convenient tree. As the plant expands it sends down a mass of roots.

Dry forest

This is predominately tawa and tītoki, with some kaikōmako and karaka.

Tawa has a lovely pale timber which I have used to make furniture.

Tītoki seems to be able to contort itself into incredible shapes, but can also grow tall and straight.

Kaikōmako starts life as a low matted ball of twigs with tiny leaves. Then after many years a leader will suddenly appear at the top and a whole new tree will grow up with quite different larger leaves. A few NZ trees grow like this but no one really knows why: maybe it is to protect the vulnerable juvenile stage from browsers or frost.

Karaka may have been planted in orchards by Māori living here because its bright orange fruit were a regular part of their diet.



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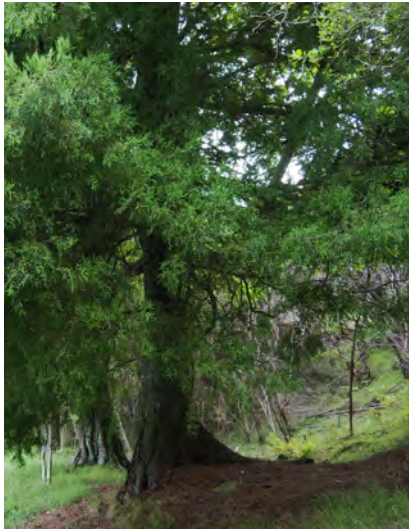
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LEFT TO RIGHT: Podocarp remnants. Fluted buttresses of pukatea. A thick mass of kiekie climbs a pukatea.

Open mānuka

Higher up there is a much more open area of mānuka and kānuka, with a vivid green floor of ferns. Generally these trees act as a nurse crop for slower growing larger natives which will take over, but here stock grazing has kept those trees down and so the mānukas and kānukas have been able to grow tall.

Here also are some nikau palms and some fully mature lancewoods, which

are not often seen; we are more familiar with the drooping, spear-leaved juvenile.

Thick kohekohe canopy

A dominant feature of this hillside is the dense canopy of kohekohe stands. So little light gets in that the forest floor has no growth, covered only in rotting leaves and branches. It is made even darker by the clusters of epiphytes wedged high up in the trees. Kohekohe is unusual in that its flowers and fruit

grow directly out of branches.

Sometimes rewarewa will break through the canopy and tower over it. It has a lovely bright red flower which presumably explains why it is also called NZ honeysuckle, because the European honeysuckle creeper has a similar flower.

Climbers

What fascinates me most up here are the various climbers that make

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TOP ROW, LEFT TO RIGHT: The tortured tītokihe. The more delicate leaved tawa. Karaka.
 BOTTOM ROW, LEFT TO RIGHT: A large old kānuka behind a boulder. A mature lancewood. A kohekohe stand.

their way up or down the tree trunks. Partly it is the anthropomorphic response to seeing the tight embrace of the climber twisting and wrapping itself around its host. There has been debate about whether this is a destructive relationship or not. In Europe vines like ivy will smother and kill a tree but here it seems there is a better balance.

Some vines like rata, supplejack or lawyer sprout in the soil and climb up. Rata can also happily exist just rambling over the ground. Many other smaller ones do the same.

If a puka seed falls on the ground it will become a bush, but if it lands up a tree it will send down a root which becomes a heavily ribbed vine, while at the same time spreading its foliage upwards.

The one that intrigues me most is the astelia. These can happily grow into large true epiphytes lodged in the canopy, reliant only on the rainfall that they collect. But then there are some that have sent down an enormous root to become a much larger mass of heads which is now a hemi-epiphyte. High up

the root can be as big as the tree, but it gets smaller as it descends. It also puts out a dense network of fine wrappers to hold it to the trunk. If the tree eventually dies and falls over due to the shear weight of its load, then the rooted astelia will die. Yet a smaller one living separately without a root lives on.

But this forest is dying

Because the tenant farmer grazes stock here, and because of the abundant feral goats, this forest is dying. The naturalist Geoff Park came here a few times before his death and was aghast that such a precious remnant of coastal native bush was uncared for.

He gave it ten years, but so far he appears to have been unduly pessimistic. However, there is no doubt that it is dying, because no seedlings are allowed to grow. In a healthy forest old trees will always fall over but there will be a mass of small trees below waiting for the light and space to shoot upwards. Here there are some tiny seedlings but by the end of the winter they will all be eaten.



Now this is really interesting (above): the trunk must have gone a long time ago to leave only the small rotted remains in the centre (the two māhoe seedlings are separate). Yet around it there is the bark of a living tree. To live a tree needs sugar created by photosynthesis in leaves, so how can this stump still be alive?



TOP ROW LEFT TO RIGHT: A rata vine growing up the tree. Puka hemi-epiphyte growing down. A kohekohe hosts two rata vines on this side of the trunk, and on the back an astelia root.

I started by saying that this forest is, at close quarters, far more complex than it appears. But it is even more so beyond the reach of our eyes. Underground the tree roots interconnect, allowing the trees to communicate and share nutrients. Even more amazing is the dense network of mycorrhizal fungi whose fine threads link up tree roots that cannot reach each other. They can supply the trees with nutrients and minerals that the trees themselves are unable to process. They can transfer water to plants in dry areas and sugars to stumps like this. It is what gives the forest the

strong resilience of a community.

But this is the sad part: it is always possible to plant new forests, but we cannot also replace the network of fungi. Tree seeds can be dispersed quite far, quite quickly, but not so fungi which can only migrate very slowly. If this forest dies, so does its fungi and it will be many hundreds of years before a similar forest could ever be re-established.

New Zealand is leading the world in recognising the 'rights' of nature, as in Whanganui, Taranaki and the Ureweras. What are the rights of this small forest

and all the life within it? What are the rights of future generations to share in the bounty of nature? If the forest has rights, how do we balance its rights with those of the owners and of those who depend on the land for a living? Should the Māori Land Court have a responsibility to the land beyond stock units? Should land-owners of native forest like this be free to do what they will with it?

I believe that we should all carry this responsibility as a shared community commitment, both for the forest and for our mokopuna. ●

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IDEAS AND OPINION

SARAH CATES

Cricket Anyone?

Driven by the forces of technology, science, lifestyle, behaviour, necessity, and economics, the evolution of new foods, food fads and dietary trends will never end. Many of us have sampled, savoured or snubbed a diverse medley of trends, ranging from cutting-edge science with the likes of molecular gastronomy and nootropics to eating wholefoods and raw. We have seen chefs become household names and the unusual become normal.

Based on the possibility of improved wellness, claims that certain foods will increase longevity, reduce inflammation, prevent cancer, and keep you beautiful stimulate new food trends, and re-ignite food trends from the past, which lead to new products that infiltrate an already lavish market.

2018 food trends predicted to hit our shelves and stomachs include vegan everything, plant-based protein, hyper-local, Hawaiian, West African and South American cuisine, tahini, convenience beverages packed with superfood blends, date syrup, medicinal mushrooms (uh-huh!), all things gut-friendly, smart fridges and the 'fourth meal'.

David Alexander, general manager of Chantal Organics, believes we are fortunate to live in an era and a global region where every nutritional need can be satisfied. David remarks, "We all have unique internal ecosystems and each one of us will react differently to certain foods and dietary regimes. We can individually select a diet that suits us and take huge steps towards improving our own health."

Selling organic food products wholesale across New Zealand, David observes first-hand what health conscious New Zealanders are buying. He continues, "Despite food fads and trends, most people want normal stuff! They want to stock the pantry with good quality products that are naturally nutritious with superior flavour.

"I was raised on a predominantly vegetarian diet that included tofu, and I took brown bread sandwiches to school. The other children thought that was a bit strange! Now it's completely normal, even superseded."

TESS ALEXANDER-WARD, CO-OWNER OF THE CHANTAL SHOP IN NAPIER

Our top food sellers tick the vegan, gluten-free, unprocessed and whole-food boxes without even trying! By sales, our most popular items are chopped tomatoes, baked beans, chickpeas and tahini."

Looking forward, David would like to see the word 'organic' disappear. He adds, "Ten years ago organic was considered fringe, even a bit weirdo. Through the development of healthy eating trends, organic has become completely normalised. It's how our grandparents were growing food in their back gardens! I would like to see all standard produce grown organically as a matter of course, so everybody has access to good quality food that is affordable."

Hawke's Bay is fortunate to have 'health food' retail outlets in most of our towns and cities. These outlets provide a source for valuable health information as well as a venue for buying the latest 'buzz' foods, time-honoured favourites, and fresh local produce. Hastings-based owner of Cornucopia Organics, Kaye Keats has been in the health industry for 34 years and has seen food trends go full circle.

Kaye remarks, "Sourdough bread is a great example of a food trend that

was very popular 25 to 30 years ago, it was a real 'hippie' food! Its popularity dropped off for some time, but with growing awareness around gut health and fermented foods, sourdough has fast become a staple food for many. Another example is spirulina. Again, this was hugely popular in the 70s, saw a decline in the 80s and 90s, but resurfaced as a superfood in the last five years or so, and is now very much considered mainstream.

"Apple cider vinegar is a product we sell lots of, this is a real full circle classic! Gaining popularity in the 1950s after author D.C. Jarvis wrote about it in his guide to good health, it diminished for a while and now it's back in full swing, and I expect it's here to stay!"

Kaye is cautious around the explosion of superfood powders.

"There is a powder form of almost everything! They all have valid health benefits, but I really feel we need to become realistic about superfoods. We can grow superfoods in our backyards! To incorporate sustainability, less packaging, and decreasing food miles we need to look at locally grown superfoods such as kale, broccoli and beetroot. I think there is a fine line between supporting the countries that produce many of the superfoods and exploitation. I would like to see us pull back on what we have from the other side of the world and support local."

Kaye observes that superfood powders and blends are often the added extra for many people and only a certain demographic can afford them. She comments, "Most of our customers come in for gluten-free breads, fresh organic produce and fermented foods. We do sell a lot of turmeric both in its root and powder form, and avocados remain very popular. However, one of our principle sellers is the banana. We are a banana crazy nation! We consume more bananas per capita than almost any other country!"



Chantal's Tess Alexander-Ward. Photo: Richard Cleall-Harding

As hands-on retailers, Tess Alexander-Ward and co-owner Tim Stevens at The Chantal Shop can closely observe the 'bell curve' of a new food fad. Tim remarks, "We can stock things before they become popular, but we generally wait until the consumer demands it. And even then, our suppliers have to get it first. A classic example is crickets, both in their whole and powder form. The product has real potential as an alternative protein source, but the demand for it is not there. I don't think our customers are quite ready for it!"

Tess says, "People need their basics, our die-hard products that never go out of style include nuts (particularly almonds), dates, local fresh produce, gluten-free breads, and potted plants. Consumers will add trendy extras such as collagen powder, and niche products for personal dietary needs, but our core sellers are things that have been around forever."

Hawke's Bay foodies who frequent our local health food outlets are clearly not fooled by hyped-up trendy food fashions. They show a preference for the uncomplicated, the nourishing and

the trustworthy. But maybe, every now and then, they could be convinced to step out of their comfort zones and spoil themselves with a crunchy cricket or two. ●



Royston Hospital is pleased to sponsor robust examination of health issues in Hawke's Bay. This reporting is prepared by BayBuzz. Any editorial views expressed are those of the BayBuzz team.



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Twyford Trailblazing

This is a story of how irrigators can grow and maintain the excellent quality of our Hawke's Bay produce by having access to reliable and sustainable irrigation, while benefitting our environment and community at the same time.

Growers of perishable goods, who often compete against one another in local and overseas markets, have come together to make better use of a common good. That common good is water.

Let me explain.

In 2010 all the irrigation consents in the Twyford region were renewed. According to a 2009 technical report by HBRC the resource was deemed to be over allocated. In layman terms this means that the water allocated on paper was more than the resource could stand to be extracted. In many cases water was surrendered in good faith without proper consultation or explanation of the consequences.

Many irrigators found themselves with less water than they initially thought they would be consented. A ground swell of dissatisfaction started to build, and the Twyford Irrigator Group (TIG) was formed.

The irrigation season in 2011 was a non-event. (Note to self not to buy 2011 HB wine). But then the big dry of 2012/13 completely reversed that situation. In Twyford both the Raupare and the Ngaruroro water bodies went on ban and the Ngaruroro stayed on ban for over 35 days, producing serious immediate and long-term consequences for trees, vines and root crops. The cost of that drought has never been calculated, but it was high.

Heated meetings were held at the Twyford hall between HBRC staff and irrigators. Too many jobs and people affected who had made long-term investments to grow the region's first class produce. The Twyford region

was no longer a preferred region to invest in; property values started to be impacted.

Fortunately, there were people on both sides of the argument who wanted to find a solution so that irrigation bans would never happen again.

The Twyford Irrigator Group, HBRC management and a very able planner worked hard on all the options. The most logical but untested Global Consent concept seemed to be the best option every one could agree on.

The Twyford community has taken responsibility for our sub-catchment. We are determined to be good stewards of all things water in our area.

Global consent

A global consent is the pooling of members' water into one consent. Each grower has more flexibility as to when they use, and how much they use. Water is used only when it is needed, allowing best practice water management. The global consent holder, Twyford Cooperative Company Ltd (TCCL) is responsible for administering this total volume. Strict consent conditions require annual reporting, data gathering, testing of augmentation water, well security, water meter verification etc. The GC is a great environmental and economic solution that meets the high expectations of the public on managing water rights within the limits outlined by the Resource Management Act.

One remarkable aspect of the Twyford model is the fact that land-owners with very little water and in some cases no water are accepted into the global consent and therefore can continue to irrigate their valuable crops - we call that 'give to gain'.

And here is a second 'give to gain' feature build into the global consent.

The pristine spring-fed Raupare stream, which runs through Twyford, has a low flow level of 300 litres per second. So, if and when the flow falls below this minimum, all irrigation needs to cease, unless there is a way to supplement or augment the flow of the Raupare.

Through careful planning there is enough irrigation water to augment the Raupare. No additional water is required for this process.

Stream augmentation

What are the advantages of augmentation?

Without augmentation, irrigation bans will occur and with climate change this will happen more frequently. When a ban is looming a natural response is to 'panic irrigate' - to fill up the soil profile and hope that it will outlast the ban. This uses far more irrigation water in a short time, has a detrimental effect on the quality of the crop and the soil profile, and causes leaching of nutrients. 'Just in case' irrigation rather than 'just in time'.

The Raupare stream minimum flow is set to maintain a flow that is deemed to maintain in-stream ecological values. Stringent conditions attached to augmentation. Augmentation water, as it is directly from a well, is cooler than the receiving water body. Augmentation water must have a higher level of oxygen than the receiving waterbody. This is achieved by running the augmentation water through



Well water augments Raupare Stream flow
 Photo: Tim Whittaker.
 tim.co.nz

a complex structure to add oxygen. So not only will the flow be kept above a preferred value, it is also enriched with oxygen and cooler water, both benefiting the ecological health of the stream.

The Twyford community has taken responsibility for our sub-catchment. We are determined to be good stewards of all things water in our area.

Working with the HBRC we will complete close to 20 kilometres of riparian planting over the next five years. Every landowner contributes annually on a per hectare basis. Our local Twyford school is getting involved in the growing, planting and maintaining of our more prominent stretches of the Raupare.

If we can get our young ones inspired

and becoming the kaitiaki of our awa, then we have an even brighter future ahead. ●

Jerf van Beek's grows cherries as his day job. He is chairman of the Twyford Co-operative Company and coordinates seasonal labour nationwide for HortNZ.

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IDEAS AND OPINION

SARAH VON DADELSZEN

'Passport to Success' ... Key for NZ Farmers

Editor's note: Recently, Ballance Agri-Nutrients and other sponsors put their support behind the Ballance Farm Environment Awards to showcase selected farmers in our region who are leaders in marrying sound environmental practices to commercially successful farming operations, demonstrating that what's good for the environment is good for business. This keynote at the 2018 Hawke's Bay Regional Awards by Ballance director and CHB farmer, Sarah von Dadelzen, struck *BayBuzz* as right on the money!

Each of you as farmers has to play a leadership role in making sure that agriculture can continue to deliver for New Zealand ... and for our growers and farmers whose livelihoods depend on it.

Let me start by saying that we are not at a crisis point. There's a pretty healthy picture right across the primary sector in New Zealand, both in terms of export returns and global demand for what we produce. Here in Hawke's Bay it has been an exceptional year for many.

And consumers are getting more and more interested in provenance - where their food comes from and how it's produced. That's got to be good for us, as we see niches opening up, where you have the right farming systems, animal welfare practices and environmental approaches.

Put simply, having a profitable *and* truly sustainable farming operation is increasingly about having a VIP entry ticket, or a 'passport to success'.

If we don't pass muster, don't have that passport, then we will be shut out - our market opportunities will narrow from the premium end, and be constrained to commodities. And that is not a tenable place for NZ agriculture to be.

Constraints and 'farming within limits' are nothing new. Our farmers are hugely resilient. If you look back at the relatively short history of New Zealand farming: 150 years ago, land was a constraint, and then you needed livestock and crops to farm it.

These were the 'passports to success' of the day. So New Zealand had an open-door policy to animal and plant imports between the 1840s and the early 1860s.

Then our dairy and sheep and beef farmers had the logistical challenge of getting perishable products to consumers on the other side of the world, and also accessing the necessary farm inputs - so they formed dairy and meat cooperatives.

Today a great example of that 'passport to success' would be the new cultivars like Zespri's SunGold, which is set to drive the GDP contribution of kiwifruit from \$2.6 billion in 2015/16 to more than \$6 billion by 2030, with an additional 29,000 jobs.

The raspberry fruit being developed by Zespri and Plant & Food may be the next innovation that keeps our kiwifruit industry ahead of the game.

And our red meat sector is also exploring how it will respond to the potential disruption from plant-based proteins and lab-grown meat.

What's different today, from 150 years ago, is that the government used to solve these problems for us - effectively hand us a 'passport', right up until mid-1980s.

Now success is in our own hands, driven by market forces - what our consumers want. That could be cheaper sources of food, or it could be 'better' food.

And if we want it to be 'better', where profit resides, we need to have the right credentials and be able to prove it to our customers. So 'farming within limits' could actually work in our favour as a differentiator, with a sustainability story around how our food is produced.

That's the essence of being 'future ready' and to my mind it's much more about opportunity than risk. Yes, there is a tidal wave of regulation coming our way. And yes, there will be a continued focus from the public and government on nutrient levels and water quality standards, and enforcement.

That means farmers are juggling a couple of extra balls, and a third - big one - if you throw into the air, greenhouse gases and climate change.

At the centre of this for farmers is fairness and objectivity, which can be a real challenge when there is so much at stake, and emotion. So last week a group of us engaged with Ministry for the Environment on farm. A couple of gems came from that. One was a comment from MfE saying: "You guys on farm want the same outcome as we do."

We need to collectively have these conversations with policy makers and be open with our communities. It's vital to our licence to operate.

In New Zealand we also have some tension between farm types and generations - water allocation to dairy conversions versus long-standing sheep



Photo: Tim Whittaker. tim.co.nz

and beef operations. There is intense public focus on dairying and nitrogen, tomorrow it might be hill-country sediment. What about the impact of intensive vegetable cropping?

This is where the Ballance Farm Environment Awards are an incredibly important lens, providing objectivity and identifying exemplars for others to follow.

The sponsors are here and involved in these awards because we want to support New Zealand farmers having that 'passport for success' - today and into the future.

Thank you for putting your farms under the microscope. That takes courage.

The Ballance Farm Environment Awards celebrate the passion that

farmers have for what they do. These awards also bring to the fore another cohort of farming leaders who can point the New Zealand agriculture sector toward a sustainable competitive advantage - and success. ●

Sarah von Dadelszen is CHB farmer and Ballance director.

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“Say It Napier!” ... Anyone Listening?

Once again we enter that rarest of times (other than elections) where local councils appear to take an actual interest in what their ratepayers say and think - Long Term Plan consultation.

This period’s consultation for Napier ratepayers focuses largely on water - the safety of drinking it, its encroachment on our shorelines and how we can avoid and remedy polluting it.

It also looks at leisure and enjoyment in and around water, as recent times would appear to have seen more chlorinated water springing from our household taps than into public swimming facilities in Napier.

Which leads me to one key missing element of the current Napier City Council Long Term Plan discussion - a publicly supported 50 metre civic swimming pool.

Onekawa’s ‘Olympic Pool’, a 50 metre outdoor pool, was built in 1963 and for generations was a key feature of many Napier schools’ swimming sports days, water safety and learning to swim programmes. Not to mention being a great, safe place to go on all those long, hot Hawke’s Bay summer holidays.

It closed in 2008 after falling into disrepair. It was estimated the cost to partially repair or renovate the pool at that time was around \$2 million.

NCC’s community development manager at the time of the pool’s closure said the popularity of the outdoor pool had dropped when the neighbouring, indoor, Ivan Wilson Pool, which included a 25 metre heated lane pool, children’s pool and other amenities and attractions, opened in 1998.

The cracking, leaking, and subsidence problems that forced the pool’s closure were found to extend beyond the pool complex to surrounding parts of its suburban Onekawa site four years later, as in a previous life the area had

been one of the city’s landfill dumps and subsidence and toxic contamination soon caused all sorts of issues for residents and the council and its management.

Fast forward just under ten years from the Olympic Pool’s pool closure and, in 2017, with public heat coming on Napier City Council over their obsession with a ‘multi-use sports facility’, NCC decided to take a dip back into the pool issue, as it had become clear ratepayers preferred more public pool space over a velodrome.

NCC decided to take a dip back into the pool issue, as it had become clear ratepayers preferred more public pool space over a velodrome.

With the closure of the 40-year-old Greendale Swim Club Pool in Taradale due to structural earthquake risks, and other swimming clubs and activities taking up what few lanes the indoor Onekawa Aquatic Centre had during peak times, Napier’s water-loving ratepayers were feeling left high and dry.

The council, as they do, commissioned consultants to produce reports on the matter. The consultants’ recommendations produced three options that Napier ratepayers were encouraged to “Have their say” on: A new 25x25 metre pool; redevelopment and extension of the aquatic centre complex, as it was apparently no longer “fit for purpose” in its current form; and a new version of the old 50 metre ‘Olympic Pool’.

However the consultants said this last option was only “included to ensure the community are fully informed”.

The public’s response was “overwhelming support” for the option that included the 50 metre pool, amongst other facilities, with a price tag of around \$38 million.

“While option three is projected to be a little more costly to build and more costly to operate, the unequivocal nature of the consultation results indicates this is the community’s preferred option,” *Hawke’s Bay Today* reported NCC’s sport and recreation manager writing to the council’s Community Services Committee.

The committee agreed to support design development, schedules, and costs for the public’s preferred 50 metre pool complex and for it to be considered during the 2018-2028 Long Term Plan consultation.

So it is startling to discover, upon browsing through the newly-released “Say it Napier” Long Term Plan 2018/2028 consultation document a total absence of this publicly preferred return of a 50 metre pool to the Onekawa Aquatic Centre complex.

Out of the blue, the council’s preferred option is a new facility on council-owned land bordering Prebensen Drive featuring a range of facilities including a 25 metre pool, with the option to possibly extend it to 50 meters sometime in the future. But you must imagine this option would be even more expensive, cumbersome and intrusive to the facility.

The secondary option being redevelopment of the current Onekawa facility, with a new 25 metre pool, plus learning pool and gymnasium.

The document rules out a 50 metre pool for now, saying that increased construction costs nationwide and



Photo: Tim Whittaker. tim.co.nz

increased operating costs (in the space of a mere six months), “The revised estimate has increased by \$12 million to \$51.7 million to construct and will add over \$100 a year to rates per household.” And notes that a proposed 50 metre pool at Hastings’ Regional Sports Park (not yet confirmed or publicly consulted) would mean a duplication of facilities.

What short memories those behind the planning and consulting of the 50 metre pool development have.

Water is heavy. A 50 metre pool would contain 1875 tons of water alone, never mind the concrete needed for the pool and other facilities. Hardly an ideal mass to put on land with

subsidence issues. And then there would be the disposal of contaminated soil to deal with when excavating the pool area.

This would appear to rule out Onekawa as a future location of a publicly preferred 50 metre pool, with the council pointing to Prebensen “if there is demand in the future”.

So much for the clearly expressed current demand! If the council’s proposed Prebensen Drive site is big enough to eventually/potentially extend to a 50 metre pool, why not start with the pool that size and give the public what they have requested?

After all the public backlash over

the War Memorial and one councillor revealing the city’s elected officials may not be getting fully informed on matters by council management, one must question just how much of a say or control Napier ratepayers actually have in their city.

And when we do have our say, will the council actually listen, or just continue to follow their managers’ recommendations? ●

Andrew Frame is a 40-year-old husband, father, and life-long Napier resident. He writes the www.napierinframe.co.nz website and promotes all things HB on social media.



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Neighbourhood Watch

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Max Lambert, Maxim Barber

INSIDE HASTINGS

JESS SOUTAR BARRON

The East End of Hastings offers one of everything. I tend to spend a good chunk of every week there. It's my work/play/eat/drink centre...also there's a fairly attractive barman in the 200 block who keeps me gravitating back there.

It's not the individual shops and stops, but the glue that holds them together as a 'neighbourhood' that interests me. What are the ingredients for a good 'hood? If we get a handle on those, maybe that's transferable and as a community we can identify, support and encourage the same magic in other blocks.

The matriarch institution in the East End is the health-food grocer Cornucopia. It's been there the longest (25+ years) and its customers are loyal. It's the original 'destination-offering'. Cornucopia is magnetic. People set their course for this mothership and it's from that anchor point that they explore the rest of the block.

Businesses around it have grown up to service a similar customer type, so the experience is to come for one thing, but stay because you feel at home in the area. Food and drink

"On the west side, the exact mirror at the other end of Heretaunga Street, the mothership is probably something like Farmers."

offerings that appeal to that kind of person mean their visit lasts longer than a one-stop trip would.

Ditching the car and walking between the experiences makes for more exploration of the area. That means carparks must be reachable but not clogging agents. The big keystone in all of this is people. Of course! They shop, they eat and drink but also they bring new customers, they advocate and champion; these 'destinations' only exist because people seek them out, and then come back, and back again.

On the West Side, the exact mirror at the other end of Heretaunga Street, the mothership is probably something like Farmers.

But there are clusters of businesses that together offer a very satisfying trip-to-town with multiple stops. For today's gentleman, Thompson's Suits, Alexander's and Griffiths Footwear are all dapper stores that really do give an authentic, classy, genteel experience. While you're in the zone, Maxim's is a proper barber, with the cuts, the shaves and the patter. And John's Bakery is a real pie shop. Surely

a shave, a suit and a steak and cheese pie are the perfect ingredients for a real man's day out.

On top of that, Hustle and the Rock Shop are up that way so all mid-life crises can be taken care of in one go. One block back (and it's worth the saunter) is the Organic Butcher and next door an actual antique shop you can easily lose an hour in. Once that circuit is done the average man-about-town will be suited and booted, with a rib rack for dinner and a chaise lounge on hold.

That all important place to park is sorted too. Or soon will be - the old toy and mower store is going, making way for a laneway linked to a carpark; hidden but handy.

That block has all the elements it needs to become a neighbourhood. It just needs the people who are loyal to it, who see it as a destination, who go out of their way to get amongst it, who head there every other week.

One block further west and the vibe is exotica (and also erotica but that's a different story). Centre yourself at Bin Inn. It's a culinary Aladdin's cave with everything from cous cous and agae



ague to tamarind paste and tapioca pearls. Then down a bit is a portal to the Auckland of my childhood in the form of a Pasifika clothing and fabric shop ... across the road Moshims, a terrific Asian/Indian grocery ... and one block into town *the finest* Indian eatery this side of the Bombay (that's the big hill south of Auckland).

I don't even want to tell you its name in case I ruin the secret and everyone starts going there, but I'll give you a hint: it specialises in Indian sweets and snacks.

The elements are all there, what it takes to cement the deal and bring the buzz is you people. Your energy, your loyalty, your money! Character and charm are great, aesthetically they create a backdrop that appeals, but they're not the living breathing actors that bring the real warmth to the scene. That's us. We're the vital bit.

I hang out on the East Side. Those are my people and my places, you should find yours. If you love Hastings, if you chose to live here, or just visit sometimes, seek out the secret corners that feel like home, mooch around, then come back, bring a friend, brag. That'll bring the life, that makes your block a neighbourhood.

Jess Soutar Barron is a BayBuzz writer and co-owner of Common Room

INSIDE AHURIRI

ALISON MCKIMM

Ahuriri is a vibrant community.

The historic fishing village that used to be the Old Port is now a business hub of creative people and a popular place to work, live and play by the sea. West Quay is one of the few working wharves where you can get up close and watch the catch being unloaded, ice being tipped into the hold of fishing boats. Often nets, lines and ropes are stretched down the quay.

Old wool stores have been converted into apartments, bars and cafes - Speights, Thirsty Whale, Mexi Mama, Caution and Shed 2. Back in 2006 Langley Twigg created an airy legal office utilising the warehouse sawtooth roof with south facing light. Following their lead, Ahuriri Business Park converted tobacco warehouse buildings into modern office space for Opus International, Ossian Street and the Ministry of Education in 2009.

Then City Fitness Gym and Ahuriri Four Square opened, followed by the HB Business Hub and Kiwi Tax office in 2015.

The recent opening of the Tech Collective on Bridge Street offers collaborative space beside the Xero and

NOW offices. The Vetro courtyard with Gourmet Direct and Picnic, in the 1914 Richardson Shipping Building, along with Café Ahuriri and FG Smith Eatery are a foodies' dream.

Across the busy state highway and rail line, Ahuriri Village has the post office inside Beattie & Forbes booksellers, alongside the Village Florist, Red Peach Art Gallery, Ahuriri Pharmacy, Crazy Good Coffee and Sushi Aozora.

The four-star plus Crown Hotel combines the heritage 1935 building with a modern hotel wing and Milk & Honey restaurant. The cluster of accommodation includes Navigate, designed by Architecture HDT along with the NZIA award Crombie Lockwood office and The Globe Theatre.

On a Takaro Trails bike tour, the HB Express Train, or being chauffeur-driven in a Hooters vintage car, tourists love their Ahuriri experience.

All these businesses exist because of their owners' enterprise and hard work. People are at the heart of economic growth.

The three areas of Ahuriri - West Quay, Ahuriri Business Park and Ahuriri Village - are divided by the busy Bridge Street.

Pre-European Ahuriri consisted of water, mud flats and the two islands. Pakeke Island (now Business Hub/Four Square/Vetro down Campbell Street)

Leadership is now required to prioritise funding to address the safety and roading issues – now, before the inevitable crisis point.

was linked by a bridge in the 1860s to the spit of Waghorne Street. The HB Harbour Board carried out reclamation work to link Māori Island (now West Quay Shed 2 to Anchorage Apartments).

Early maps and photos of Ahuriri are held at The Old Customhouse - Open Days through winter are Sundays (6 May, 1 July, 5 August, 2 September, 7 October), and every Sunday in the summer.

The Ahuriri Business Association (ABA) was formed some ten years ago to promote Ahuriri. Funded by membership fees, the ABA volunteers have been instrumental in creating signage, the formal naming of Ahuriri Beach alongside Boardwalk and initiating Napier City Council (NCC) improvements along Customs Quay and the pedestrian rail crossing opposite Vetro.

The ABA continues to advocate for progress on issues affecting Ahuriri, such as

- NCC leasehold land;
- Improvements to the Iron Pot unstable wharf area, presently fenced off;
- Safety and pedestrian crossing of Bridge Street;
- Relocation of weigh station &

planting to designate the Bridge Street entrance to Napier;

- Sand for a beach volley ball area.
- The NCC Ahuriri Estuary and Coastal Edge Management Plan will provide a long term, big picture vision for the area. The cleaning up of years of pollution in the Pandora Estuary will be an expensive but worthwhile undertaking.

Assessed areas within Ahuriri have increased in land value by 46.1% in three years, according to the 2017 Quotable Values. NCC has set a rating increase of 4.9% for the 2018/2019 year. Ahuriri is definitely generating its share of revenue.

The Ahuriri Business Association recognises the economic advantages of the expansion and prosperity of Napier Port. However, all rail - and most of the trucking - going to and from the Port funnels through Ahuriri.

The NZTA *Whakatu to Port 2017 Study* reported on the efficiency of the transport corridor to Napier Port. However, the 14 November 2016 Kaikoura earthquake made the data out of date by the time it was presented to the National Government Minister of Transport.

Napier Port last year recorded a 35% increase in log exports alone.

Following Kaikoura earthquake damage to Wellington wharves, the spike effectively caused a six year's forecast growth in one year. Yet to come is the massive impact of new orchard developments. By 2026, the port expects a 49% increase in cargo and is planning a new 350 metre wharf.

These issues were predicted years ago. The NCC's *Ahuriri/ Bridge Street Pedestrian Facilities, Landscape Concept Design* dated October 2015 provides plans and the vision.

Leadership is now required to prioritise funding to address the safety and roading issues - now, before the inevitable crisis point.

The decision-makers are New Zealand Transport Authority (because Bridge Street is a state highway), in consultation with NCC, HB Regional Council Transport Committee, Kiwi Rail, Port of Napier, Mana Ahuriri, ABA and the community.

Ahuriri needs the funding and planning to allow for continued growth and prosperity alongside a busy state highway.

Alison McKimm is the director of Ahuriri Business Park.

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INSIDE NAPIER CBD

ZOE BARNES

Napier CBD - the city of the future? Maybe not yet, but we're pointed there.

For a city so rooted in history, we are moving steadily towards what is commonly recognised as being the future of CBD's 'experience centres'. Loosely interpreted, how you *feel* when you are in town due to the environment will be more important than what you can *buy*. Touchy feely town centres, here we come!

How does this differ from what we have now?

The face of retail and therefore the face of the high street is changing rapidly - the internet has shaken retail to the core and with Amazon knocking on New Zealand's door, it's time to take a hard look at service offerings and delivery methods.

Bricks and mortar retailing will endure, but what that looks like in ten years is a guesstimate at this point. We might see less large format retail, more small format boutique offerings with mixed service methods (i.e. coffee shops in homewares stores, tattooists sharing space with streetwear). Think Ponsonby Central - the modern day one stop 'shop'. We might see 'click and collect' service stations, we might

To change a building from retail to a hospitality business throws the building code into hyper drive. Add in complications around heritage buildings and for many people change becomes cost prohibitive.

see a significant decline in traditional retail and an influx of service-focused businesses. We might see none of this.

What we do know is that only those with strong customer service will survive. Savvy customers already question why they would buy an item for \$50 instore when they can get it for \$35 online?

In Napier we already have a great mix of chain vs. boutique retailers, a solid product variety and some fabulous proactive retailers who take pride in their customer service. Of course in this digital age customer service extends beyond the in-store experience.

Retailers such as Two Lippy Ladies really get this. Here are impeccably dressed, fantastically lovely ladies, with a beautiful store with great street appeal that are a pleasure to have in town. But they also have over 16,000 engaged followers on Facebook and a great website where you can learn how to master the quick cat eye makeup flick, buy their full stock offering, and pay via online lay-by (www.twolippyladies.co.nz).

These days, the cool kid in class is the hospitality industry. Paymark data shows the biggest spend increase

year-on-year in Napier is the food and beverage industry; this is a trend throughout the world. Enter the entertainment economy - 'stuff' will always have its place, but jeepers, that daily coffee or weekly meal out is starting to look like a standard or prioritised expenditure for many.

Napier CBD is seeing the fruits of this boom with multiple new openings over summer (for example Kolachi Eatery, Mexicali Fresh and the Matisse Wine Bar). And the rumour mill is overloaded with tales of well-known Auckland establishments looking for locations.

Our problem now in town is lack of stock. To change a building from retail to a hospitality business throws the building code into hyper drive. Add in complications around heritage buildings and for many people change becomes cost prohibitive. Unfortunately, the growth of this industry in the CBD is definitely stymied.

As it stands Napier CBD does not lack for somewhere to find a good coffee. However, getting that coffee after 3pm might be an issue, and a meal on a Monday evening ... difficult. Napier



Two Lippy Ladies

City Business Inc hopes to address this challenge with a new campaign, looking to launch in July, aiming to build the ‘after 5pm’ economy. It’s a chicken and egg situation currently; no one wants to

open as no one is around - and no one is around because no one is open.

So this new campaign is looking to shake things up and change the way we behave once we shut down our computers. Leave your exercise gear

It’s a chicken and egg situation currently; no one wants to open as no one is around – and no one is around because no one is open.

at home and get your friends together. The best ‘meetings’ start at 5! More on this in the next *BayBuzz*.

Helping deliver our ‘experience centre’ is the ‘place-making’ activity that is occurring. A roll of turfed grass or a painted building might not seem that important, but all the best cities in the world have extensive place-making strategies in place creating moments to linger, to stop and chat, to simply be. Not necessarily encouraging you to spend money, but simply to enjoy your CBD, re-energising areas that perhaps have been neglected. While we may lose a few car parks in order to be able to get a parklet (think outside Georgia on Tennyson) it’s not the end of the world!

With art deco buildings, a plethora of street art, pop up spaces, the development of Marine Parade and a hopeful upgrade of Emerson Street on the cards, Napier CBD is primed to be both functional in its offerings and *fun* to be in - the perfect storm for a sustainable, modern city.

We don’t have it all right. We’re eager to hear what you want from your CBD. Check out www.napiercbd.co.nz or @napiercity on Facebook and flick us your ideas. ●

Zoe Barnes of Napier Inner City Marketing.



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Online House Rentals ... Boon or Boondoggle?

Today Airbnb, along with other websites that offer holiday house or bach rental, make up a huge portion of the accommodation market.

A few years ago, there were only a handful of properties in Havelock North available on Airbnb. For a two-night stay for two guests there have been approximately 200-300 options over summer and a similar number for Hastings and Napier with some overlaps. That's conservatively 600+ rooms, on one website. Six hundred rooms is the equivalent of 15 x 40 room hotels! To put that in perspective, we currently have 19 hotels officially in Hawke's Bay.

"Why should we be concerned?" you may ask. "What's the harm?"

Justifications such as "I'm just making a little bit of extra money" ... "I'm just small scale" ... "It's easier doing short term rental than long term as we have greater control of our property" ... "We help bring more visitors and tourists to our region" are often touted.

Perhaps all valid reasons to the owners of the property.

But I suggest we stand back and look at the bigger picture. This type of informal, unregulated accommodation can have significant consequences for our communities and our economy.

Short-term rental impacts by pushing up the price of available long-term rental properties, as it generates greater competition for fewer properties.

Families are competing to buy against investors looking to purchase a holiday home for short term rental. Urban holiday homes are now a trend.

Coupled with our region's low availability of sections to purchase to build,

this can stagnate our growth.

Short-term rental preference can impact on housing for workers. It is a barrier to local businesses trying to recruit staff and the initiative to tempt businesses to relocate here, if no houses are available, or what is available is deemed too expensive.

When short-term rental accommodation dominates a street or an area it can impact on the neighbourhood. You lose the sense of community that exists with permanent residents looking out for each other. Crime can increase, with properties vacant for periods of time becoming the norm.

Informal, unregulated accommodation can have significant consequences for our communities and our economy.

The population becomes transient, with fewer permanent residents taking care and responsibility for their neighbourhood and town.

Short-term rental accommodation directly competes with traditional accommodation providers for guests.

The informal accommodation sector is unregulated and hence it can be cheaper, with no or lower compliance costs, creating an unequal playing field for conventional accommodation such as hotels, motels, backpackers and holiday parks.

If you provide commercial

accommodation as a business - with your head above the parapet - you are required to provide disabled access, quota of carparks to rooms, ACC levies, commercial insurance, commercial rates, health & safety plans. The building standard is to a different code: you are required to have fire doors, fire walls, hard-wired fire alarms, Building Warrant of Fitness, regular inspections. A commercial SKY TV licence is much higher, etc. These business costs do add to the price of the room.

Those renting their homes short term as visitor accommodation do not have to comply to all the above regulations. At the very least, if accepting money for your home, should there not be some kind of WOF inspection to check current fire alarms, insulation to the same standard as long-term rentals now demand, and commercial insurance?

Traditional accommodation - if forced to maintain the costs incurred and pressed to lower pricing to match cheaper unregulated options - may no longer be profitable. We are told visitor numbers are increasing in Hawke's Bay, an additional 470,000 visitor nights in the past three years and visitor spending hitting a high of \$630 million in 2017. Yet hotel occupancy in our region was down this year over previous years for the crucial summer months. Where are these visitors staying?

Add to this the trend of motels housing overseas seasonal workers (RSE) and social welfare clients, and we have effectively removed a significant portion of the motel stock from available tourism accommodation.

If larger motels and hotels in the region close, then larger touring or

sporting groups looking to come for an event, or medium to large conferences, may not consider Hawke's Bay for lack of large scale accommodation.

Motels, hotel and accommodation providers that embrace being part of the tourism industry provide data to NZ Statistics monthly on guest numbers, guest arrivals, overseas guests or NZ, length of stay, etc. Most of the recent wave in the past three years of short term renters do NOT report to Statistics NZ. This means the data collected is incomplete, inaccurate and unreliable. As for the freedom camping tourists that buy a converted car or van, freedom camp, then sell on departing, we don't gather data on their movements either. We really have a poor overview of our tourist industry that is our biggest earner.

Tourism is our biggest industry in New Zealand. However, accommodation with potential for a cash economy to operate is not healthy for our economy.

If all short-term accommodation providers do not register as a business, with the bank account they provide to Airbnb etc linked to their IRD number, there is room for 'creativity'.

As with most things, one change



or shift may not seem important, yet invariably there's a domino effect.

This trend towards short-term versus long-term rental will definitely have an impact. The trick is to recognise and identify what those flow-on effects may be in the early stages and take action before we have an even bigger problem on our hands.

The demand for visitor /tourist accommodation may well be on the

increase. But I ask: Is unregulated short-term home rentals the best solution? This is part of the wider discussion of valuing the product that is New Zealand and that discussion needs to be held with the tourism sector, councils and government, including IRD. ●

Jane Mackersey is the owner of Ribbonwood Cottages and president of Havelock North Business Association.



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A Diva in the CBD

MICHAL MCKAY. PHOTOS: FLORENCE CHARVIN

Opera houses around the world are experiencing a resurgence. None more so than the Hawke's Bay Opera House. The bustling activity in Heretaunga and Hastings Streets is proof. Here **BayBuzz** reveals what is going on behind the barricades.

The vital role art and culture plays in urban development is well documented. And the buildings which have over the decades, if not centuries, provided a gathering point for those seeking a place for artistic and cultural fulfillment, are testament to the fact.

Consider the Hawke's Bay Opera House.

Acknowledged to be one of the finest examples of Spanish Mission architecture in the country, its somewhat idiosyncratic design was created by Henry Eli White in 1915. It is one of the earliest survivors of a raft of some 130 buildings for which he was responsible, most of them theatres.

White's so called 'atmospheric' style incorporated Spanish, Moorish, Venetian and Indian influences, and both His Majesty's Theatre and the St James in Wellington were later examples of his approach. Possibly his most famous, however, is the State Theatre in Sydney. Not only were his theatres lavishly ornate, but they achieved technical and functional advancements through his solid knowledge of the building industry gained from an early age by working with his bricklayer father.

But apart from the fact that the architectural quality of our Opera House is matched by only a handful of others nationwide, it was the decision made by the then Hastings Borough Council to build a theatre which would seat 1,100 in a town of only 7,000 residents that is possibly even more remarkable. A decision which took considerable courage and resilience. Some might have said, blatantly bold.

On the 21st of April 1915, the foundation stone was laid under the supervision of Bull Brothers, who had put in the lowest building tender of 12,000 pounds. Amazingly, given the escalating costs on city structures today, it ultimately cost just under 16,000 pounds. With its captivating Spanish Mission style exterior and art nouveau interior of richly ornate plaster decor, coloured leadlight windows and magnificent sunburst chandelier, it was a masterpiece.

A masterpiece that, when the 1931 earthquake struck Napier, would influence the architectural style of the city's rebuild, giving it an iconic style recognised around the globe.

The Napier earthquake was also responsible for a major reconstruction and modification of the theatre

which, although unscathed, needed to comply with new earthquake laws instigated for the future safety of the country. During the ensuing years, the stage and dressing rooms were rebuilt with reinforced concrete and the auditorium strengthened. A different design replaced the tower roofs and subsequent alterations were made in the early 1990s. A bar, upgrades of the stage and dressing rooms as well as access to the Municipal Building were introduced.

In 2004 more restoration and upgrading of the auditorium and backstage facilities took place. The plaza and foyer with the retractable roof were later additions. Many were involved after 1931 and multiple changes made. The Municipal Theatre continued as a cinema and the theatre was run in conjunction with adjoining facilities as the Hastings Municipal Theatre Complex.

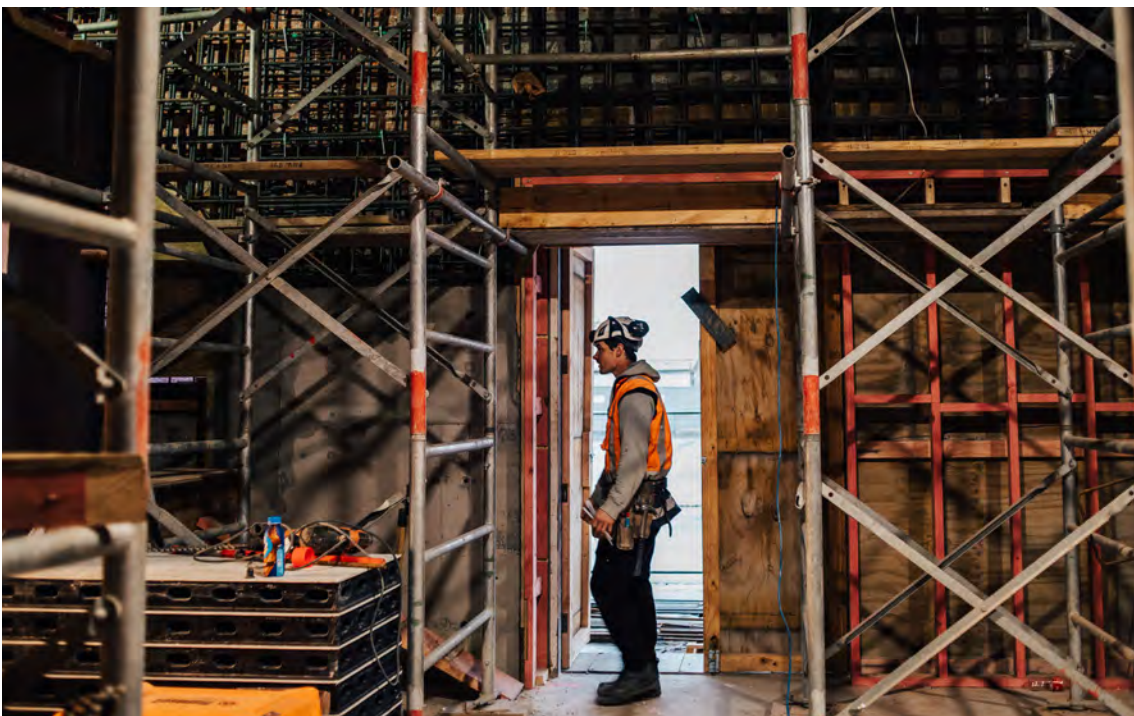
Such restorations and improvements supposedly left the Opera House ready to continue its recognised position as a building of great social and cultural significance to the greater Hawke's Bay, attracting audiences from not only the region, but also beyond.

Then the Christchurch earthquakes struck. And throughout the country all earthquake compliance codes were changed. Significant buildings like the Opera House were re-assessed. And it fell far short of the new standards. Critical structural weaknesses were discovered which indicated one part of the buildings' walls could collapse. And it was closed.

But to give credit to the council - it was not to be thwarted. The Hastings Opera House is an architectural icon and a referendum to the public as to whether the Opera House should be closed or made compliant with the new laws reaped an 85% positive response.

Masterminding this vast undertaking is Herman Wismeyer from Focus Project Management. Herman is a veteran of the Christchurch rebuild. He arrived in the city the day after it had been shaken to its foundations. Working with Opus Consultants, he was assigned to the city's heritage buildings. Born in Hawke's Bay, but with 35 years working on the architecture of old buildings (he's passionate about the Dutch Railway), he worked in Paris, Amsterdam and Brussels, focusing strongly on heritage buildings.

Returning to New Zealand, he had not been prepared



THIS PAGE: Opera House project manager Herman Wismeyer and work underway on the restoration.

for the somewhat pragmatic approach the average New Zealander had to buildings of historic interest. “I noticed the difference straight away between the two. In Europe, probably because of its age, there is a reverence for beautiful heritage buildings. Here we are far more pragmatic - why not knock down and rebuild?”

“I like the responsibility to pursue our heritage with the cultural and historic stories those buildings bear. In 25 years’ time those newly-built structures replacing the historic ones will not have any of that. Also there is a power heritage buildings have and always will have. They dictate what can be done to them rather than us. It’s wonderful to reflect on the history and what those buildings have seen.

“The Christchurch earthquakes were a wake-up call to the engineering fraternity. Looking at cost effectiveness of preserving or knocking down. And although initially it has been thought that saving heritage buildings is hugely expensive, the business case to strengthen rather than build new indicates often it is cheaper to fortify. And look at what you are providing - a historical landmark, which a new building would take years to achieve ... If ever.”

The council deserves credit for not only abiding by the referendum but under the auspices of Hastings District Council’s community facilities and programmes group manager, Alison Banks, making the decision to employ a project manager. Herman came to Hawke’s Bay to undertake the task one month after Alison’s appointment to Council.

The budget estimate, well known, lies between \$10 and \$11.4 million which allows for the development

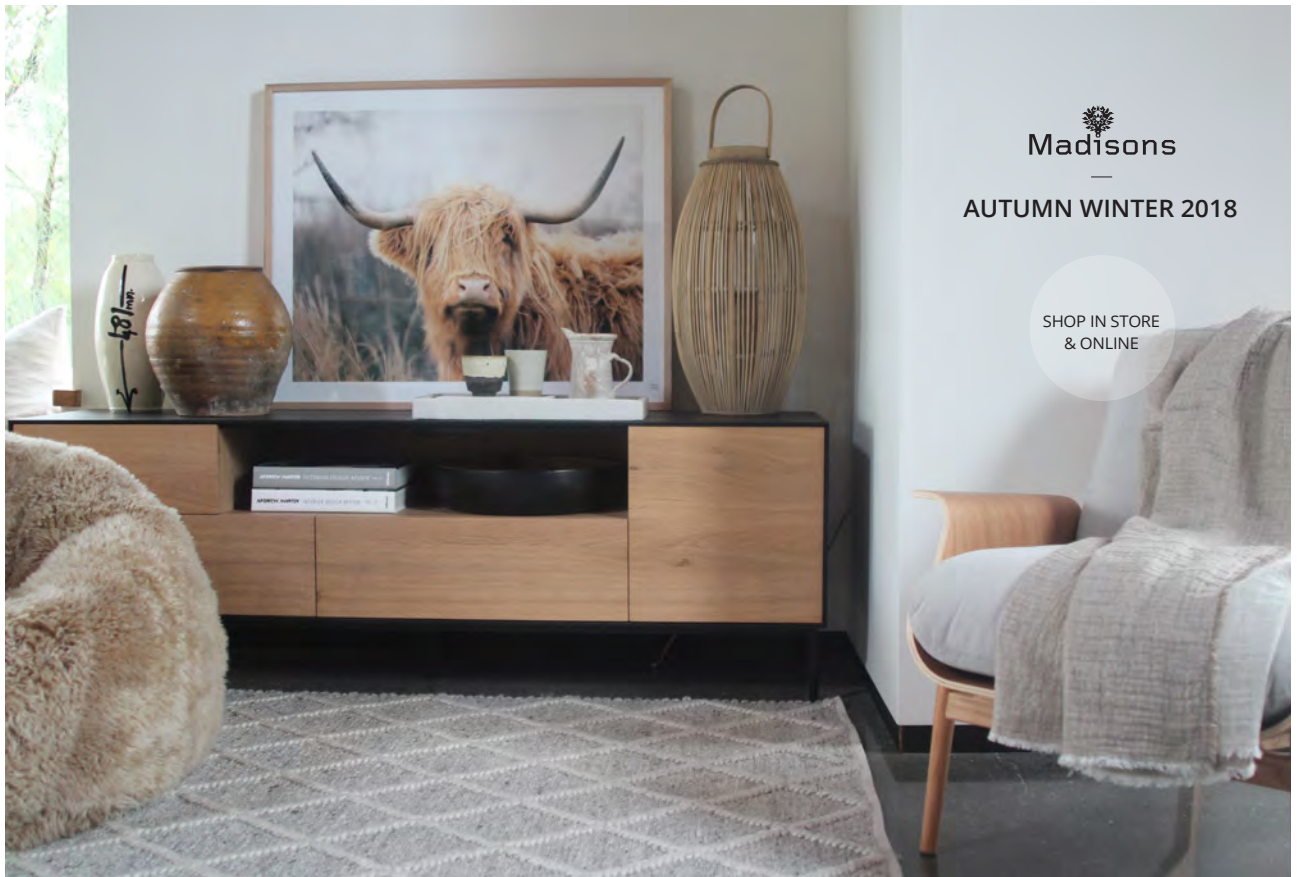
“I noticed the difference straight away between the two. In Europe, probably because of its age, there is a reverence for beautiful heritage buildings. Here we are far more pragmatic – why not knock down and rebuild?”

HERMAN WISMEYER FROM FOCUS PROJECT MANAGEMENT.

of conceptual design, strengthening and refurbishing. The finance comes from various sources, government providing \$4 million, some through rates, some through borrowing. Every aspect of the reconstruction is reviewed in order to conserve as much as possible, and re-use elsewhere other valuable structural materials that have no further service to the building.

Herman comments that with such attention to detail it is highly likely that the average visitor will wonder what the difference is between the old and the refurbished.

Two new bars are being added on the first and second levels of the Cushing Foyer, so three in all. A new roof - the old one revealed the internal guttering



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Alison Banks, Hastings District Council's community facilities and programmes group manager

could allow water seepage that could potentially damage the beautiful auditorium ceiling so there are now external gutters. The same colours are being used, but everything will be totally refreshed. New carpets, new toilets (which he raves about as being 'state of the art'). The areas for gatherings offer more functionality.

An accessibility ramp has been added at the front entrance, so those less mobile have the same pleasure of entering the superb foyer of the Opera House as any other more mobile person. "Originally it was at one side," Herman explains, "but it is a magnificent heritage feature and now everyone will have that joy when they make their entry."

There have been discoveries along the way - both good and not so. The underground foundations revealed that the walls once assumed to be steel-strengthened, actually weren't. "The Opera House was built really well," Herman explains, "but there were some areas that lacked connections between the northern and southern walls. Also the unreinforced masonry walls presented a problem. These are being strengthened by putting up sheer walls against the unreinforced brick walls and adding steel reinforcement. When the Opera House was built, steel and concrete were used so basically the same materials are being used.

"The foundations needed steel reinforcement. But digging into them we found some old road signs for upcoming events - huge ones on boards - and the original generator. It was made in 1912 in England and shipped out. It is one of the few of its kind left in the world, so it

will now be under glass on show in the public foyer so guests can enjoy this part of the Opera House heritage."

Paint scrapes have been stripped from the walls to get the exact match of the original colour. "The shades are precious to the original concept and we are keeping them that way. We did however make the decision to change the toilets and some interiors have been changed slightly. And some of the strengthening work that was done in 2007, like the dropped bulkhead in the foyer, have been taken away and redesigned according to the original designs."

The Plaza, which had been bestowed with a retractable roof will now be permanent "and weather tight," comments Herman. "The glass facade and artwork have been replicated and internally steel rods with supporting structures ensure they stay in place no matter the shaking. Also the acoustics and the air conditioning have definitely been improved. The Opera House reception rooms are very popular for public receptions and it is important to guarantee they are up to standards needed to keep guests comfortable."

The refurbishment and strengthening Herman oversees has been designed by structural engineers with a team of mechanical engineers, planners, architects, and quantity surveyors. GEMCO is strongly involved with the design and others who are responsible for the acoustics and electrics and the trillion other things that are largely unseen but necessary for modernisation.

"In fact the Opera House is reputed to have some of the best acoustics in the southern hemisphere," Herman remarks, "and before we started the properties were measured on how the building performed to make sure the outcome was perfect. The true test was when someone was up in 'the gods' and when he spoke I could actually hear what he said ... and I was on the ground floor.

"Alison Dangerfield from Heritage New Zealand, who looks after Hawke's Bay, is advising us to ensure the aspects changed are not too intrusive and adhere to their heritage. And other advisors and experts are being called upon when necessary. But basically what most people may conjecture about is where the \$11.4 million has gone. About 70% is unseen."

With the Plaza due to open at the end of this year and the Opera House itself by the end of 2019, there can be no doubt this area of the CBD will be receiving a fresh and welcome growth boost. ●



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Exploring Hawke's Bay:

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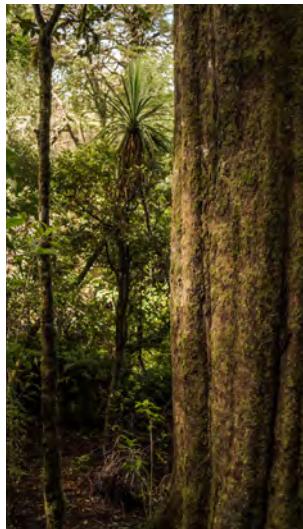
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Exploring Hawke's Bay: Kuripapango

BRIDGET FREEMAN-ROCK. PHOTOS: FLORENCE CHARVIN

Fernhill crossroads at first light, the papa kāinga of Omahu: St John's Church offers a counterpoint of stillness and reflection. Along the fence, a stand of plastic milk bottles filled with water for tending graves, both the freshly piled with flowers and the lichen-covered headstones enscribed in Māori. There's a memorial to the New Zealand wars.

The church (consecrated in 1879) was established by Rēnata Tama-ki-Hikurangi Kawepō (Ngāti Hinemanu/ Ngai Te Upokoiri), last ariki - paramount chief - of Heretaunga, who before his death in 1888, held mana over vast tracts of land from the mountains to the sea. His is a riveting life story, which intersects with many key moments and players in the 19th century settlement of our region.

To turn at this crossroads onto the Taihape Road, is to take a journey into Hawke's Bay's Wild West towards Inland Pātea and the infamous Gentle Annie. An ancient Māori route became a packhorse and bullock cart trail that cut into steep mountains; from hauling tonnes of wool to the port, to an elusive quest for gold and the lure of the Victorian tourist trade. For those who know this secret highway, it's the most sublimely 'desolate' road.

Just out of Omahu beside a gnarled old willow in a paddock with grazing cows, there's a touching totara memorial to old Patriarch - "one of the handsomest, gamest and most docile of equine celebrities" - who died in 1894. It's a reminder of the crucial role horses once played, and how these 'roads' inland took days to traverse in often treacherous conditions.

Nowadays, it takes about three seconds to drive through the hamlet of



Sherenden, 20km on: district school (1916), community hall (1920), and the rural fire force. Worth stopping, however, to hear the *quardle oodle ardle* of magpies in the gums and macrocarpa, and to admire the stand of flourishing oaks, planted here by, amongst others, three of NZ's governors-general.

It's a benevolent pastoral landscape thus far, with a sense of elevation, space, as the road dips and twists to offer stunning, sweeping panoramas out east to the coast. You can catch a glimpse of the historic Mangawhare Homestead - at one time, the only house on the road between Hastings and Taihape.

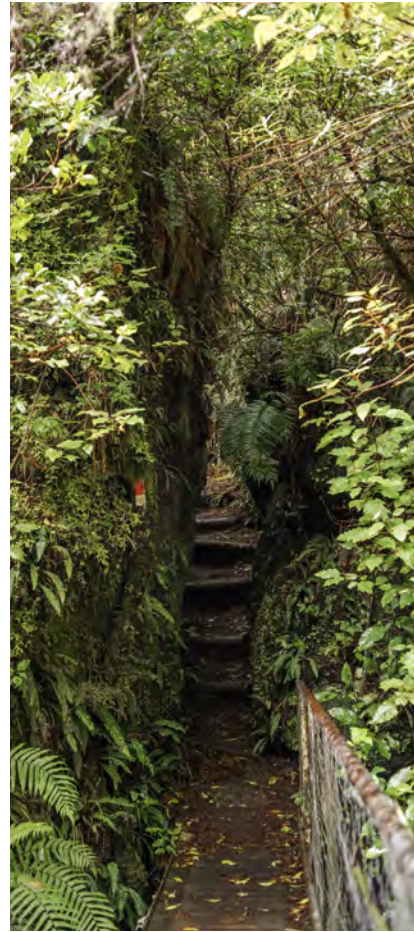
Undulating foothills give way, abruptly, to pines and the dark, looming Kaweka Ranges: great jagged shafts of greywacke rock thrust up by tectonic forces. The original forest

blanket was burnt and scoured out by volcanic eruptions millennia ago; the fern and flax vegetation later stripped by colonists for vast merino sheep stations. The land proved poor for farming; winds and grazing eroded the exposed volcanic ash and pumice soils - by the 1900s, much of this area had been abandoned. By the 1960s, it was planted in commercial state forest.

Southern Kaweka Forest Park covers some 67,000 hectares and is now under the auspices of the Department of Conservation. Between tracts of forestry in all its stages - from moonscape hills, to baby trees and thick dense pine - there are flanks of mānuka, kānuka and beech regeneration; alpine meadows. This is an area peppered with remote DOC huts and rugged tramping tracks, the province of hunters and man-alone types.

But there are plenty of day walks that warrant a family trip out. Blowhard Bush is a must, with generous picnic facilities and well-maintained tracks. The 63 hectare reserve (a private gift to Forest & Bird in 1962), contains native podocarp forest, protected birdlife, and much to explore, from giant trees (such as a 25m matai, 700-800 years old) to tiny native orchids; damp, mossy water-cut passages and limestone caves, including Patiki's Cave - home to a Māori family (and a tale of elopement) in the 1800s.

Following 'The Lakes' turn-off - where there are said to be trout from Loch Leven, Scotland, released in the 1860s - the Taihape Road winds down to the Kuripapango depression and a sprawling DOC campsite on an oxbow bend of the Ngaruroro. On the Easter weekend it's filled with families



CLOCKWISE FROM TOP: Kaimanawa heritage horses, Kuripapango; a water-cut rock passage at Blowhard Bush; the Taihape Road; Sherenden Rural Fire Force.

happily hauling water in buckets from the river, frying sausages, pitching camp between clumps of mānuka. It's a popular spot for trout fishing; in earlier times, a place for resting horses.

In 1882, there were two hotels here, one on either side of the river before they merged to become the Kuripapango Hotel, advertised abroad as a health resort. During its short-lived

heyday in the 1890s, "Ladies and children with peckish appetites were whisked up to Kuripapango to have their gastric juices stirred up by the mountain air." But floods in 1897 washed out the road and main bridge, and four years later the hotel burnt down - the guests whisked back to Napier in their pyjamas.

Beyond the Kuripapango Bridge you

can see the precipitous Gentle Annie winding steeply up, 736m above sea level, into Rangitikei District and the Central Plateau. It's well worth the climb, but that's another journey. ●

Editor: Bridget will be 'discovering' other less-travelled Hawke's Bay places with stories in future editions. Tell us places you'd like to see discovered: editors@baybuzz.co.nz



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Wine: Stories from Hawke's Bay

Mark Sweet. Photographs Tim Whittaker



This book is a treasure ... I love the photographs, both old and new ... all my expectations were exceeded.

Tim Turvey, Clearview Estate Winery

A must for those wishing to know more about the Hawke's Bay wine industry – its history, wine pioneers and current producers and their outstanding wines.

Graeme Avery, Sileni Estates

A splendid new book ... an extraordinary trove of images.

John Saker, Cuisine

An engaging read that I heartily recommend for the depth and character it adds to the Hawke's Bay wine experience.

Alwyn Corban, Ngatarawa Wines

I heartily recommend this book to anyone interested in a well-researched piece of important wine history, a glimpse into many of the characters who have helped build a thriving wine industry, a winemaker's view of what makes the region and its wines special, or a beautifully illustrated adornment for a coffee table.

Bob Campbell, Master of Wine

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Head cheese maker Inacio Guimaraes at a crucial stage of the whole process.

The Big Cheese

MICHAL MCKAY. PHOTOS: FLORENCE CHARVIN

Artisans abound in the Bay creating foods by hand, all made by traditional methods. As gourmands seek out that which is irresistible and authentic, we are fast gaining a reputation as the 'go-to' region for very fine fare. And so we begin an occasional focus on artisans in the Bay.

Cheddar. Cottage. Parmesan. Romano. Brie. Blue. Gouda. Edam. An amazing number of different styles, textures and flavours of cheese are being churned out in New Zealand. Considering cheese is all made from the same basic ingredient - milk - it's even more astonishing.

It wasn't always that way of course. There was a time when cheddar was pretty well it. Thanks mainly to a British decree resulting from the need to conserve milk during and after the Second World War, which ordered that only long-life, easily transported, factory-made cheddar was to be made from cow's milk.

It may not have been Hitler's primary aim to subject millions to a somewhat cheerless cheese, but that decree had a reverberating effect, particularly in the colonies. Even in New Zealand cheddar was pretty well the only cheese of choice. Albeit as variations on a theme. Remember Chesdale? Triangles, slices, blocks - all of an instantly recognisable rather rubbery texture, meticulously wrapped in foil or plastic. Along with Marmite, almost a Kiwi icon!

Fortunately, though it has taken a few decades to recover, the NZ Champions of Cheese Awards are a testimony to the fact that we are today producing some of the most innovative and delicious varieties ever to grace a cheeseboard, with numerous variations and characteristics including colour, aroma, texture, flavour, firmness, mould, 'eyes' or gas holes as well as keeping qualities. Artisanal cheeses produced by hand using the traditional craftsmanship of skilled cheese makers. As a result, they are often more complex in taste and variety. And many are aged and ripened to achieve certain aesthetics.

In recognition of this maturation, the

NZ Champion of Cheese Awards were initiated in 2003. The event now has up to 300 entries with about 2,000 tonnes submitted to an extensive board of around 28 judges from New Zealand and overseas.

Hohepa ranks right up there amongst those handed accolades annually. Their first entry in 2007 won them the national champion Feta category. For a cheesery which had only expanded into the commercial market the year prior, it was an indication of their unique approach. Multiple medals have followed. This year they gained a Gold Medal for their Vintage, a Silver Medal for their Tasty, and two Bronzes for their Fenugreek and Biodynamic Blue.

“Our cheese is good because of the way we farm. It tastes of this land.”

HEAD CHEESE MAKER
INACIO GUIMARAES

Head cheese makers Inacio Guimaraes and Peter Hargroves self-effacingly put their success down to the Demeter milk used in production. Which is a valid point. Unique to the Bay, the farm has some 46 hand-reared Shorthorns which graze on a lush herbal pasture on the salt marshes and river banks of Clive. Hohepa HB has practised sustainable organic farming since the village was established in 1960 and is regarded as a leader in bio-dynamic farming practice.

There is no doubt this contributes to the complexity and character of the cheeses. But of course skill in cheese making is what ultimately produces the quality and flavour for which Hohepa cheeses have gained such recognition.

Inacio has been with Hohepa for 26 years. Coming from a dairy farm in Brazil, for him bio-dynamic farming was a norm. “I was very aware of the herbs growing which made the milk from our cows have a unique flavour.” He studied agriculture in the UK specialising in bio-dynamics, where he gained a scholarship to Emerson College. Here he met his New Zealand wife. After returning to Brazil to fulfil his scholarship requirements, “we had friends in New Zealand so we decided to come here”.

“I started as a volunteer at Hohepa which I did for three years. I became very interested in cheese making and so we started in a simple way, with one cheese vat.” Originally the cheeses were produced for the residents. He attributes much of the Hohepa cheese rise to fame to internationally-recognised cheese expert, Juliet Harbutt (who now lives in the Bay). “She tried our cheese at the Farmers' Market and stated it was the best cheese she had tasted. At the time she was writing a regular column for *NZ House & Garden* and she featured us in several articles.”

That was the kick start. Parents of some of the Sutherland Trust attendees realised that there was gold coming out of the cheesery; they decided to invest in the shop and raised funds for the cheesery. So in October 2007 it was established. “We increased the herd and won our first medal in 2008 for feta,” says Inacio with a happy smile.

He explains that initially they were making what Hohepa itself needed which was Danbo and yoghurt and mozzarella. Now of course the range has become far more extensive. “The plain more mature cheese - cumin, herb and garlic - are mainly what we sell as soft cheese. The tasty to vintage and the blue are very creamy and fruity.”



CLOCKWISE FROM TOP LEFT: Peter Hargroves and Hohepa resident Luke Blair admire Danbo rounds; processing; line-up of Cumin; Jacob Osborne, cheesemaker in the making; artisan cheesemaker Peter Hargroves.

There is no doubt Inacio is passionate about his profession. When he talks about it his eyes light up and he admits that he even sings to himself when he is in the cheesery. "Our cheese is good because of the way we farm. It tastes of this land. You can make a mild cheese in eight weeks. But wait, if you can wait, in eight months you get something rich, complex, powerful. I like powerful cheese."

In 2009 Peter Hargroves joined Inacio as head cheese maker and together they developed the range even further, winning two Champion of Cheese Supreme Awards with Herb Quark and Tasty in 2010. "Each year we always grab something," comments Peter. "And as the judges change every year you depend on what their preferences are. We decide which ones we will put forward, but you never know whether it's the more mature or the younger ones they will like. For the awards we select cheese for tasting a few months before until we have the right ones to send."

The Tasty received high praise that particular year from the master judge Russell Smith, who declared it was "an absolutely stunning cheese. It's beautifully aged, and in the Danbo style. The front palate is very fruity with a lovely nutty finish. It also has a long finish." The quark too was a hit. "The tanginess works beautifully with the subtle herb flavour and is just so fresh. It has a beautiful clean finish on the palate. Gorgeous."

And expert Juliet Harbutt confirms the recently-awarded gold for their Vintage is particularly well deserved. "The original recipe was Danish, but

Inacio made it his own. It's buttery and sweet initially and becomes more like cheese sauce as it ages. At the grand old age of twenty months it becomes hard and dense with very complex flavours released when in the mouth."

Hohepa farm in Clive, which houses the herd, is over fifty years old and about fifty acres in size. Both Inacio and Peter are sure that it is the combination of the sea influence on the grasses and herbs with the salty soil and the bio-dynamic methods and treatments used which offer something very special. Residents help feed and milk the cows daily.

Explaining how he got into cheese-making, Peter laughs. "It was a bit different to Inacio. I was a Yorkshire lad, ex-Merchant Navy. I came to New Zealand after visiting Australia in 1973, met my wife (in Napier) and decided to stay." He went to Hamilton.

"And of course everyone knows that in the Waikato farming is the backbone. I worked for NZ Co-Op and started making milk powder. Worked my way up the ranks; 43 years I've had in dairy. And I studied micro-biology in Palmerston North while I was with the company. We went back to York to a great dairy farm, St Helens - one of the biggest around. Did that for 17 years. Then 13 years ago come this September we came back and I went to Te Mata cheesery." In 2009 he joined Hohepa.

He and Inacio are both head cheese makers with specific responsibilities in the cheesery, and together they have built Hohepa's reputation as one of the finest cheeseries in Hawke's Bay ... if not New Zealand. They specialise in the softer cheeses like Danbo, and

Cumin is their biggest seller.

"Our big responsibility is to ensure we don't run out, so the output is monitored accordingly, both seasonally and dependant on weather," Peter explains. "We have about six tonnes of cheese in stock and we process 157,350 litres of milk a year so that equals 20 tonnes a year of hard cheese, plus fresh milk and fresh cheese. It takes three months to make a danbo with four or five months to mature; 18 months makes it a tasty; and the vintage comes after 18 months to 3 years. It is housed in 10-12 degrees and once packed it is stored at 3 degrees. And once we start making a cheese we can't stop until the process is finished. We do put out a certain tonnage per year, but remember we are one of the smaller cheese makers."

So what is the secret that makes their cheese so good? Both agree on this, "To start with you need a good herd, a good dairy farmer, and good grass. A variety of herbal pasture equals Demeter milk." Season too plays its part. "For us spring to early summer is the best time to make a winning cheese." But, they laugh as they reveal perhaps their most surprising secret in making great cheese. "It's the good hand of the cheese maker. That's why we have big hands!"

Both Peter and Inacio acknowledge that Hohepa is unique. Maybe it is the sea influence on the grass, the salty soil or the bio-dynamic treatment. Or all three. But for sure, with a hefty amount of artisanal skill also in the mix (including the importance of large hands), this boutique cheesery is definitely something of pride for the Bay. ●



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IDEAS AND OPINION

TONY BISH

Expect Great Wines from Vintage 2018

A frost-free start to the 2017/2018 growing season was a harbinger of good things to come. Not having to get our staff out of bed at 4am to tend to frost fighting plans was a bonus!

The warm spring weather continued into summer, and Hawke's Bay received well above average Growing Degree Days (GDD), a measure of warmth used in horticulture and viticulture to predict when crops (and insects/pests) will mature.

GDD counts the total number of degrees Celsius each day that are above a threshold of 10 degrees C. The long term average of GDD is 1250 in Hawke's Bay, and this season we are running at 1450, which is 16% above the long term average. The high GDD this season ensured that fruit set was generally very good across most varieties, providing adequate crop levels to work with in our vineyards.

The summer period of January and February was very warm and quite humid, but with relatively low rainfall, providing an excellent build up to the critical March/ April period of harvest. Brix (sugar) levels increased well, and acidity levels reduced as part of the normal ripening process.

In early March we received one significant rain event that caused some much-publicised localised flooding in the Esk Valley. However, the early blocks of Chardonnay and grapes used for making sparkling wine styles had already been harvested in mint condition, and most wineries were able to defer further harvesting until the ground dried out again.

Escaping any significant rain from Cyclone Hola was merciful, and the harvest really picked up after 20 March. The balance of Chardonnay and a significant percentage of Merlot was picked in excellent condition, a very important result as these two varieties make up a sizable proportion of Hawke's Bay's grape intake.

GDD counts the total number of degrees Celsius each day that are above a threshold of 10 degrees C. The long term average of GDD is 1250 in Hawke's Bay, and this season we are running at 1450.

A stunning Indian summer then commenced, which at the time of writing on 11 April, has only just ended with a cold southerly snap. During this window, Syrah, Malbec, Cabernet Franc and Cabernet Sauvignon were harvested under perfect weather conditions, along with any remaining Sauvignon Blanc.

A few brave winemakers have left out blocks of Cabernet Sauvignon, our region's latest ripening variety, hoping to finesse an excellent pick perhaps in mid to late April. Hopefully fortune favours these brave souls!

In summary, most wineries will have excellent fruit to work with across the varieties prevalent in Hawke's Bay. The highlights may well be Chardonnay and the later reds such as Cabernet Franc and Cabernet Sauvignon, along with some excellent Merlot, although it's still too early to call. The Chardonnays have excellent depth of flavour and good balance. The reds have brilliant colour and flavours are bold, providing excellent material to mature in barrel.

So, lovers of Hawke's Bay wines can relax in the knowledge that many great wines will be produced from vintage 2018! ●

Tony Bish is the winemaker at Tony Bish Wines.



Photo: Tim Whittaker. tim.co.nz



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Photo: Florence Charvin

The Cabana Hits 60

JESSICA SOUTAR BARRON

The Cabana in Napier is New Zealand's oldest live music venue and celebrates its 60th this year. Established in a time when NZ had only one TV channel and a couple of radio stations, the Cabana was an essential meeting place for Hawke's Bay with live music up to six nights every week.

"If you wanted to be entertained you had to go out. There was nothing to do at home but watch *Coronation Street* with your mum; you had to go out your front door to be entertained," says Cabana 'guv'nor' Roy Brown who took over eight years ago when a group of musos and fans rallied to save the venue, which was on the brink of closing its doors for good.

Brown, himself an accomplished musician, says when he was a

teenager, the Cabana was the number one place to play. "It was the coolest gig you could get in Hawke's Bay." When the call came to save the place 30 years later he had to say Yes.

The Cabana was the vanguard of a past era, but is still as vital today as it was back then. "It's important it stays for young musicians, to give them somewhere to play," says Brown.

Alongside regular nights featuring Hawke's Bay's up-and-coming talent the Cabana hosts the big names of the NZ music scene as well as many touring here from overseas.

A list of those who've played the Cabana is a 'who's who' of New Zealand music history: MiSex, The Feelers, The Exponents, Salmonella Dub, Phoenix Foundation, The Eastern, Hello Sailor, Black Seeds, The Chills, Head Like A Hole, The Mockers, Sharon O'Neill, Blerta, The Crocodiles, Blam Blam Blam, DRAGON, Herbs, Headless Chickens, Split Enz...all the legends.

The Cabana is a modest place, but if the walls could talk – and through the wallpapering of gig posters they almost can – they'd tell stories of

"If you wanted to be entertained you had to go out. There was nothing to do at home but watch *Coronation Street* with your mum."

ROY BROWN

heady nights, dancing til dawn, and big names finding a sanctuary here in Hawke's Bay from long and tiring tours.

Highlights for Brown have been meeting idols like Lloyd Cole, Steve Kilbey from the Church and Glen Shorrock from the Little River Band. "Having my biggest influences, my absolute heroes playing here, in my bar, that's a buzz," he says.

To celebrate the Cabana's 60th year Brown is planning two months of headlining acts and over 20 separate gigs including Devils Elbow, Skinny Hobos, Jordan Luck Band, Ladi6, The Kawekas, Swamp Thing and Dave Dobbyn. Full details at cabana.net.nz. 🟡



Visitors are invited to move around and within the mass of forms, bumping against them and getting lost and found in what one young enthusiast called “the squishy forest”.

PLAY at HCAG

The main gallery at Hastings City Art Gallery is alive with the giggling of children and the gentle swaying of huge yellow inflatable spherocylinders. In the Foyer there are kids building and dismantling wooden cities and in the Alcove music is being made on the walls.

The child-friendly interactive exhibition *PLAY* has so far been a hit with the littlies of Hastings, offering them the chance and space to make and create, and challenging the idea of what art is.

“Seeing and participating in art is a great equaliser and brings us closer together to our diverse community,” says HCAG development coordinator Tryphena Cracknell.

“It also has a range of benefits for our children, from building empathy, neural pathways and risk taking, to developing problem-solving ability.”

Seung Yul Oh’s *Periphery* – the grouping of over 40 giant inflated capsules – is on loan from Dunedin Public Art Gallery. Visitors are invited to move around and within the mass of forms, bumping against them and getting lost and found in what one young enthusiast called “the squishy forest”.

Campbell Tamahina Burns’ offering to the exhibition is *Internal Geometries* – a series of wall-sized instruments to play. These 2D instruments are brought to life by simple touch and are based on the ancient solfreggio frequencies/6-tone

scale of Gregorian chants.

On the floor of the Foyer space Sara Hughes’ *Heretaunga* keeps little hands busy. Hundreds of wooden blocks inspired by Heretaunga Street’s distinctive buildings and motifs have been made by the chaps at Menzshed Hastings and now kids (and adults) get to create and adapt their own versions of cityscapes, building them from scratch or adding to earlier visitors’ work.

For the first time, Hastings City Art Gallery developed a Boosted campaign to crowdfund, and raised \$3,430 to help bring in the exhibition.

The show runs until 22 July and entry is always free. ●



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Top Ten Hot Spots for Kiwis in 2018

JENNY NILSSON

BayBuzz asked House of Travel what the vacation hot spots were this season. Here's their 'top ten'.

Croatia - sailing, scenery & history

Zagreb and Dubrovnik are the beating heart of Croatia, but the islands are where you'll find the country's soul. With almost 6,000km of Dalmatian coastline, pure blue waters and golden sands, the islands of Croatia demand to be visited.

Croatia is the supermodel of the travel world – it simply doesn't take a bad photo. Behind the overwhelming beauty of Croatia lies a tumultuous history of conquest by the Greeks, Romans, Venetians, Turks and Hapsburg emperors. The result is a country that has ancient ruins and medieval cities set against a backdrop of sparkling seas, forests and waterfalls.

Something for everybody.

USA: beyond the theme parks

With direct flights to Los Angeles, San Francisco, Houston and later this year also Chicago, more Kiwis are keen to explore beyond California and the west coast.

Flying into Houston you can check out great shopping, the Houston Space Centre and the Super Bowl Stadium before immersing yourself in the music and food of New Orleans, Memphis, Nashville. Jazz, blues, country and rock 'n' roll with creole, gumbo, jambalaya, grits, pulled pork and crawfish.

There is renewed interest in Route 66 with the planned Chicago flights – riding it on a Harley, self-driving and even guided holidays along this iconic route.

East Africa: a bucket list destination

Catching a glimpse of the Big Five ranks high on any wildlife & adventure lover's bucket list.

An East African safari is the way to do this and so much more. See chimpanzees at Uganda's Kibale National Park and the endangered mountain gorilla at Bwindi Impenetrable Forest. Witness the annual wildebeest migration from Kenya's Masai Mara to Tanzania's Serengeti Park – undisputedly an experience of a lifetime. Mt Kilimanjaro stands majestically in the landscape, waiting to be climbed and the Ngorongoro Crater, a jaw-dropping sight with a unique micro-climate and wildlife not to be missed.

Vietnam: food, culture & beaches

Ever popular for couples and BFF's travelling together for cheap 'n' cheerful food, shopping and rooftop bars. There is so much history, bustling cities, idyllic beaches, dramatic scenery, friendly locals and fascinating culture. We are finding now that families can't get enough of Vietnam - from culture shocks to huge bowls of pho, Kiwi kids are left with wide eyes and broad grins.



Portugal: cheap with great scenery

For centuries Portugal has lived in its Spanish shadow, but at last this beauty is shining through. Beautiful beaches, medieval monasteries, hills dotted with castles, baroque churches, vineyards, windmills and unspoilt villages with cobbled streets. River cruises are popular through the Douro Valley – a world-heritage region famous for its port wine production. A destination for walkers and cyclists with landscapes of olives, almonds, cork trees and vineyards.



Niue: the Pacific's best kept secret

The secret is out about the 'Rock of Polynesia'. Niue, a coral atoll where the year round daytime temperature ranges between 27C to 30C, where people are friendly, adventure activities are amazing, there is no pollution, phone numbers have only four digits and the NZ dollar is the official currency!

With a mere 1,500 inhabitants sometimes there are more humpback whales in Niue's deep blue waters than people on the island. Fishing, diving and snorkelling are high on the list of things to do for most visitors along with exploring ruggedly beautiful caves, coves and chasms.

Japan: ski packages, food & culture

Japan is emerging as a foodie destination with the presentation and dramatic delivery of the culinary delights an artform of its own.

With three quarters of the country mountainous, Japan's a haven for the avid skier or snowboarder. Boasting some of the most reliable and heaviest snowfall in the world, resorts are rich in thick, metre-deep powder. Once there, experience a Japanese style of ski culture. Eat your weight in freshly cooked tempura and switch your après ski from a lively all-nighter to an Onsen hot spring bath.

With interest in the 2019 Rugby World Cup being held in Japan, it's a destination to check out.



Borneo: volunteer with Orangutans

Assist the project staff with a variety of vital tasks at a Borneo rescue and rehab centre. Make a difference to Sarawak's protected wildlife species including gibbons, sun bears, macaques, civet cats, sambar deer, porcupines and crocodiles as well as many native birds such as hornbills. The undoubted star attraction, though, is Borneo's most fascinating and enchanting resident – the orangutan – and it is the care of rescued, injured or orphaned orangutans which is the project's speciality.

People from all walks of life at thinking more about 'travel with a purpose' and including volunteer programmes as part of their overseas holiday.

Hawaii: for active relaxers

Hawaii's the dream destination for sun, sea and serenity. And for some, it's just as satisfying for sun, sea and sweaty excursions. Those who have visited Waikiki before are venturing out to explore the outer realms of O'ahu and the other three unique islands that are all different and less developed. With great surf beaches, snorkelling and kayaking on the itinerary, along with exploring rainforests, lava craters, waterfalls, sea turtles and local markets

Cambodia: untouched beauty and eye-opening history

A beautiful country with quiet humble people – a must in South East Asia. Believe the photographs.

Sunrise over Angkor Wat is as startling as they depict regardless of filters and photography skills, it's as beautiful in the raw as it is in shiny magazines. Modern, yet untainted by tourism, Battambang, Cambodia's second most populous city, impresses visitors with sleepy vibes, friendly hospitality, ancient temples, Buddhist shrines and the bamboo railway.

But to understand modern Cambodia it helps to visit the chilling killing fields of Choeung Ek where you can see the results of the communist party, Khmer Rouge, on the country in the 1970s. Today you can take an audio tour that stuns visitors into silence, but it's the solemn peacefulness that's particularly sobering. ●



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IDEAS AND OPINION
MARY KIPPENBERGER

In Support of Frontliners

I did not procure a bus by unfair means or advantage; there is no need for head shaking or mutters of 'POOR Peter'.

Oh yes, maybe I did say with pitiful tone that I'm nearly 67 and who knows how much time I have left. I may have slipped in - not a devious slip just, a regular pointing out kind of a slip - I may have pointed out that I have always wanted a bus, that it is my dream to load up all the whanau and sail away, well chug away, well slow shuffle away, hugging the inside white line 'cause I don't want to slip over the edge with my big rear end.

The point is that Peter hardly sighed at all, or maybe he is so kind and wants me to be happy in life's final trimester that he keeps his sighs to an inward minimum. Whatever the case we now have a bus ... just a regular bus. Some people want buses with kitchens and closets. Not me. I just wanted a bus with seats and a space for a bed and that's what I have. And yes, maybe the space for the bed is quite cosy and maybe Peter must foetal in to fit, but is that such a price to pay for love? Surely not.

And when I drove that dear bus across the bumpy culvert and took my squealing grandies for a ride around the basin paddock, those excited fighting for airtime jabberings were worth all the gold in China and I bet there is a lot of gold in China.

As I write I am about to drive to Martinborough. I don't need to pack much; I won't be staying. But the three hour journey will be an emotional one sending me back thirty years.

I joined the Department of Social Welfare as it was then in 1988 and I was assigned to the Waipukurau office. There I stayed for the next 15 years under the supervision and support of Mark Corkran and Bob Bishop. Two deeply good men. My belief then and now is that change for families is built on the back of relationships, and building relationships takes trust, time, love, belief, boundaries, practical support, creativity and kindness ... buckets of kindness.

For 15 years both Mark and Bob protected me from the departmental machine and made many of my sometimes seemingly crazy ideas possible. For 15 years I had the privilege of really working alongside families, the privilege of being let inside extraordinary stories and being there as brave, battered souls clawed their way through generations of abuse and neglect and found their way to gentler ground.

All that changed in 2003.



Photo: Danny Priestley

Both men had left and I worked under an ever-changing line up of supervisors. The last straw of many last straws was when I was told I couldn't visit the Terrace School, to just wander about for half an hour, spending some time in play and hugs, then to return to my desk to send quick scribbled letters to the kids on my case load, letters covered with stickers and filled with lollipops. It's fun to get mail.

I left. I slunk away with my heart down and all stuffing knocked well and truly out.

Fifteen years on and I'm off to meet up with one of my precious darlings. In 1989 she was a little four-year-old girl who desperately wanted her mother to love her. I tried so hard to be the fairy godmother who could grant that wish, but I knew I had failed with a call from the school one Thursday afternoon.

Now six years old, her mother had just rung to tell the school not to bother sending her home. She wasn't wanted. I picked her up and took her back to the farm, found a tree and sat with her trying to find the words but really there are no words to soften such abandonment.

For the next six years she struggled to make sense of her loss and with the support and love of her foster family she was finally, at the age of twelve, able to return to her family, to her grandparents.

Today the *Women's Day* will take up her story. A story of courage and resilience. A story that takes this extraordinary young woman, this loving mother, this kindergarten trained, Master of Social Work inspiration into the next phase of her life.

She wants to be a social worker. If she chooses the department, Oranga Tamariki, I hope they are ready for her. That the changes to a more compassionate way of working are real and will support not only her, but all of the overworked, stressed, passionate frontliners who are out there trying to make a difference. ●



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