

# BAY BUZZ

Nº52 • MARCH / APRIL 2020 • HAWKE'S BAY UP CLOSE, IN DEPTH

## How to pick the best School

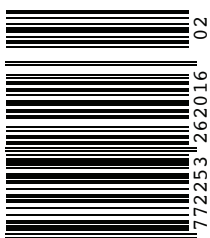
**NEW**  
US ELECTION  
WATCH



**Raw deal  
for raw milk**

**5G: Should you worry?  
HB health care delivery  
on life support  
Petrol vs EV : Time to trade?**

\$10.00 INC. GST



9 772253 262016 02

**RYMAN  
PIONEERS**  
*A new way of living*

**SELLING  
NOW**

*In Havelock North*

**SECURE A BRAND NEW APARTMENT OR TOWNHOUSE IN HAVELOCK NORTH**

- Superbly located in Te Aute Road, just a short drive to the village centre
- Spacious open plan living, perfect for entertaining
- Designer kitchens and fully tiled bathrooms
- Townhouses are priced from \$630,000
- Apartments are priced from \$615,000

Our two and three bedroom townhouses and apartments are designed with the over 70's in mind. They are light and spacious with well considered layouts, located within the security and companionship of a village community.

**Call Maureen or Lynda for more details**

**HAVELOCK NORTH VILLAGE**

94 Te Aute Road, Havelock North, 06 877 0701

[rymanhealthcare.co.nz](http://rymanhealthcare.co.nz)



**RYMAN  
HEALTHCARE**



52

## BayBuzz March/April 2020

---

HB health system seriously ill. How to pick best school for your kid. Getting serious about NZ auto emissions. Local milk producer getting raw deal. Can we turn the corner on waste? Internet deficiencies accumulating. Electromagnetic radiation & 5G. HB visitor sector needs to step up. Napier aquarium doesn't float. Challenge to HB farmers and growers. DIYers get unfair praise. Ceramics appeal. Trump looks like the winner!

Cover photo: Florence Charvin. Above: Waikaremoana. Photo: Tom Allan.



Follow us at:  
**baybuzzhb**

Articles online at:  
**baybuzz.co.nz**

**Editorial enquiries**  
editors@baybuzz.co.nz

**Advertising enquiries**  
Tom Belford  
tom@baybuzz.co.nz

**Reach BayBuzz by mail**  
BayBuzz, PO Box 8322,  
Havelock North



**The BayBuzz Team**

EDITOR: Tom Belford  
ASSISTANT EDITORS:  
Bridget Freeman-Rock;  
Lizzie Russell  
SENIOR WRITERS:  
Bridget Freeman-Rock;  
Keith Newman;  
Jess Soutar Barron;  
COLUMNISTS: Kay Bazzard;  
Andrew Frame; Matt Miller; Paul  
Paynter; Jess Soutar Barron;  
Hazel Thomas; Pat Turley  
EDITOR'S RIGHT HAND:  
Brooks Belford  
PHOTOGRAPHY: Tom Allan;  
Florence Charvin  
ILLUSTRATION:  
Brett Monteith; Israel Smith  
DESIGN: Unit Design -  
Max Parkes; Giselle Reid  
DISTRIBUTION:  
Mel Blackmore  
ONLINE: Mogul, Liz Nes  
BUSINESS MANAGER:  
Charleen Downie  
PRINTING: Format Print

ISSN 2253-2625 (Print)  
ISSN 2253-2633 (Online)



This document is printed on an environmentally responsible paper produced using Elemental Chlorine Free (ECF) pulp sourced from Sustainable & Legally Harvested Farmed Trees, and manufactured under the strict ISO14001 Environmental Management System.

## Featured Contributor



Photo: Karen Worthington

**Hazel Thomas**

Hazel Thomas writes our new personal health column. Hazel is a registered clinical nutritionist with a special interest in gut health, food sensitivities and children's health. See page 66 for her thoughts on the effects of 5G.

# 22



Lindsay Farm, Waipukurau.  
Photo: Florence Charvin



Photo: Tom Allan



Photo: Florence Charvin



Photo: Florence Charvin

## Bee in the Know

- 6 Nourished for Nil**
- 8 Did You Know?**  
Improving your HB IQ
- 10 The heat is on!**  
Global Warming Update
- 12 Events / Lizzie Russell**

## Features

- 16 A raw deal for raw milk? / Keith Newman**  
Protest grows over MPI treatment of trusted local raw milk supplier.
- 24 Best in class / Jess Soutar Barron**  
HB parents & students blessed with options
- 32 Health care delivery on life support / Tom Belford**  
Are HB's worsening health challenges beyond our control?
- 38 Petrol vs EV: Time to trade? / Tom Belford**  
Government falters on fuel-efficiency standards & EV incentives / How HB dealers read the market.
- 44 Reframing the internet experiment / Keith Newman**  
Is the Internet taking us where we want to go?
- 50 Trump's election to lose / Tom Belford**  
Sorry folks, deck is stacked in his favour.

## Ideas & Opinions

- 54 A world without waste / Dominic Salmon**  
Government putting teeth into key waste issues.
- 58 Is Hawke's Bay tired of tourism? / Katie Nimon**  
A challenge to lift complacency.
- 60 Shapeshifter ... budget buster / Paul Paynter**  
How long will aquarium proposal tread water?
- 62 Why? Why? Why? / Andrew Frame**  
Reasons to worry about Napier City Council's fresh start.
- 64 Securing our food future / Mike Petersen**  
Working with nature and building trust with consumers.
- 66 5G is coming ... like it or not! / Hazel Thomas**  
We live in electromagnetic fields ... can it be healthy?

## Culture

- 68 Friendly fire / Lizzie Russell**
- 70 Waikaremoana / Tom Allan**
- 74 All fired up / Kay Bazzard**
- 78 Shedonistic tendencies / Jess Soutar Barron**
- 80 Mary Kippenberger**



**FROM THE EDITOR**  
**TOM BELFORD**

The year is moving into full swing, and with so much going on, I barely know where to begin.

As a US ex-pat, I can't help but be stunned by the sight of two billionaires (at least we know that's true of Michael Bloomberg) fighting a socialist for the hearts and minds of working-class Americans ... the most critical voting block in the upcoming presidential election. Read my analysis in *It's Trump's Election to Lose*.

In our local political arena, our various councils are getting up steam. It will be important to watch the new teams in action, particularly at the Napier City Council and the HB Regional Council, with many new bums in the deck chairs. Already our *BayBuzz* pundits Andrew Frame and Paul Paynter in their columns are getting queasy about NCC, which seems determined to float the - by most measures - dead in the water National (or is it Napier?) Aquarium.

However, I suggest the toughest issues facing any political body in Hawke's Bay are those confronting the HB District Health Board, with a new chairman and a host of new members. How tough? Read *HB Health Care Delivery on Life Support ...* and don't get sick.

In case you didn't feel the recent heat, the planet is getting much hotter, with January being the hottest January ever recorded. Our regular *Climate Update* keeps you posted on various implications of our steadily-warming planet.

And my article, *Petrol vs EV: Time to Trade?*, looks into the Government's tentative new regulations and financial incentives to force cleaner, more fuel-efficient petrol cars on the one hand, while encouraging hybrid and pure EV take-up on the other. We include the observations of several of HB's leading auto merchants, who have their fingers on the weak but strengthening pulse of

our local electric vehicle market.

The Government's proposals are part of its strategy to achieve carbon neutrality by 2050. And clearly there's widespread concern about climate change.

But it seems that many people are even more focused on a different manifestation of our extravagant lifestyles ... waste. And especially plastic and packaging. So we've asked Dominic Salmon at Hastings-based 3R, the smartest folks in NZ on waste issues and the 'circular economy', to write regularly on this topic, starting with *A World Without Waste*.

If you can set aside broader worries about the planet going down the gurgler, this *BayBuzz* does address some closer-to-home HB issues.

For example, in *Best in Class*, Jess Soutar Barron explores the options and considerations involved in selecting the best school for your child here in Hawke's Bay.

Keith Newman, in *A Raw Deal for Raw Milk*, looks into a 'safety' controversy leaving a longstanding trusted local milk producer and its loyal customers sour.

And CHB farmer and former NZ Agricultural Trade Envoy Mike Petersen issues a challenge to Hawke's Bay farmers and food producers in *Securing Our Food and Fibre Future*.

Two other new columnists will be joining Dom Salmon in writing for *BayBuzz* on a regular basis. Nutritionist Hazel Thomas writes her inaugural healthy living column on health issues posed by 5G and, more generally, electromagnetic radiation. And Nimons general manager Katie Nimon begins with an overall critique of the state of our HB visitor industry.

Whew ... need to relax after all that?!

In *Friendly Fire*, Lizzie Russell says the place to go is Napier's new hot spot, Central Fire Station Bistro. Kay Bazzard reports on the upsurge of

interest in ceramics, noting the 'meditative' quality and 'sensory pleasure' of this 'slow art'.

And on the cheeky side, Jess Soutar Barron takes on unequal praise for male DIYers, while Mary Kippenberger deals to squawking peacocks.

Enjoy!

**Tom Belford**  
**tom@baybuzz.co.nz**

**P.S. Some very important BayBuzz news.**

With the support of charter sponsors Sotheby's and Napier City Council, in March we plan to launch HB's first comprehensive online Events calendar ... *The Buzz*. See p12.

*The Buzz* will assemble performances, openings, sporting & charity events, forums & lectures, council doings, public events of all kinds - all in one place, continually updated. All available online on the *BayBuzz* website, with the four weeks ahead delivered fortnightly by email. If it's happening in HB you'll find it in *The Buzz*.

If you've given us your email, watch for your 'copy' of our inaugural e-calendar. Not sure? Simply email to **editors@baybuzz.co.nz ...**

Subject: The Buzz

---

Tom has been a two-term 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.

# THE NEW DISCOVERY SPORT

## DISCOVER THE BEST OF BOTH WORLDS



ABOVE & BEYOND



## EXPLORE MORE IN OUR MOST VERSATILE AND COMPACT SUV

**5** LAND ROVER CARE  
YEARS SERVICE PLAN

No adventure is out of reach in the Land Rover Discovery Sport — packed with exciting features to help you and your family experience the thrill of the road and beyond this summer.

With a transformed interior and increased legroom and stowage, you can adapt the space to suit every mission big or small. Along with All Terrain Progress Control and Terrain Response 2, the intelligent thinking and unmatched capability make Discovery Sport one of the most versatile and compact SUVs – letting you go where others can't. Yours from \$77,900 + ORC\*.

Test drive a Discovery Sport or any other new Land Rover vehicle between 1 January - 30 April 2020 and go into the draw to win 500,000 Emirates Skywards Miles.

Book your test drive today at:

**Bayswater European**

107 Carlyle Street, Napier, 06 650 0799

[www.bayswatervehicles.co.nz](http://www.bayswatervehicles.co.nz)




\*Price shown relates to Maximum Retail Price (MRP) and refers to MY20 stock. Limited stock available in New Zealand. Image is not representative of offer and comes with optional extras. The standard Scheduled 5 Year Servicing is included (different terms and conditions apply to different models). Speak to your retailer for more details or visit [www.landrover.co.nz](http://www.landrover.co.nz). Emirates Skyward Miles promotion runs from 1 January 2020 – 30 April 2020. One prize winner will be drawn on 01/05/20. The prize winner is entitled to 500,000 Emirates Skyward Miles. The prize is not transferrable, exchangeable nor redeemable for cash. To be eligible for this prize you must be an Emirates Skyward Miles member. Each person is entitled to one entry per Jaguar Land Rover dealership upon completion of a test drive of any new car. This competition is open to all NZ residents, excluding employees of Jaguar Land Rover New Zealand. Full T&Cs are viewable at <https://www.landrover.co.nz/skywards-promotion-2020> JLR\_220940

## Christina McBeth

Congratulations to Nourished for Nil co-founder Christina McBeth and her team on their recent expansion into Napier.

The intercity step came about “very quickly,” Christina says. “Turning Point Church were coming regularly to us in Hastings and distributing food from Nourished for Nil in Napier,” so they decided to make it a more formal arrangement.

The food rescue operation is not a food bank. It exists to lessen food waste, so whose tables it ends up on is not their focus. This means backpackers, families in need, individuals and anyone who hates food going into landfill are welcome at the Hastings site five days a week, and the Napier site twice a week (at this stage – there are high hopes for growth!).

For all the details on how to supply, help out and access Nourished for Nil, visit [nourishedfornil.org](http://nourishedfornil.org) 





## Te Mata Park: Forestry & Re-vegetation Project

2020 is off to a busy and productive start for the Te Mata Park Trust, as it sets about removing nearly 12 hectares of old pine plantations and returning large sections of the Park to native bush. Removal work is being carried out by Pan Pac Forest Products, to be completed hopefully in April.

The Trust aims to plant nearly 60,000 native plants over the next three years, improving biodiversity

Photo: Florence Charvin

and creating a beautiful habitat for native birdlife.

Two blocks of pine forest are in the process of being removed. The larger, older area of 7.3 hectares is located between Chambers Walk and the Giant Redwoods (note that the Redwoods will be protected). The smaller, younger 4.4 hectares block is on the south side near the Red Walking Track. The larger block of pines that will be removed will be

replaced with native species starting with volunteer working bees in May 2020. The tracks will also be re-established and opened to the public.

To follow the re-vegetation project and to find out how to volunteer, visit [tematapark.co.nz](https://tematapark.co.nz).

**Donations towards funding the planting of native trees are also being accepted at <https://gift-a-tree-to-te-mata-park.raisely.com/>**



Photo: Tom Allan

## Our BBQ Winner

New subscriber Clive Hooper of Napier was the winner of our Christmas promotion, winning a \$1,500 Broil King grille donated by Fourth Element (Hastings), a long time *BayBuzz* supporter. When reached on the phone by *BayBuzz* after our initial email contact, Clive confessed he thought it might be a scam.

Pictured here with Fourth Element honcho Ric Chalmers (left) and sales specialist Simon Liley, Clive also won \$50 gift packs of meat and sausages donated by both Gourmet Direct (Napier) and The Organic Farm Butchery (Hastings).

Happy grilling Clive! And thanks again to promotion partners Fourth Element, Gourmet Direct and The Organic Farm Butchery.

# Did You Know?

1



## 1: A HOY there!

Land Rover Horse of the Year in Hastings will this month host more than 1,800 horses across 15 disciplines, plus 260 retail marquees!

## 2: Easter etymology

"Easter" was named from the Anglo-Saxon goddess Eostre, according to the 8th century author Bede. This goddess was known for springtime celebrations and fertility.

## 3: Bunny beginnings

The first story of a rabbit (later named the "Easter Bunny") hiding eggs in a garden was published in 1680. Happy hunting!

## 4: Easy rider gang

If you were inspired by our ebike story in *BayBuzz* #51, check out Ebike Social Riders Hawke's Bay online. It's a group of over 70 Ebike enthusiasts who meet for scheduled rides on the trails and iWay network. [facebook.com/pg/ebikesocialriders/](https://www.facebook.com/pg/ebikesocialriders/)



3



5



## 5: Our local authors

New books! Local YA authors Adele Broadbent and Mary-anne Scott have new books out.

Adele Broadbent launches her first book for young adults *If Only* in early March. A story of love, lies, secrets and whales, the book also raises funds for marine mammal charity, Project Jonah. *Spearo* by Mary-anne Scott dropped in late February. It's best-suited to 9-12 year olds and is a tale of finding your place, facing your fears and grabbing hold of friendship and adventure.

6



## 6: Poetry central

April will see Hawke's Bay play its biennial role of Poetry Central, with the inauguration of the newest Poet Laureate, David Eggerton. The laureate is appointed by the National Library and is awarded to an "accomplished and highly-regarded poet who can advocate for New Zealand poetry and inspire current and future readers."

Each is given their own tokotoko (carved orator's stick) made by Hawke's Bay artist and designer Jacob Scott, which symbolises their authority and status, and receives \$80,000. The laureateship is celebrated at Matahiwi Marae and in Havelock North.

## 7: Brain Injury Awareness week

March 16 to 22 is Brain Injury Awareness week. The **#blackoutforbraininjury** campaign is a chance for people to think about the impact of brain injury and to start a conversation and lift the stigma that can sometimes be attached to suffering a brain injury. Check out [braininjury.org.nz](http://braininjury.org.nz) to find out how to get involved, and to see some of the fantastic resources and initiatives from Brain Injury Hawke's Bay.

## 8: The best beef

In February, *Forbes* magazine named First Light's Wagyu 'the best beef in the world'. First Light's distinction: Wagyu cattle eat a 100% grass diet, with absolutely no grains, no animal by-products, free from genetically modified organisms or crops, and without the use of antibiotics or added growth hormones.

8



9



## 9: It's a wrap

Driving or walking through town, you might have noticed a massive scaffolding structure over and around the Hastings City Art Gallery building. Fear not – the gallery is still operating while the new roof is installed. Exhibition and events schedules remain in place and it's business as usual on the inside.

10



## 10: Wine auction on the move

This year the Hawke's Bay Wine Auction – a major annual fundraiser for Cranford Hospice – is moving from its previous November spot on the calendar to September 19th. Mark your diary now and keep an ear out, tickets are on sale from June 1st. Photo: Florence Charvin.

11



## 11: Use it or lose it

It's election year! To enrol or change details on the electoral role, visit [vote.nz](http://vote.nz). In the 2017 general election, turnout (total votes cast as a proportion of enrolled electors) in the Napier electorate was 83.2%. It was 81.3% in Tuketuki and 67.6% in Ikaroa-Rāwhiti.

## 12: Te Kōhungahunga Atawhai

Napier's new parents' and caregivers' room, Te Kōhungahunga Atawhai, is now open in the Ocean Boulevard mall in the central shopping area. The facility features private feeding spaces, a play area for young children, changing facilities and hot water. The project was spearheaded by Councillor and Deputy Mayor Annette Brosnan, mother to two pre-schoolers. "I'm really proud to have driven this project for the last two years. Parents and caregivers will now have a safe and accessible place to feed, change and care for young children, which is well overdue for our city and a very welcome addition," she says.

12





# The Heat is On! Global Warming Update



Pakistan experienced record temperatures during 2019. Maximum temperatures of 47 degrees Celsius have been recorded in Lahore, Pakistan.

### Ever hotter

2019 was Earth’s second hottest year on record (losing out by a slim margin to 2016). The decade was, of course, the hottest on record. And January 2020 was the hottest January ever recorded. The planet’s four warmest Januaries have occurred since 2016, and the 10 warmest Januaries have all occurred since 2002.

“These trends are the footprints of human activity stomping on the atmosphere,” said Gavin A. Schmidt, director of the Goddard Institute for Space Studies, which conducted the NASA analysis. “We know that this has been driven by human activities.”

### Hot water

Last year was the warmest year on record for the world’s oceans, beating out 2018, 2017, 2015 and 2016 for the other top-5 placings respectively, according to a recent Advances in Atmospheric Sciences study.

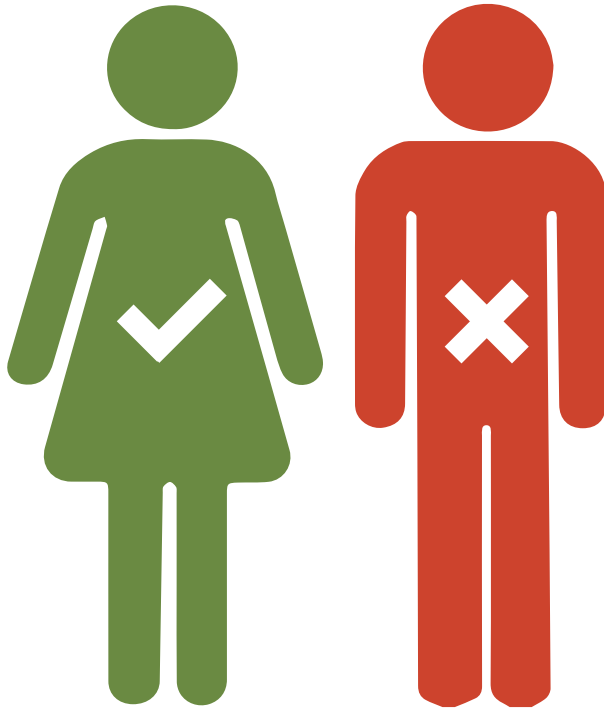
### Tropical Antarctica?

In February Brazilian scientists recorded a temperature of 20.75C at Antarctica’s Seymour Island, the highest temperature ever recorded in the Antarctic. At Argentina’s Esperanza Base the temperature reached 18.3C, a record for mainland Antarctica.

### Burning up

Carbon dioxide emissions from wildfires increased in 2019 due to the massive burning in the Amazon, Indonesia and the Arctic Circle. They rose last year by 26%, to 7.8 billion metric tons, the highest since 2002, according to the Global Fire Emissions Database (GFED).

But before we blame the bushfires for climate change, their emission levels have actually been declining since the beginning of the century while human-generated emissions have been going up much more rapidly. Fires were responsible for around 20% of the 36.8 billion tons of carbon released last year from burning fossil fuels, down from about 25% at the beginning of the century.



Researchers have found that men could be disinclined to carry a reusable shopping bag, recycle, or perform other sustainable activity that had been gendered as feminine.

### Eco gender gap

While manufacturers and marketers proliferate new environmentally-friendly consumer products – everything from bamboo toothbrushes to ‘green’ hosiery – a striking gender bias has emerged. Huh? Most eco-friendly products are marketed to women, because they are more powerful consumers and because they are disproportionately responsible, still, for the domestic sphere.

Market research firm Mintel produced a study in 2018 in which Jack Duckett, a senior consumer lifestyles analyst, said women “still tend to take charge of the running of the household”, with laundry, cleaning and recycling falling under that banner. But “with eco-friendly campaigns and product claims largely aimed at female audiences”, advertisers are potentially communicating the message that sustainability is women’s work.

And further research backs this up. There has been much written about the connections between female nurturer tendencies and the work of improving the environment, and a report last year from Penn State researchers found that men could be disinclined to carry a reusable shopping bag – or recycle, or perform other sustainable activity that had been gendered as feminine. There have been similar findings in research into men’s reluctance to adopt plant-based diets. But that was 2019 research. New decade, new thinking, right?



### Bumblebee crisis

A recent study out of the University of Ottawa reports that bumblebees are in drastic decline across Europe and North America owing to hotter and more frequent extremes in temperatures.

The study which used data collected over a 115-year period on 66 bumblebee species, found that the likelihood of a bumblebee population surviving in any given place has declined by 30% in the course of a single human generation.

The researchers say the rates of decline appear to be “consistent with a mass extinction”.

### Education resource

A new resource designed for students in Years 7 to 10 *Climate Change – prepare today, live well tomorrow* has been introduced by the Ministry of Education.

Education Minister Chris Hipkins said the resource will “Help students understand the effects of climate change at a local, national and global scale and to apply it to their everyday lives,” “It explains the role science plays in understanding climate change, aids understanding of both the response to it and its impacts – globally, nationally and locally – and explores opportunities to contribute to reducing and adapting to its impact on everyday life.”

### Green deal

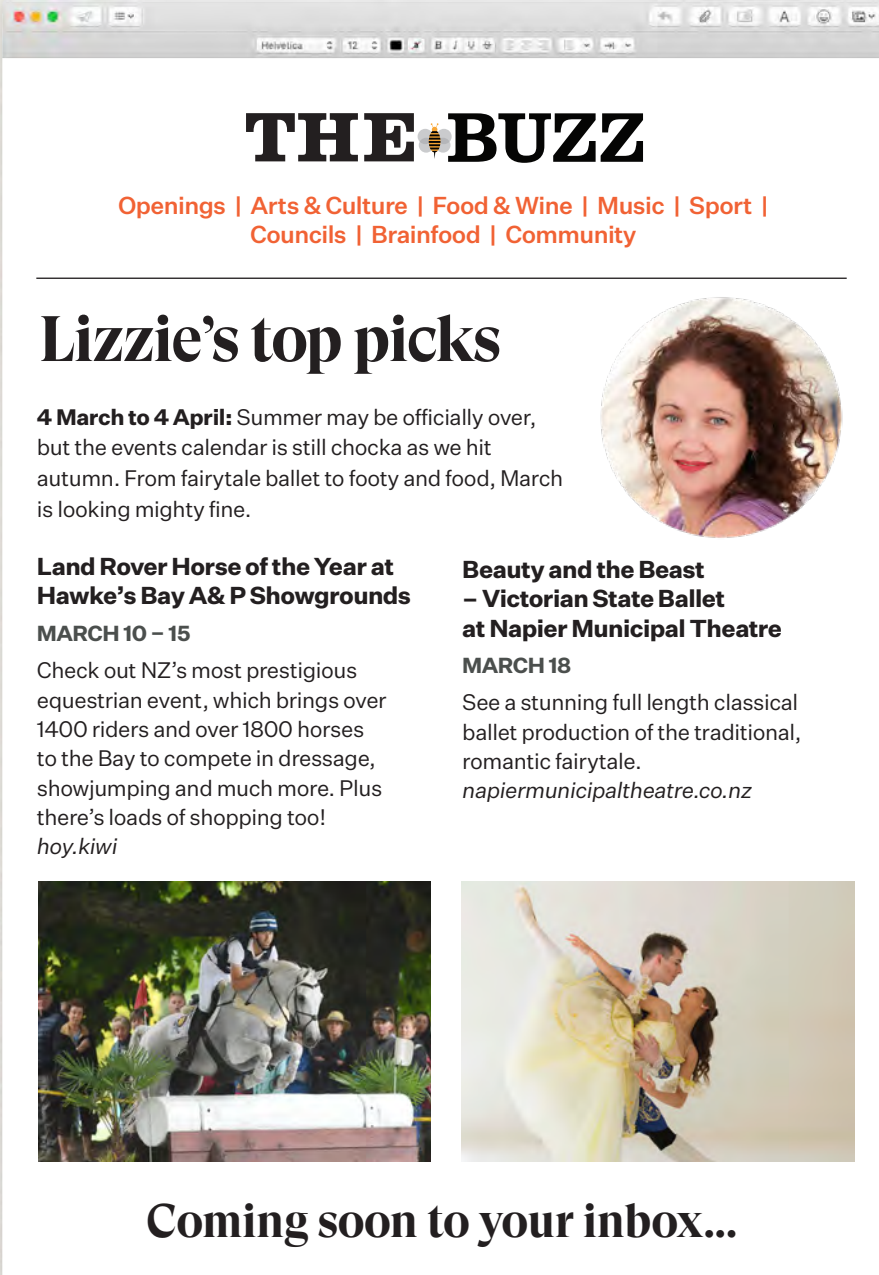
European Commission president Ursula von der Leyen has outlined the European Green Deal designed to achieve a climate neutral economy by 2050. “This is Europe’s man on the moon moment,” she said. “Our goal is to reconcile the economy with our planet” and “to make it work for our people,” she added, calling the climate policy Europe’s new growth strategy.

### Key points in the Commission’s plan include:

- The EU will aim to reach net-zero greenhouse gas emissions by 2050, a goal that will be enshrined in a ‘climate law’.
- A sustainable ‘circular economy’ product policy with “prescriptions on how we make things” in order to use less materials, and ensure products can be reused and recycled.
- Aiming to “at least double or even triple” the renovation rate of buildings, which currently stands at around 1%.
- Whether in air, soil or water, the objective is to reach a “pollution-free environment” by 2050.
- Farm to fork strategy to “significantly reduce the use of chemical pesticides, fertilisers and antibiotics”.
- Electric vehicles further encouraged by deploying 1 million public charging points across Europe by 2025. Biofuels and hydrogen will be promoted in aviation, shipping and heavy duty road transport.
- 35% of the EU’s research funding will be set aside for climate-friendly technologies.

# Introducing ... **THE BUZZ**

All HB 'happenings' emailed to you fortnightly in one online calendar. Including performances, sports, charity, issue forums, openings, music and councils. Expertly curated by *Bay Buzz's* own **Lizzie Russell**, whose event radar is peerless.



**THE BUZZ**

Openings | Arts & Culture | Food & Wine | Music | Sport | Councils | Brainfood | Community

---

## Lizzie's top picks



**4 March to 4 April:** Summer may be officially over, but the events calendar is still chocka as we hit autumn. From fairytale ballet to footy and food, March is looking mighty fine.

**Land Rover Horse of the Year at Hawke's Bay A&P Showgrounds**  
MARCH 10 - 15

Check out NZ's most prestigious equestrian event, which brings over 1400 riders and over 1800 horses to the Bay to compete in dressage, showjumping and much more. Plus there's loads of shopping too!  
[hoy.kiwi](http://hoy.kiwi)



**Beauty and the Beast - Victorian State Ballet at Napier Municipal Theatre**  
MARCH 18

See a stunning full length classical ballet production of the traditional, romantic fairytale.  
[napiermunicipaltheatre.co.nz](http://napiermunicipaltheatre.co.nz)



**Coming soon to your inbox...**

If you've given us your email, you'll receive your inaugural 'copy' of **The Buzz** automatically. Not sure? Simply email [editors@baybuzz.co.nz](mailto:editors@baybuzz.co.nz) ... Subject: The Buzz



## THE BUZZ charter sponsors



## Grill then Chill

Take your flame grilling and party hosting to the next level with Escea's Outdoor Fireplace Kitchen.

The wood fire comes equipped with everything you need to create a smoky meat lovers feast, giving you the ultimate outdoor dining experience. Once the flame cooking is done, it transforms into a roaring fire where you can chill right into the small hours.

Learn more at [escea.com/EK-Series](https://escea.com/EK-Series)

FIRE BY **escea.**

Available now at...

Call 0800 368 784 or visit our  
showroom at 917 Karamu Road, Hastings.  
[www.fourth-element.co.nz](https://www.fourth-element.co.nz)

 **Fourth  
Element**

WOODBURNERS & STOVES / BBQS & OUTDOOR LIVING / SPA POOLS

# Subscribe today



**Pay just \$30 for all six issues a year. You get both the print and digital editions – all for the same \$30 low price.**

You can subscribe online at [www.baybuzz.co.nz/subscribe](http://www.baybuzz.co.nz/subscribe), by EFT, or use the mail-in form on the next page.

No wonder one of our delighted subscribers writes,  
**“BayBuzz just has to be here.”**

**BAY BUZZ**  
HAWKE'S BAY UP CLOSE, IN DEPTH



## Don't miss a single issue

Hawke's Bay Up Close, In Depth.

Economy. Environment. Councils. Food. Arts. Community. Culture.

Top writers and the best photographers deliver the goods.

## 'Fascinating'

Every issue of BayBuzz is a fascinating window into the 'drama', opportunities, challenges and joys of life in the Bay and why they make a difference to you.

[baybuzz.co.nz](http://baybuzz.co.nz)

## Subscribe/ Renew

Sign me up. I don't want to miss a single, information-packed issue.



**\$30 for a full year** (six editions) of BayBuzz in print and digital form.

**BayBuzz Subscriber AND Supporter**  
I'm adding an extra contribution to my \$30 subscription to help meet the costs of first-rate research, writing and photography.

**\$30 subscription + \$5 = \$35**

**\$30 subscription + \$10 = \$40**

**\$30 subscription + \$20 = \$50**

**I'd like to give more: \$.....**

I've enclosed my cheque made payable to BayBuzz

I've paid via bank transfer to 02-0655-0083775-000

I've paid online ([www.baybuzz.co.nz/subscribe](http://www.baybuzz.co.nz/subscribe))

**Name**

**Address**

**Email**



Paul and Christine Ashton, Lindsay Farm Dairy

Three weeks before Christmas 2019, in a scene reminiscent of a police raid on organised criminals or drug dealers, three Government vehicles sped up the limestone road to the Ashton family home in rural Waipukurau in a cloud of white dust.

# A Raw Deal for Raw Milk?

Story by Keith Newman • Photos by Florence Charvin

Seven agents quickly alighted, three of the burliest secured the immediate perimeter while four inspectors, on presenting a search warrant authorised by the Upper Hutt District Court, began rifling through the home office and bedrooms.

In their pursuit of ‘evidence of a sale’ they seized files and paperwork, dismantled a desktop computer and removed the hard drive and confiscated a laptop and another hard drive from two neighbouring properties.

The Ministry for Primary Industries (MPI) agents then headed to the back of the organic poultry and dairy operation to the milking shed, chiller and bottling area where they seized about 60 bottles of the substance they were most interested in ... milk ... raw milk.

Paul Ashton, who was away delivering at the time, wasn’t too worried about the office search, however rummaging through his wife Christine’s underwear draw and failure to look in two other bedrooms and a hallway cupboard raised an eyebrow.

He was also concerned the search warrant had a wrong address and

land description and was also used to search adjacent properties owned by his son Mike and his wife, and daughter Ange Brooks and her husband.

He questions why the homes of family members who worked on the business were raided at all and why copies of the warrant and their rights weren’t left with them, normal practice if Police had been involved.

## **Courier intercepted**

The actions against the Ashton family and their Lindsay Farm Dairy partnership continued through the day. MPI sent two officers from Napier to Gisborne to intercept a courier taking 80 bottles of raw milk to ‘partners’ in that city.

Others confiscated bottles of Lindsay Farm milk from fridges at drop off points in commercial premises in Hastings and Napier citing Section 131 of the Search and Surveillance Act 2012; typically used by the Police looking for violent offenders, illegal firearms or drugs.

The raid had been planned for a year and was part of what MPI called

“co-ordinated site visits” that included seven other raw milk producers in Southland, Auckland, Manawatu, Horowhenua and Nelson, which all had files, phones, computers and milk product seized.

In subsequent MPI statements the focus was on the health risk with claims of people getting sick from milk supplied by the companies raided, although few details were provided.

Paul Ashton said it was a distressing time for his family. His wife Christine was severely shaken and his son and daughter-in-law were so stressed at “being treated like criminals” they sought medical help.

The family is determined to see justice done, has lawyers on the case and turned to crowd funding to help cover any legal costs incurred in defending their position. “If they think they’ve scared us off or we’ve given up they need to think again.”

Daughter Ange Brooks, says Lindsay Farm wants to work with MPI and come up with some resolution, preferably having the rules changed to make raw milk more accessible to its

## Claims the farm was putting public health at risk didn't stack up, partners signed an agreement for what they receive, and the farm adhered to "world's best dairying practice"

LINDSAY FARM PARTNER DR. JAMES ANDERSON



partners. "Lindsay Farm has never had a customer come to us with any concerns or complaints."

Since the raid, only the computer hard drives have been returned to the Ashtons but none of the documentation. By early February they'd not heard of any test results or pending legal action.

*BayBuzz* tried to determine whether the raids were prompted by a complaint; whether MPI tested the seized milk, if there would be further raids or if the matter would go to court? In response to seven written questions the agency said: "MPI does not comment on active investigations".

### Direct from the cow

For those of us who grew up in rural New Zealand or visited friends or relatives on dairy farms, raw milk is pretty much standard fare, including the occasional well-aimed spurt of warm white liquid from teat to mouth before the cups are applied in the milking shed.

Skimming off the thick cream once it's settled is an extra treat on hot porridge or dessert. Churning that cream into homemade butter or taking it the

next stage into cheese is part of a long-standing kiwi tradition.

Mostly people buy raw milk because they like the fullness and flavour; cheese and yoghurt makers appreciate its nuanced qualities, although there are strict conditions and increasingly costly compliance hurdles around selling it.

Raw milk is something of an outlier with Fonterra (97% market share) and its rival dairy companies preferring an industry standard approach. Fonterra insists it is not involved in any way in raw milk raids.

Milk is collected by tankers from farms every couple of days then merged in huge vats and pasteurised or heated to around 74 degrees Celsius to kill bacteria such as campylobacter, listeria and strains of e.coli.

After further processing it's exported in various forms or bottled and sent off to the dairies and supermarkets for our consumption.

### Risk of food poisoning

MPI Food Compliance manager Melinda Sando claims unregistered suppliers of raw drinking milk are putting consumer health at risk and that

unpasteurised milk carries a risk of food poisoning "and has been linked to more serious complications".

She cited multiple instances of people getting sick after drinking raw milk "from some of these suppliers" ... the "site visits" were to gather evidence of offending and support further investigation of non-compliant sales.

She spoke of evasive tactics including offering raw milk as "bath or pet milk" to get around regulations, and to avoid food safety testing, registration and audit costs.

Suppliers must be registered with MPI to ensure they are managing the risks.

By the end of January 2020, the New Zealand Food Safety website showed 26 producers registered to sell raw milk at the gate or deliver it direct to customers, two were added in the week before the raids, one on the day and another the day after.

Cheese expert and raw milk supporter Juliet Harbutt, who returned to New Zealand in 2016 after 35 years in the UK, is astonished at the way Kiwi raw milk producers have been treated, describing it as "heavy handed and bullying".

She organised and owned the British

Cheese Awards for 21 years, has judged major world competitions, helped set up raw milk coalitions in the US and the UK and is now sharing her expertise with local cheesemakers to improve their output.

Harbutt, based in Havelock North, says raw milk providers are very stringent in the way they look after their herds and milk. "There's been no outbreak. Where's the provocation?"

She wants to know if MPI tested the milk they confiscated, as the onus should be on them to prove there's a problem.

### Skimping on the cream

Havelock North-based Origin Earth believes people should be able to buy milk "direct from the cow ... behind the farm gate" but providers should stick to the rules because of the element of risk.

Director Joanie Williams believes the problem is much wider than just raw milk. "People are looking for milk that hasn't been stuffed around with and both Lindsay Farm and Origin Earth tick those boxes."

In some cases this has meant people are able to drink cow's milk again.

She says consumers are confused by the range of cow milks available; low fat, homogenised, calci trim ... and want to know where it comes from and what has been done to it before they drink it.

Origin Earth provides fresh milk direct from a local farmer that is pasteurised but not homogenised, compared to the big companies that standardise their milk all year round by either adding or taking fat out.

"They homogenise most of their milk breaking down fat particles so you don't get cream settling on the top. Some studies suggest homogenised fat particles are now so small they go through your system without being digested properly," says Williams.

### Partnership challenged

The Ashtons had been supplying raw milk to their partners for 12 years without incident.

They have 100 cows, mostly Jerseys with 50-60 in milk production at any time. Everything is done on the farm in 'a closed system'. They don't apply antibiotics, hormones, pesticides or herbicides, or use genetically modified organisms (GMO's) or palm kernel as feed.

A peer-reviewed legal partnership agreement cost Lindsay Farm \$20,000, and states 'partners' technically own the cows and the milk they produce, with the Ashtons essentially employed to look after the herd and provide "farm services".

The Ashtons delivered their milk in a refrigerated vehicle to fridges at commercial pick up points in Hastings and Napier and Gisborne for their 1,700 'partner' families.

Raw milk sales became more heavily regulated when the law changed from March 2016 and in 2017 MPI wrote to Lindsay Farm querying the nature of their partnership for supplying milk.

On 15 November 2019 they were served a notice to stop supplying milk immediately, stating all milk must remain on the farm, then on the



**Registering with MPI is "designed for me to fail ... it's not a viable business model ... If they put me out of business in Hawke's Bay the nearest supplier will be Feilding or Matamata."**

PAUL ASHTON

morning of 3 December MPI agents were deployed in a tactical strike to shut down non-complying providers.

The Ashtons say they've gone out of their way to comply with health and hygiene rules around bottling and storing under the Raw Milk for Sale to Consumers Regulations Act 2015 but balk at the conditions imposed by MPI registration.



### EXTEND SUMMER & PROTECT FOR WINTER

Rejuvenate your boats & vehicles with custom upholstery

Transform your outdoor space with a range of roof systems

**DOUGLAS**  
OUTDOOR & TEXTILE INNOVATION

For inspiration visit our revamped showroom  
413 Queen Street West, Hastings  
douglasinnovation.nz



**Cheese expert and raw milk supporter Juliet Harbutt, who returned to New Zealand in 2016 after 35 years in the UK, is astonished at the way Kiwi raw milk producers have been treated, describing it as “heavy handed and bullying”.**

Registering, costing around \$1000 a year or more, depending on how long monitoring and verification takes, would mean they could only sell raw milk from the farm or through home deliveries.

#### **Logistical impossibility**

That says Paul Ashton is a raw deal ... a logistical impossibility that would destroy the business. And he muses, milk potentially unrefrigerated in customer cars, on doorsteps or in mailboxes for long periods would be nowhere near as hygienic and safe as his own proven approach.

Registering with MPI, he says, is “designed for me to fail ... it’s not a viable business model ... If they put me out of business in Hawke’s Bay the nearest supplier will be Feilding or Matamata.”

Paul Ashton is in this for the long haul and continues to look at creative ways to continue supplying his ‘partners’ without falling foul of the law.

Concerned Lindsay Farm ‘partners’ Dr. James Anderson and Lynden Jillings expressed “outrage” at the “spurious and heavy-handed action by MPI agents” calling the raids a ‘frivolity’ and “a waste of taxpayer’s money”.

Claims the farm was putting public health at risk didn’t stack up, partners signed an agreement for what they receive, and the farm adhered to “world’s best dairying practice”, claimed Anderson.

He says there was no evidence of a single case of illness despite many partners drinking their milk for years. The seizures, he said, amounted to a kind of theft and there should be compensation.

He wrote to the prime minister and Hawke’s Bay MPs Stuart Nash and Lawrence Yule who have both expressed their concern to *BayBuzz*.

Nash says he’ll work across party lines with Yule on ways to change the regulations. “I’m a fan of Lindsay Farms and I know they take all precautions in supplying their product and would not want to do anything that would damage our export reputation.”

He believes MPI’s raid on their property was “over the top” and that they should have taken the time to work with the supplier. “It was heavy-handed and they could have dealt with this better.”

So what’s the real sticking point

here? The Ashton’s love the organic lifestyle, they prefer things the way nature intended and so do their customers, who trust their ability to safely produce and provide raw milk.

Under challenge is Lindsay Farm’s ability to distribute through its city-based collection points and MPI’s unilateral decision their ‘partnership’ contract isn’t legal.

Paul Ashton has asked MPI to go through the High Court to get a ‘declaratory judgment’ to clear the legal air around ‘partnerships’ so shareholders can drink their own milk, but hasn’t heard back.

#### **What if milk was wine?**

While pasteurisation is essential when collecting milk from different places in a tanker, Juliet Harbutt suggests sourcing your raw milk from a single trusted source is a different matter.

“Imagine if biodynamic wineries had their wine confiscated based on allegations they might not be sticking to the rules? That wouldn’t happen.”

She says organic farmers and those who produce cured meat, raw milk or raw milk cheese know the risks and



# achieve more

Exceed your expectations with us

To achieve extraordinary results it helps to collaborate with an extraordinary partner, which is why we're partnering with the Hawke's Bay Marathon. Join us and together we will achieve more. We look forward to seeing you at the start line, and celebrating with you at the finish line.

**Title Partner of the world's most beautiful Marathon.**  
[nzsothebysrealty.com](http://nzsothebysrealty.com)

New Zealand

**Sotheby's**  
INTERNATIONAL REALTY



**Hawke's Bay  
Marathon**

can't afford to be careless or unethical. "You do it despite all the testing and having MPI on your back all the time, because you believe in it, not necessarily because you think you are going to make more money."

Harbutt, who is currently working with Te Aute artisan cheesemaker Nieuwenhuis to perfect their cheeses, says Europe has been producing cheeses using raw milk for hundreds of years. "Why do we have such a problem with it?"

Making cheese with raw milk means you have a more complex cheese with the natural bacteria contributing to the taste and texture. "Pasteurisation knocks out the good and bad bacteria so you have to put the good ones back in again."

She says all the best-known classic cheeses in Europe must by law be made with raw milk. "Grana Padano, Roquefort, Brie de Meaux, Camembert, Comte, Beaufort and Parmigiana Reggiano with 800 producers creating millions of tons exported all round the world."

Harbutt helped form the Specialist Cheesemakers Association in the UK in the 1990s to protect the industry after the Scottish equivalent of MPI confiscated and nearly bankrupted a cheesemaker based on what proved to be faulty tests.

In the US she helped set up the Coalition of Choice which protected raw milk cheesemakers. "You're now allowed to sell raw milk cheese that has been aged for 60 days or more and tens of thousands are sold."

### **Biddy's stick in the eye**

The right of New Zealand cheesemakers to use raw milk in their production was defended by Eketahuna's world renowned artisan cheesemaker Biddy Fraser-Davies who died in mid-2018, aged 76.

After she was featured in a Country Calendar programme in 2009, MPI jumped on her case sending out an inspector to check her operation and pushing her compliance costs from \$100 a year for the three cow boutique operation (Sally, Emily and Molly) to \$5,500 annually.

In 2014 Biddy won the super gold award at the British Guild of Fine Foods World Cheese Awards in London with her traditional farmhouse cheese, while still battling for a law change that eventually made it easier for artisan cheesemakers.

It was only Biddy's continual

## **After she was featured in a Country Calendar programme in 2009, MPI jumped on her case sending out an inspector to check her operation and pushing her compliance costs from \$100 a year for the three cow boutique operation to \$5,500 annually.**

"poking the giant in the eye with a stick", says Juliet Harbutt, that challenged MPI's plans to introduce even more unrealistic rules about raw milk.

"There was never a problem with her product ... they were seriously ruthless in the way they dealt with her."

Harbutt says the strict conditions mean many choose not to make raw milk cheese "because it's not worth the hassle and they fear MPI will do exactly what they've done to these raw milk providers".

Several companies produce sheep and goat raw milk in Hawke's Bay, but there's a reluctance to talk. One, having been approached to provide sales to the public, told *BayBuzz* "the hoops to jump through are just too tough".

### **Narrowing options**

Often small farms make a significant effort to ensure their animals are well fed and cared for in an ecologically sustainable environment, as they look to add value and lead the way in diversification.

Traditional and evolving artisan efforts to deliver quality raw milk, and cheeses and yoghurt made from it, is one way of adding value to our local and export markets.

While no-one should oppose efforts to improve health and safety in food production, the question is when does regulation crush innovation?

Perhaps when it becomes so onerous that boutique operations looking to differentiate are driven out of business or forced to sell to larger competitors.

A review of regulations or costly legal challenges for change could save the day, but while that possibility is still fermenting, the future of raw milk sales beyond the farm gate and consumer choice hangs in the balance.

## **Do rewards outweigh risks?**

Unpasteurised lactation doesn't exactly have an unblemished record over the past decade and while the term 'outbreak' might be highly emotive, the reality is MPI's robust attempts to keep raw milk sales behind the farm gate are simply enforcing the law.

Pasteurisation invented in the mid-1880s during a time of bad hygiene and high levels of bacterial infection in milk has saved millions of lives, and despite modern milking and processing methods reports continue to surface.

An MPI spokesperson says it follows up notifications of "all outbreaks that mentioned consumption of raw milk".

MPI's New Zealand Food Safety and ESR analysed and verified data from 25 reported cases involving 112 cases of human illness associated with consumption of raw milk between January 2014 to November 2018.

It says raw milk was confirmed to be "the vehicle or source in 17 outbreaks" involving 81 cases.

Of these 11 were campylobacteriosis, two Shiga toxin-producing E. coli (STEC) infection and one of cryptosporidiosis. Three cases involved more than one pathogen.

Consumer NZ concedes raw milk wasn't the only risk factor in cases it looked at in 2014-2015; contact with farm animals and untreated water may also have been factors.

It was awaiting reports completed or underway on the risks and/or benefits of raw milk and listed several local scientists and research agencies cautioning about its use.

National's Tukituki MP Lawrence Yule promised to go into battle to amend current regulations saying they "make no sense".

A fortnight after the raids he slammed *HB Today* for its headline, *Four sick after drinking raw milk* as "fake news" and scaremongering.

The paper misreported Hawke's Bay District Health Board statistics, which stated the poisoning could have equally been from contaminated food, untreated water, farm animals or raw milk, and that there was no link to Lindsay Farms.

A small apology appeared the next day. ●

# UNFOLLOW THE CROWD

UX NX RX



 **LEXUS** | HYBRID ELECTRIC  
EXPERIENCE AMAZING

**UX 200**  
From \$59,900

**NX 300**  
From \$82,900

**RX 350**  
From \$97,400



Each of the Rochester children goes to a different school: Blake (15), Taylor (13), Dylan (11), Jessica (14) and Ivy (5).

# Best in Class

Whether you're sending your precious bundle off to Day 1, Year 1 or pushing a belligerent teen out the door to high school there's plenty to consider. Weighing up what each school says they offer and working out what's important for your specific child is a complicated balancing act.

Story by Jess Soutar Barron • Photos by Florence Charvin

You've just got the kids off to school and now it's time to start thinking about their next steps.

Most secondary schools will be hosting Information Evenings or Open Days in the next month and that's a good place to start, but you can't decide a school's merit based on this one visit. You need a more thorough picture of what it can offer your child.

Whether you're sending your precious bundle off to Day 1, Year 1 or pushing a belligerent teen out the door to high school there's plenty to consider. Weighing up what each school says they offer and working out what's important for your specific child is a complicated balancing act.

Even narrowing down a short list can be a challenge when there's as much choice as Hawke's Bay offers.

State, private, integrated, special character, church-based, single-sex, co-ed, full primary ... each comes with its own package of pros and cons. Equally, each child is different and what might have been perfect for James may not suit Jack who's coming along behind.

*BayBuzz* talked with Mums who are also experienced teachers, they emphasise that choosing the right school goes beyond reading ERO reports and studying achievement stats.

Catherine Bentley is the principal of Hastings Girls' High School, which has a roll of nearly 700. With her youngest child in his final years of high school and two daughters in tertiary she's spent the last thirty years considering school choice from a personal and professional perspective.

Kate Field, deputy head (pastoral care) at Hereworth School, a private prep school for boys in Havelock North, also has three children. Now in their teens, all three boys went to Hereworth but made individual decisions for their secondary school based on their particular strengths and interests.

Vinka Donkin, learning leader at Taradale Intermediate, one of the biggest intermediates in Hawke's Bay, has a teenage daughter and twin ten-year-olds who will join her at Taradale next year. She has been teaching in intermediate schools since 1997 and is an advocate for the structure that some parents struggle with.

Here is their advice.

## **Piecing it together**

Many families question the concept of two years spent in a separate intermediate school, a hangover from 1950s education system, but it can be a necessary evil with very few full-primaries (year 1-8) on offer in the Bay.

Vinka herself went to Havelock North Intermediate and is an advocate. "It was a really positive experience for me, it's about opportunities and trying things you can't do at primary."

As rolls have grown, some intermediate schools have lost classrooms specifically meant for the more hands-on subjects that once dominated years 7 and 8. But these are an important part of the success when intermediates work well.

"It's about discovering something new," says Vinka. "Students have to make choices early at secondary school so it's important they are given tasters at intermediate."

At intermediate age - 12 and 13 - doing beats thinking, so practical programmes (mixed materials, food technology) are a vital part of the curriculum. Some intermediates can offer more in this area than others.

"Those specialist subjects are a big reason people come, they can physically do stuff, kids this age like the challenge."

Full primaries aren't for everyone. For some, it's a big step to go from a small group and one teacher to a range of teachers and rooms; self-management and motivation are emphasised. But, particularly for children who have had a negative experience during their



**“Remember you are not your children, and all your children do not have to go to the same school, what’s right for one might not be for the next...it’s about the best fit.”** KATE FIELD

primary years, Intermediate can mean a clean slate.

“Park it to the side, this is a new start... it’s a special place because of that,” says Vinka.

A smaller school with fewer students can be preferential for what it can offer too.

Kate Field at Hereworth explains that when students and teachers know each other over a number of years, strong bonds can form. “There’s a feeling of tolerance and acceptance,” she explains.

“It allows the boys to be younger for longer,” she says. “The environment here lends itself to still having play as an important part of their lives ... you’re old for a long time!”

When it comes to choosing single-sex options over co-ed, Kate, who’s experienced both modes as a

parent, says balance within the full school experience is key. If a child has attended a single-sex school before high school then looking at co-ed options for secondary could be a good move, and vice versa. Each offer something unique and at specific stages one may be more suitable than the other for a particular child.

Kate feels there’s a gap in the education landscape in Hawke’s Bay that would offer much to families: a co-ed intermediate campus with single-sex classes. Socially co-ed is healthy, but boys and girls are so different when it comes to in-class education that separating them can be helpful.

“Boys are more likely to volunteer and put their hands up without girls in the classroom,” says Kate. “Boys can be goofy, where girls mature earlier, and

boys are more inclined to back themselves without girls there.”

Whether single-sex or co-ed, Kate is a proponent for smaller class-sizes. And she believes smaller schools overall can mean every child is ‘seen’ for their individual strengths that may not be in class work but are just as valid.

Catherine Bentley has led Hastings Girls’ since 2017. But she also has experience in small, quite traditional, special character schools and large contemporary state-based co-ed schools. Across the full spectrum, shifting thinking about what student success is, is paramount to supporting kids to understand their self-worth.

“Parents get really caught up in what ‘achievement’ looks like,” Catherine explains. Choosing a school based solely on achievement statistics will mean parents miss focusing on far more important offerings.

“Right from when they set out, the education system is set up to just measure one fragment of what that child can do ... that’s very sad.”

Catherine says building soft-skills, which are challenging to measure in an assessment context, can be more valuable to the whole child than simply aiming for merits and excellences.

“People get focused on that kind of success: trophies, badges, accolades. That’s doing nothing to build grit, resilience, EQ.”

She challenges parents to embrace those things as much as aiming high. Knowing your specific child and what they need is paramount, as is ‘measuring’ growth and improvements in these areas as your child moves through their learning.

“As a system, we don’t go anywhere near valuing social and cultural competencies, they are all teachable skills. That real emotional intelligence that’s so vital, but we don’t measure it.”

Using the New Zealand national school curriculum as a framework rather than a how-to guide is important, with every school interpreting the document differently and for the specific needs of their students and communities.

Asking questions about how the school does that will bring up interesting conversations and gives insights into the culture and ideology of the school.

Interpreting the curriculum is complex and can require some translation between teach-speak and what makes sense to parents, but having these conversations is worth the effort.



The Rochester children: Blake (15), Dylan (11), Taylor (13), Ivy (5) and Jessica (14).

## A Mother's Perspective

Lucy Rochester has five kids from 5 to 15. With five schools now their day-to-day reality, the Rochesters are pretty experienced when it comes to reading what a school can offer.

They've had some negative and some very positive experiences.

One intermediate choice for their older children means the family now travel further to attend an intermediate that works better for them. The old school was close by, but flawed.

"I feel they are badly led; bullying is out of control. A lot of people have abandoned the school," says Lucy. "There's no accountability of things that happen. Teachers are stretched, stressed and 'over it', and they say that to the kids."

Even though the school was convenient, it wasn't right and they've now moved to another. Not being afraid of making change, or having children at different schools is a bold choice.

Each Rochester child has a different picture of what success looks like for them. One is particularly social, one very bright – "He needs to be challenged," says Lucy. One prefers the performing arts and one is so soft and gentle that anything too myopically academic would be a strain.

"She loves adults and wants to be with teachers so she signs up for stuff!" says Lucy. "Guitar, karate, cross-fit, a lot of things that aren't academic. She's happy to involve herself in all sorts of things."

In contrast, another child aces everything academic. He attends a school that embraces that.

There are trade-offs. At intermediate he was a keen sportsman, now at a single sex secondary school he's been put off. Getting it just right can be challenging, but a kid's self-determination can offset that.

The Rochester's middle child made a decision not to follow her older sister to a co-ed high school.

### Each Rochester child has a different picture of what success looks like for them.

"She didn't want to be around boys because she'd been picked on by lots of boys, not in a really awful way. But she said, 'I don't want to be around boys any more'." Lucy explains: "She's very good at sport. Boys were telling her she was too short, too slow, just being silly boys, but it was constant. She was keen to get away from that."

With the youngest Rochester just starting her school journey, Lucy has a good perspective on how each part of the education puzzle fits together.

Every element has a different job to do, but proactive, enthusiastic teachers and strong teacher-parent relationships are the constant. And choosing schools could just come down to gut.

"Ask around 100%," Lucy says. "Ask people who have been through the schools. Definitely go and meet the teachers before you make a decision. Mainly though, just go with your instincts."



**“The curriculum needs to build EQ. Yes we still want empirical knowledge and essential skills, but we want other skills that sit with that.”**

CATHERINE BENTLEY

#### **How curriculum is delivered**

Hastings Girls’ High School is radically reframing the way the curriculum is delivering to the needs of Year 9 and 10 students. It’s a good example of the flexibility possible when it comes to innovation within the curriculum: “It’s not about tools, it’s about the shape of it, the focus, students being able to make choices,” explains Catherine Bentley.

The difference between what was offered in a school 20 years ago and what’s offered now should look more like revolution than evolution. Even if you’re considering a school you know well - you might have been a student there yourself - looking for how it’s delivering to the needs of the future is important.

“The world has changed so rapidly in ten years, so if the curriculum looks the same as it did when you were at school, you’ve got a bit of a problem,” says Catherine. “Important too is providing a curriculum that challenges students, finds their passions, hooks them in, to give them that engagement.”

At primary school level that new emphasis on soft skills may be as simple as a school expecting that children will get involved in things outside their natural comfort zone.

“We’re big on everyone giving it a go - if boys see others having a go they will too,” says Kate Field of Hereworth. “Having an expectation of participation is very important, it’s not just about academics, it’s about growing the whole child, giving them all a chance to experience success.”

In some schools this adaption to a modern context is clearly articulated and definitive.

Taradale Intermediate centres its offering around collaboration and a cross-discipline approach. Teachers are transdisciplinary and work across traditional subject lines. They also bring their personal passions and other supporting skills and experience to their work. The teaching style is inquiry-based with students and teachers working together to follow question lines and build a collective understanding of a topic. Teachers are coaches, head researchers, guides, but rarely the person at the front of the room with a whiteboard marker and all the answers.

The approach sparks curiosity, stimulates communication, builds capability across a range of areas. The main aim is to grow a passion for learning. Intermediate is the perfect place to get this right. Vinka Donkin: “If they can leave here still loving learning and knowing they can learn, that’s really important.”

A controversial addition to this contemporary model is large classes. Two or three classes together in one room with multiple teachers is becoming more common. Some parents feel nervous about this, but Vinka believes classroom management is key and teachers experienced in the specific age-group they are teaching. “Class sizes don’t matter, they have nothing to do with it,” she says.

Taradale runs composite classes across years 7 and 8 with a variety of teaching and structure styles. They have 20 classes, each with its own ideology and idiosyncrasies. There’s a collaborative class with 60 kids and 2 teachers, two extension classes for children who are achieving well above the standard, in 2021 if the demand is there they would like to offer a whānau class with a te ao Maori focus.

#### **Pastoral**

Alongside what’s happening in the classroom, pastoral care is becoming an increasingly important part of what a school offers. It’s easy for parents to focus on results that are easy to

measure; asking questions about student wellbeing is more important and more complex. Every school is different, but conversations with lead teachers will throw up where the emphasis is for that particular school.

At intermediate age, Vinka Donkin says, anxiety - what she calls ‘worried students’ - is a huge issue. To help combat it, Taradale Intermediate has a fulltime pastoral care worker. This gives students and their families an extra tool with some distance from what’s happening in the classroom or at home. Addressing issues in a timely manner is crucial.

“Children of this age have unique needs in pastoral care. Social and emotional needs do need to be met and addressed, it’s far too late by high school,” says Vinka.

It’s at intermediate that children can slip through gaps, but that care package is important too at primary and secondary.

“Wrapped around academics, sport and culture is that care programme that’s special, where everyone knows who everyone is,” says Kate. She explains that even in larger primary schools making sure the full picture of each individual child is ‘seen’ by at least one significant teacher is important and something parents should investigate. Who will be your child’s go-to when you’re not there.

#### **Personal**

Making a specific choice for your specific child is the most important bit, instead of what’s easy or what’s been done before in the family. Rather than focusing only on the needs of children at either end of the ability spectrum, even kids in the middle can benefit from considered thought about where suits them best.

For Kate, her son’s invisibility at school when he first started primary made her rethink her initial choice. His area of strength was not in the curriculum but on the cricket pitch.

“That was his chance to shine.” With Hereworth being small “everyone knows everyone” and because teachers take co-curricular activities, wins on the field spill into the classroom. Hereworth is out of reach for many families but the same principle applies. Smaller schools can work better for some children while others flourish in big schools.

Vinka Donkin feels her personal circumstances mean even if she didn’t teach at Taradale, a big school, as it is,



Teacher Vinka Donkin with her children, Molly (14) and twins Jack and Scarlett (11).

would be her choice. “Being a mother of twins, a big school is important to me. When Jack and Scarlett arrive next year they’ll be at opposite ends of the school, other children might not even know they are twins.”

Focusing on your child, their needs and personality, and what else they’ve

got going on in their lives is useful.

“When you’re looking for a school think about the match for your child not for you.” Advises Catherine Bentley. “Look past activities and the whiz bang, listen to what teachers are saying and how they’re interacting, because it’s about relationships.”

### Relationships

At different times relationships with peers have more or less importance in choosing a school. Catherine Bentley counsels against selecting a school based solely on friendships.

“It’s not about where your child’s friends are going,” she says. “It will



# HEREWORTH OPEN DAY



HEREWORTH  
DESIGNED FOR BOYS

**TUESDAY 17 MARCH, 2.00–5.00PM**

At Hereworth we know that boys see things differently and we see this as a difference to be encouraged.

To learn more about our “Designed for Boys” approach come along to our Open Day on Tuesday 17 March, 2.00–5.00pm

**Please register your interest with Mrs Deb Richardson at [executive.assistant@hereworth.school.nz](mailto:executive.assistant@hereworth.school.nz) | 06 877 8138**

**INDEPENDENT DAY & BOARDING SCHOOL FOR BOYS YEARS 0–8**  
[www.hereworth.school.nz](http://www.hereworth.school.nz) Tel 06 877 8138 Email [office@hereworth.school.nz](mailto:office@hereworth.school.nz)

“Word of mouth can be good, but it can also be quite negative; one negative experience that hasn’t been restored can be damaging.”

VINKA DONKIN

be tough at some stage and you need to have more to fall back on (regarding school selection) than just ‘their friends are there.’”

At intermediate, friendships are a focus for kids, and that spills into relationships with the adults around them.

“A school needs to be really relational. (At this age) relationships are more important than learning,” explains Vinka Donkin, but she warns against adults going off what their friends tell them about a school. Seeing for yourself, thoroughly exploring options and talking to potential schools are vital parts of the decision-making process.

“Word of mouth can be good, but it can also be quite negative; one negative experience that hasn’t been restored can be damaging,” she says.

The details differ from school to school, prospectuses can be impressive, websites can tell a good story, but visiting in person (Open Days and on any given day) are well worth it. Number one though is going with your gut. No matter who you talk to that’s an across the board must.

Vinka Donkin: “Every parent is looking for something different, but... How welcome did you feel, how happy did the school feel, what’s the principal like and are they available, what’s the communications like, they’re all great measurements.”

Catherine Bentley sees the issues for parents in choosing what’s right for their family but, in general, there are a range of options with something to suit most kids. “We are spoilt for choice in Hawke’s Bay, there’s a lot of schools in close proximity. It’s about the feel, so be intuitive.”

Finally, handing the decision over to the very person it affects most, could be the right choice. “Do the mahi first, make the decision on which schools you will consider, shortlist, then say, ‘Now it’s your decision’.” ●



## Evaluating Schools: ‘Best Practice’

1. Schools *do* have important differences.
2. Therefore, they – and school staff – should be eyeballed firsthand.
3. Look deeper than just the academic barometers – consider the total school environment or culture.
4. Beware of anecdotal claims/grievances – another reason to eyeball yourself.
5. Similarly, kids *do* differ – make sure you’re clear about your child’s idiosyncratic needs before heading to the schools.
6. Some schools will suit their unique needs better than others.
7. Remember who the school is for – what worked for you might not work for your kid.
8. Involve your *student* in the process.
9. Look ahead – if you’re thinking about where to send your 13-year-old, quiz 18-year-olds about their experiences.
10. Communication is king – get your head around how a school connects teachers to parents and make sure you get involved.

# safe sparks



Unison's award-winning schools programme, keeping Hawke's Bay children safe around electricity

For more information and to register your school head to  
[www.unison.co.nz/safesparks](http://www.unison.co.nz/safesparks)

Programme Coordinator: Ethan Dent

Phone: 027 236 9979

Email: [marketingandcommunications@unison.co.nz](mailto:marketingandcommunications@unison.co.nz)





SLANE...  
AFTER ROWSON,  
Royal College & Physicians

Illustration: Chris Slane

# Health Care Delivery on Life Support

Story by Tom Belford

Anyone who tries to paint a rosy picture of health care delivery in Hawke's Bay is disingenuous at best.

Not that our region's health system is unique in this regard.

Consider just a few key barometers, gleaned from a series of reports and critiques prepared by health authorities in the last year.

At the primary care level, workforce issues are paramount. The Sapere report (a thorough consultancy review for the HBDHB) observes: "The overriding concern of health professionals in primary care appears to be workforce. Both nursing and medical workforces are ageing and the need to train, attract, and support younger professionals weighs upon the mind of the current workforce."

Out of HB's 31 primary care practices, 12 have closed books, 12 are enrolling patients who meet certain criteria (such as new to the area), and the remaining seven have open books.

The estimated unmet need for hospital care in New Zealand - surgical, non-surgical, dental, and mental health - is *estimated* at 9% of the total population, or about 430,000 patients. I emphasise 'estimated' because there is no systematically collected national data on this key performance measure. Applying that percentage to Hawke's Bay yields about 14,000 unserved.

Hawke's Bay has the 2nd worst access to orthopaedic surgery in NZ. Elective surgery at our hospital has been increasing 3% per year, but nevertheless the shortfall in surgical theatre hours by 2020 is estimated at 2,721 hours, which translates into 1,500

Our Emergency Department (ED), designed to care for 37,000 presentations per year, presently sees 45,000. And that number has increased 34% over the past ten years.

procedures not performed.

By another measure, Ministry of Health data indicate that nation-wide 30,000 patients per year are rejected for hospital treatment despite having been assessed as needing care.

Our Emergency Department (ED), designed to care for 37,000 presentations per year, presently sees 45,000. And that number has increased 34% over the past ten years. Nationally, ED admissions are growing at twice the population growth rate.

## Once admitted

Those entering a hospital will find a facility that is already over-used, whether that be in terms of Emergency Department use or overall bed capacity. Experts consider an 85% occupancy rate as the maximum for safety (patients and staff), while our hospital often reaches and even exceeds 100%. "Hospital wards consistently operate with occupancy at or close to 100% exhibiting a lack of resilience when demand surges." (Sapere Report) Hence beds in corridors, etc. The norm in Europe is 77%. Astonishingly, NZ also does not collect occupancy data nation-wide as a performance measure.

Operating at such 'at the brink'

levels creates a harmful scenario. For example, over-crowding forces staff to speed-up care - discharging patients too early from wards so that others can be moved out of the ED. But premature discharges lift the rates of 'un-planned' re-admission (12% nation-wide), and the circle begins again.

As bad as occupancy rates are, they don't tell the full story. 'Bed days' (time in the hospital) are increasing at even higher rates due the complexity of cases (measured as 'case weight'). More and more patients present with multiple and more demanding treatment needs.

In the meantime, the clinical staff - doctors and nurses - are grossly over-worked in terms of sheer patient numbers, in the face of chronic under-staffing. Our hospital has a 22% shortfall in senior medical doctors. Nationally that figure is 24% or 555 doctors. Not surprising then that 88% of senior medical doctors report they work while themselves ill and 50% report burn-out symptoms. Accidents waiting to happen!

## Complications

It must be stressed that Hawke's Bay's health care workforce is without question professionally competent and



Photo: Tom Allan

Whatever the unmet health care need is in Hawke's Bay – be that surgical access, child health, mental health, or whatever – the bottom line is that our local DHB has no power to raise additional funds to address its own priorities.

dedicated to providing the best possible care for individual patients and the entire community.

Rumours do persist regarding negative 'culture' issues with the DHB, but from the outside, it is difficult to know the extent of dissatisfaction, and whether it stems from the stress of extremely difficult clinical working conditions, bureaucratic frustrations, or generic workplace problems like bullying.

That said, assuming a competent, positively-motivated workforce, what are the obstacles to better care?

Three issues arise in reports and conversations with practitioners: money, population demographics and

inadequate self-care, and insufficient collaboration/integration between primary/community care, specialists and the hospital. Any one of these deserves more in-depth treatment than I can give in this overview article (stay tuned).

**Money.** Money is the most political of factors. The Ministry of Health via Health Vote provides the bulk of NZ's health care funding (exclusive of ACC) - \$19.871 billion in 2019/20, about a fifth of government spending. Of that, about \$525 million comes to HBDHB (with all sorts of strings attached). To match the 2009/10 spending level (as a percentage of GDP), another \$1.7 billion would need to be added.

Using objective Treasury data, the incoming Labour Government asserted a \$2.3 billion gap in real Core Crown Expenditure between 2009/10 and 2017/18. Using the term "negligence" to describe the situation, the Assn of Salaried Medical Specialists projects that \$14 billion in health infrastructure spending would be required over the next ten years just to get medical facilities in proper shape.

The Labour Government has struggled with health care worker wage demands, operating budget deficits across all DHBs, as well as increased funding for capital needs - be those in-patient mental health facilities, radiation treatment facilities, surgical capacity etc. And local practitioners insist that announced budget increases for various services, like mental health, have yet to be seen or felt 'on the ground'.

And all of this leaves plenty of room to haggle over which regions and which services get the biggest pieces of pie. For example, the Government's most recent announcement of \$300 million in additional health infrastructure spending will deliver about \$12.8 million to Hawke's Bay, including \$10 million that had already been announced for interventional cardiology and \$1.6 million for replacement of four dental vans.

In the meantime, some commentators say the total NZ public health spend (i.e., including Corrections, Education, Social Development, and local bodies) is appropriate or 'acceptable' when looked at in macroeconomic terms. That figure was 7.4% of GDP in 2017/18, whereas the spending of Scandinavian countries (with strong well-being policies) was just under 9%.

Whatever the unmet health care need is in Hawke's Bay - be that surgical access, child health, mental health, or whatever - the bottom line

is that our local DHB has no power to raise additional funds to address its own priorities. And very limited discretion to re-allocate funds it does receive from Wellington. And the call from Wellington for greater 'efficiencies' - with most DHBs, including ours, already squeezing blood from the rock - continues a head-in-the-stand prescription for ever-more failing health services. Neither major party seems to get that.

Without doubt, the level of health spending in NZ will be a major campaign issue in this year's Parliamentary elections ... or certainly should be.

**Demographics.** The Hawke's Bay health system struggles against two demographic forces over which it has no control - a rising elderly and super-elderly population and a severely health-disadvantaged Maori/Pacifica population.

Hawke's Bay's age 75+ population is projected to increase 80% in the next fifteen years. Those in that cohort who enter the hospital will be the most expensive patients our health system carries. Here's where the 'bed days' and 'case weights' will really add up. At the same time, the home care need (mostly elderly) already at 2,200 clients, with 1,600 visits per day, is rising, forcing unseemly, sharply-criticised 'triage' letters to senior residents.

Most of these super-elderly patients will be Pakeha, because, frankly, Maori and Pacifica just don't live that long. Which points to the social end of the health care conundrum - gross inequities in health care for Maori and Pacifica, having especially adverse impact on children.

Over the next fifteen years, HB's Maori population will increase to 33% and our Pacifica population to 5% ... together nearly 4-in-10 of our people. In twenty years, nearly two-thirds of HB children will be Maori or Pacifica, with many of those living in poverty households that are unhealthy in so many ways.

Everyone looking at this end of the equation bemoans the inequities in medical care access and/or the unsuitability of 'European' medical constructs to meeting the cultural differences around health maintenance.

The HB health system - with a new Maori chair of the DHB and a Maori chair of Health Hawke's Bay (the primary sector arm) - should be able to crack the nut of better access and access to more suitable modalities. If not, that systemic failure indeed rests

with our health bureaucracy, clinicians and alternative service providers.

But what the 'health system' cannot control is the underlying poverty affecting a significant portion of our population - 27% of HBDHB's population lives in the most deprived areas (deciles 9 or 10). Poverty delivers patients.

Nor can the 'health system' by itself achieve the behavioural changes we must make as individuals so we do not unnecessarily burden our health care providers. Increased 'population health' expenditure aimed at educating and encouraging people toward better lifestyles (no smoking, reduced alcohol, sound nutrition, adequate exercise) is valuable and urgently needed. As the *Hospitals on Edge* report observes:

"The evidence shows policies with the greatest impact on reducing the need for hospital services relate to tax and regulation aimed at reducing smoking and consumption of alcohol and unhealthy foods."

**Collaboration.** Every health report I've seen in the last decade - whether produced in Wellington or Hawke's Bay - has pointed to the need for much tighter and intelligent integration and collaboration between our primary care providers and the DHB. With each successive report, the urgency seems further heightened.

From the Sapere Report: "System level integration is much weaker. Health Pathways are not well embedded in practice. GPs are still working in a model with significant wasted time and lack of productivity and there is no sign of a medical home strategy to modernise primary care. There are a large number of referrals through to the hospital that could be managed in primary care utilising emerging models, e.g. nurse led clinics."

One can detect little or no intellectual disagreement amongst the parties as to what a more seamless future should look like and how it would benefit both patients (with better and more timely care) and the health system (with greater productivity and macro-outcomes).

The reasons given for the glacier pace in achieving such improvements generally relate to dysfunctional payment systems (with blame laid in Wellington at the Health Ministry), lack of 'whole of patient' data sharing, and the 'normal' turf protection and change resistance of the various players in any bureaucratic system.

The now year-old examination of the HBDHB (Sapere Report) described the relationship between our primary care providers and the DHB as "fraught". I've heard worse, yet all parties, including new DHB chairman Shayne Walker, insist they are working hard on courtship. He lists "a collaborative and integrated health system" as one of his three main hurdles to overcome to make a real difference (alongside financial sustainability and workforce development).

At what point might there be an orgasmic convergence? I have no idea.

Unfortunately, this is the process that is least open to public oversight by mere consumers/patients or media. It is entirely in the hands of the health bureaucrats and practitioners, unless some Board member of the DHB or Health Hawke's Bay is brave and determined enough to make a public crusade out of this challenge. Any volunteers?



## At Smilehaus in Havelock North we believe in creating exceptional patient experiences.

To do this, we have curated the finest team to deliver comprehensive dental care ... all under one roof.

It's not just our caring dentists and assistants you'll find at Smilehaus, we work with highly skilled aesthetic lab technicians, tooth whitening consultants, implant surgeons, oral health therapists and dental hygienists too! Saliva testing, smile makeovers, even a friendly therapy dog - It's all in the Haus!

### Comprehensive dental care for the whole family under one roof.



877 7278 | [smilehaus.nz](https://smilehaus.nz)

92 Te Mata Road, Havelock North

Easy online booking, weekend and after hours appointments.



Photo: Tom Allan

## Improving services within the hospital is a “huge focus”, but so is the DHB’s role in improving lifestyles to avoid the hospital.

SHAYNE WALKER, DHB CHAIR

### New team

Our 2019 local elections saw (combined with Ministerial selections) the appointment of 7 new members to the 11-person HBDHB Board, including Shayne Walker as chairman. This represents a significant injection of new blood into HB’s health care governance, and change will be even more amplified by the Board’s selection of a new chief executive and chief operating officer in the next few months.

But even as this team gets grounded and moves up the learning curve, pundits are debating whether the Government will pull the plug on elected DHBs. The final report of the Health and Disability Review, due in March, is expected to weigh in on the matter. The interim report demurred, saying: “...communities need more effective avenues for guiding the direction of health service planning

and delivery. The Panel has not formed a definite view on whether DHB elections are an effective or an essential way of achieving this”, and included these questions for further discussion:

- “Is continuing with governance by majority-elected boards, the most effective way to improve accountability or foster real community engagement?”
- Is the best way to achieve more efficiency and more equitable outcomes within available resources to have fewer DHBs, DHBs with different functions and/or more sharing of resources at regional or national level?”

I interviewed Shayne Walker for this article, and he too (an appointed, not elected chair) demurred on future structural change, commenting that he and his Board have plenty of issues to contend with right now,

without speculating on matters they wouldn’t decide. Fair enough. But he did emphasise the new Board would be more dedicated and proactive in engaging with the community. We’ll watch for that.

At the top of Walker’s agenda are these issues: equity in health service for Maori and Pacifica, child health, mental health and financial sustainability. He cites primary care and population health as areas “where we’ll make the biggest difference over time, reducing need to come to the hospital.” Improving services within the hospital is a “huge focus”, but so is the DHB’s role in improving lifestyles to avoid the hospital.

In terms of Maori health, this probably means more community-based delivery of service, improving access and adopting a whanau-based approach to care.

In the face of the daunting health issues and adverse trends confronting Hawke’s Bay, Walker expresses confidence and a determination to bring “more urgency” to the issues that by now are familiar.

He is “excited” over progress made in the last year with respect to DHB/PHO collaboration. “It’s changed dramatically” since the (Sapere) report, and “it’s real, authentic and genuine.” He points to “new thinking, new attitudes, new personalities and opportunities” all inspired by the urgency all parties perceive.

He seems resigned to the current dollar equation, referring to “the resource we are privileged to receive”, but also notes historic capital under-investment. He says the DHB’s focus must be on “changing how things are done” with the funds and assets available. “Make the most with what we can get.”

In terms of accountability, “Yes, I report to my Board and the Health Minister,” says Walker, “but I have an ethical and moral responsibility to our community. We’re here to serve, to do the best we can and make a difference.”

Amen.

Shayne Walker has the hardest public service job in Hawke’s Bay. We should all wish him good health! ●

For more information:

*Hospitals on the Edge*, report by Association of Salaried Medical Specialists

*Hawke’s Bay Health System Baseline Report*, Sapere Research Group  
*NZ Health and Disability System Review – Interim Report*



# We beat the big guys, again. Thanks Hawke's Bay.

Awarded NZ's Best Customer Support

Broadband Compare TUANZ Awards 2018 & 2019

0800 GET NOW (438 669)  
NOWNZ.CO.NZ

**NOW.**  
You can.



## CHOICE STALLED!

---

**As *BayBuzz* goes to press,** it appears NZ First has pulled the plug on the proposed Clean Car Standard, a huge setback for the Labour-Green coalition and, more importantly, for a nation yet to limit vehicle emissions at all.

New Zealand is the only OECD country without such limits. For its prehistoric views on climate policy alone, NZ First does not belong in any modern New Zealand Government. A campaign issue? You bet! Read on to learn what's at stake.

We New Zealanders love our cars. We have the highest rate of car ownership in the OECD. Between 2012-2017, 1,420,000 vehicles were imported, yielding a net increase to the fleet of 760,000 more cars, after scrapping some. Story by Tom Belford. Photos by Tom Allan.

# Petrol vs EV

## Time to Trade?

### **And we drive the worst of them from an environmental standpoint.**

Boris Johnson recently announced a five-year speed-up of the UK's elimination of new petrol and diesel cars, including hybrids – none are to be sold in the UK after 2030.

Timidly, by comparison, after declining the option of a legislated end-date to the import of fossil fuel vehicles, our Labour-led Government has floated the prospect of introducing fuel-efficiency standards for NZ-driven cars. Currently NZ is the only OECD country without such standards.

And this despite the fact that road transportation accounts for 40% of all CO2 emissions from burning fossil fuels, up 93% since 1990, while particulates and other toxins from combustion wreak their own damage on human health.

Still, while a last Century-sounding initiative long overdue, better late than never. The Government is driving where previous political 'leaders' have feared to tread.

More futuristically, the Government wants to promote electric vehicles (EVs) and even

hydrogen-fueled vehicles for heavy transport. More on that later. First, the emissions standards.

### **More fuel-efficient cars**

The Government has proposed two linked policies which aim to reduce NZ's transport-related carbon footprint. Final decisions on these proposals are pending as I write.

First-ever fuel efficiency standards would be imposed, requiring importers to gradually reduce the fleet-wide average emissions of the vehicles they bring in over a five-year period. The Clean Car Standard would apply to all new and used light vehicles entering the New Zealand fleet (i.e., not to existing cars in NZ), including all cars, SUVs, vans, utes, and light trucks of 3.5 tonnes gross vehicle mass or less.

Alongside that, cash grants ('feebates') would be available to consumers to encourage purchase of EVs or more fuel-efficient cars, while adding fees to the cost of high-emissions vehicles like SUVs. The revenue-neutral scheme would begin in 2021.



“We are experiencing significant interest in electric vehicles from business customers and they seem to be adopting the technology at a greater rate than private consumers in our region.”

ROB TOWNSHEND

Rob Townshend, Bayswater European with the Jaguar i-Pace.

Announcing its proposed policies, the Government noted: “New Zealand is one of only three developed countries [alongside Australia and Russia] that has no regulations or meaningful incentives to influence the fuel efficiency of light vehicles entering our country. As a result, the vehicles supplied to New Zealand are among the most fuel inefficient and polluting of any OECD country...”

Industry observers suggest that tighter emission standards taking effect in the European Union (new vehicles must emit less than 95g/km of CO<sub>2</sub>) will eventually drive all vehicle fleets downward in emissions.

The current average vehicle emission in NZ is almost twice that - 180g/km of CO<sub>2</sub> - and the Government would mandate importers to deliver a fleet average of 105g/km CO<sub>2</sub> by 2025. This is the average fuel efficiency reached by Japan in 2014, and is less stringent than the European Union. By comparison, a Nissan Leaf EV would emit 50g/km CO<sub>2</sub>.

In New Zealand, it is estimated that an emissions target of 105g/km CO<sub>2</sub> in 2025 could reduce emissions by 5.1

million tonnes over 2020-2041.

NZ has an estimated 4 million used vehicles on the road. And our top-selling vehicles are both utes - the Ford Ranger and Toyota Hilux (almost as many in the last year as the entire EV fleet). Without a fuel-efficient fleet, NZ guzzles about 7 billion litres of petrol a year, for which we spend about \$5 billion a year on the imported portion. The Government notes that if our cars were as fuel efficient as the vehicles entering the European Union, we would pay on average \$794 less per year at the pump.

AA has lobbied against including used cars in the proposal, claiming that importers who bring in some 150,000 used cars per year won't be able to source enough complying vehicles. The Motor Industry Association has endorsed the feebates, but not the efficiency standards, which they see as market distorting. I should hope so!

#### Feebates for EVs

The Government's goal is to have 64,000 electric vehicles on the road by 2021. Currently we're slightly above

19,000, or 1.2% of the country's vehicle fleet. The Ministry of Transport projections suggest that only around 40% of vehicles entering New Zealand will be electric in 2030 without further government intervention or incentives.

EVs are of course an ingredient for meeting the Government's broader 100% renewable electricity goal by 2035 and its broader-still target of carbon neutral NZ by 2050.

Research shows that even if owners need to replace their battery, an EV car can compete with a petrol car in terms of 'whole of life' cost. A small petrol car emits 5.6 tCO<sub>2</sub> in production/recycling and 2.8 tCO<sub>2</sub>/year in use, for a total of 44.8 tCO<sub>2</sub> over its 14 year life. A small electric car emits 5.6 tCO<sub>2</sub> in production/recycling, an extra 2 tCO<sub>2</sub> to produce/recycle the battery, and 0.26 tCO<sub>2</sub>/year in use, for a lifetime total of 12.2 tCO<sub>2</sub> - 75% less.

Currently about 70 EV and hybrid models (only 22 pure EVs) can be purchased in NZ (but try to find one in any Hawke's Bay showroom!). The top six brands are Nissan (8,273 EV registrations), Mitsubishi (1,855), Hyundai

## The Government's Clean Car Discount would make pure EVs up to \$8,000 cheaper, and very efficient petrol cars nearly \$3,000 cheaper. Top petrol sellers like the Ford Ranger and Toyota Hilux would face approx. \$2,000 fees.

(957), BMW (722), Toyota (675) and Tesla (658). While the Nissan Leaf dominates the market by far, recent strong sellers have been the Tesla Model 3 and the Hyundai Kona, with 450km ranges. Average daily vehicle travel is less than 29 kilometres in NZ.

While there are low-emission alternatives sold in the New Zealand market for most vehicle types, a notable exception is single and double cab utes. However, over the next few years, low-emitting ute models will become more commonly available.

In the US, by far the best-selling vehicle of any kind is the Ford F-series pickup truck, and Ford will soon feature an electric option. Others will be forced to follow (top seller in NZ is the Ford Ranger). General Motors' president recently blogged GM's EV intentions: "We will offer not just one pickup, but multiple models with multiple variants, for multiple customers – a vehicle and package for everyone."

Further confirming that electric trucking is on the way, delivery giant UPS recently announced it will purchase at least 10,000 battery-powered trucks over the next five years.

Of importance to our primary sector, beyond trucks, electric-powered tractors, utility vehicles, ATVs, farm bikes, even robot weeders and precision planters are already at work on the farm, including products from recognized giants like John Deere, Allis Chalmers and Kubota.

GM is even promising a 1,000 horsepower Hummer EV (the original Hummer, favoured by Arnold Schwarzenegger, delivered 10 miles/gal); it will compete with the Tesla Cybertruck, which already has 187,000 orders. Both arriving in 2021.

Toyota has said that by 2025 it aims to have every model in the Toyota and Lexus line-up around the world available as either a dedicated electrified model

or have an electrified option. Every car brand is merging onto the EV highway (see sidebar, *HB Dealers Talk EVs*).

But getting back to NZ!

To promote EV take-up, the Government first focused on pumping cash (about \$7 million a year from the Low Emission Vehicles Contestables Fund) into indirect incentives, like more charging stations throughout the country, including for electric buses. Palmerston North now boasts the first provincial electric bus operation.

But its more recent proposed incentives are aimed right at the consumer's wallet. The Government's Clean Car Discount would make pure EVs up to \$8,000 cheaper, and very efficient petrol cars nearly \$3,000 cheaper. Top petrol sellers like the Ford Ranger and Toyota Hilux would face approx. \$2,000 fees.

The current market for EVs is one of early adopters, most tending to buy the lowest-priced entry vehicles like the Leaf (often as a used, second car), or more familiar hybrids like Toyota's Prius.

But the range of EV/hybrid cars available at all price points is steadily increasing, including virtually all the major up-market brands introducing fairly pricey models, often the first representatives of corporate parent-announced 'sustainability' commitments to phase out petrol-car production ... these in the wake of Government mandates such as the Boris Johnson deadline mentioned at the outset.

So now we're at the point where early adopters with high disposable incomes will have EV options befitting their wallets. Admit it, whether you're a poor greenie or a rich one, your car is a statement!

And indeed, during the Government's policy development, Treasury argued that 'feebates' would simply reward already-motivated EV buyers and not provide much additional stimulus.

Where is the NZ EV market headed? Check out the comments in our sidebar, *HB Dealers Talk EVs*.

### Beyond EVs

But before we turn the market over to electric vehicles, consider that hydrogen-fueled vehicles might ride the highway of the future instead. Currently, about 11,200 hydrogen cars are in operation, mostly in California, Europe and Japan; plus a growing number of buses and trucks, with China driving that sector.

In NZ, Ports of Auckland is investing in hydrogen fuel cell vehicles as part of its 'green hydrogen demonstration

project'. And a Provincial Growth Fund grant is helping develop a hydrogen fuel infrastructure in Taranaki.

Of course, fueling hydrogen-powered vehicles would present its own host of distribution, safety and networking issues, but would eliminate harmful emissions (their only exhaust is water vapour) and remove the problem of batteries, which face both political controversy over source materials and environmental issues regarding end-of-life disposal.

The Government's recently issued Hydrogen Discussion Paper comments:

"In a transport context, availability and access to suitable vehicles and the establishment of a sufficiently dense refueling infrastructure are key. However, the greater range of hydrogen vehicles and their shorter refueling times will reduce the magnitude of this problem somewhat compared with electric vehicles."

The Discussion Paper envisions complementary roles for hydrogen and electric vehicles, noting:

- Battery electric vehicles exhibit higher overall fuel efficiency if they are not too heavy due to large battery sizes, making them ideal for short-distance and light vehicles.
- Hydrogen can store more energy in less weight, making fuel cells suitable for vehicles with heavy payloads and long ranges. Faster refueling also benefits commercial fleets and other vehicles in near-continuous use like straddle carriers, forklifts, taxis and car sharing.

*BayBuzz* will look at hydrogen potential across the economy more thoroughly in the future. For now, the Government's view seems sensible, that when it comes to transport the two technologies are complementary.

But today, EVs are a choice available to consumers. With substantial 'feebates' offered by Government, will consumers accelerate their pick-up and meet the ambitious goals that have been set?

In the accompanying sidebar, *BayBuzz* asked a few Hawke's Bay car dealers for their sense of the market. Keep in mind that car dealers want to sell the cars they already have on their lots. And with NZ sitting at the very end of the distribution chain, still few EVs are entering NZ. The virtual handful in Hawke's Bay are mostly pre-orders from very motivated early adopters. So there's very little opportunity to actually 'kick the tyres' ... a deeply ingrained and treasured habit of car-buyers.



Terry Elmsly, EuroCity, with his electric line-up

## HB Dealers Talk EVs

These Hawke's Bay car dealers are at the coal-face, or is it petrol-face? They 'get' that clean cars have become mandatory and they anticipate growing demand. But it's fair to say they are in business to meet demand, not create it, and they are well-aware of both current product limitations and consumer apprehensions. For now, hybrids appear to show more potential than pure EVs.

### Terry Elmsly, EuroCity

"Do I see the future being EVs? Most certainly, but there's a lot of teething issues between now and then.

Whilst still very much in its infancy, there's many ramifications to so many people, businesses, communities and society as a whole that I don't believe any one has really got a grasp on the topic in totality.

On one side of the spectrum there's manufacturing companies charged with massive financial incentives to create zero emission product, but with little thought as to the demand on infrastructures required to support this product type, which ultimately is what will drive the volume.

At the other end of the spectrum, if your bent is towards the greener life, the idealism doesn't quite cover questions like what happens when the batteries dead and how will the disposal process not be more detrimental than any immediate gains made.

Finally there's the practical aspect. At present there's nothing I've seen on the market that will benefit people residing in the provinces who need to travel beyond the 250 km radius at the drop

of a hat, who don't retain the luxury of time to reach their required destination.

Yes, it's coming. There's some very ingenious product on the market. But remember, when the manufacturers state 400 kms on a charge, that's generally without the hills in the way, with no radio and cellphone drainage of power, along with the partner and dog thrown in.

Then to charge the car in 10 minutes like a Petrol or diesel requires a massive charging station to provide this service, of which at present, basically only a handful exist around New Zealand. Then you have to own an EV whose battery can cope with that surge. Currently, that's reserved for the higher priced products that aren't within everyone's grasp.

So I think that while the Government's proposed subsidies will assist sales momentum, it might be a bit premature in that it may be smarter to wait until products are created that can actually produce 600 kms of real drive time with occupants actually in the car while allowing for the steep gradients that New Zealand roads are full of.

I think we will see the EV market mature over the coming years with maybe a third of the passenger car market in 6 years being EVs. I can also see more advanced hybrid product variants gaining momentum coupled with high-powered combustion engines, giving you the best of both worlds – power and efficiency – without the current impediments in charging infrastructure that will retard rapid growth outside of the main centres for now.

The evolution of the electric vehicle is undoubtedly here and Euro City is playing in that market now, with many more electric options scheduled for release late 2020/21."

### Angus Helmore, HB Toyota & Lexus

"Self-Charging Hybrid sales grew significantly for Toyota and Lexus in our territory which covers Hawke's Bay, Taupo, Rotorua and Gisborne. Over the next 12 months we expect more growth in this area as customer demand continues, accompanied by new mainstream models being launched with hybrid options in 2020.

2019 saw the introduction of Self Charging Hybrid Rav4, our first new Hybrid Toyota SUV to be launched in NZ. Although available in both Petrol and Hybrid models, 70% of our customers chose the hybrid option. The success being attributed in part to great value when launched at under \$40k, plus customer demand for fuel efficient, low emission vehicles.

Customer feedback has been they enjoy the driveability and ease of use with Self Charging Hybrid models, as they are refueled the same as a traditional vehicle.

Moving forward, every model vehicle Toyota or Lexus launches in NZ will be either a Self-Charging Hybrid or have Self Charging Hybrid options. This is part of Toyota's national and global strategy to reduce emissions and deliver sustainable mobility options.

Also on the horizon are EVs in the Toyota and Lexus range, along with Hydrogen technology being developed for the future."



Angus Helmore, HB Toyota and Lexus

### Rob Townshend, Bayswater European

Nine out of the ten brands represented by Bayswater Vehicles will have EV and/or Hybrid models available in the local market by the end of 2020. That number has increased from three of our brands as recently as three years ago. With the pace of change, it would not surprise me if more than half the new vehicles we are selling three years from now will have some form of electric propulsion.

Local consumers are reasonably well informed about the benefits of Plug In Electric Vehicles. However range anxiety, lack of charging infrastructure and rapidly changing technology are all concerns raised by our customers. We are experiencing significant interest in electric vehicles from business customers and they seem to be adopting the technology at a greater rate than private consumers in our region.

The proposed government subsidy doesn't seem to have stimulated interest in the local market. I think there needs to be much more clarity from central government about future incentives (or disincentives), potential road user charges, charging infrastructure and end of life costs before demand for pure electric vehicles exceeds demand for conventional technology.

### Spencer Pallesen, Mercedes-Benz

"New Zealanders have shown great enthusiasm as early adopters of electric vehicles.

I would have to say the common questions or concerns from customers

are always present – price, range anxiety, charge times, infrastructure, end of life disposal. But all these things are getting better all the time. If a Government subsidy was to come into place then you would definitely find more buyers making the change.

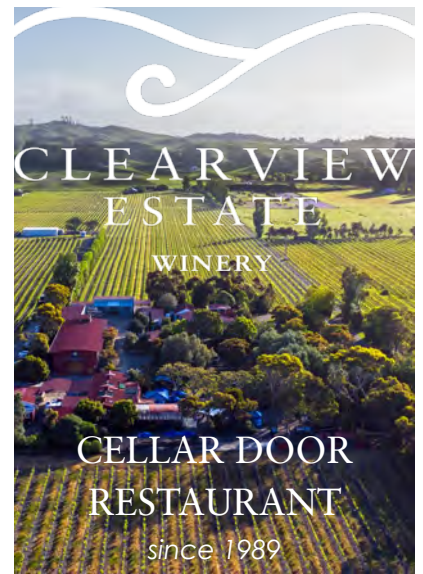
Mercedes-Benz like many manufacturers has been working with electric and hydrogen for a number of years and have so far mainly had hybrid vehicles in the market, until last month when we released the all-new full-electric EQC. We weren't the first in the market with fully electric we just wanted to be the best. The arrival of the EQC heralds a maturing of this segment that further pries open the door for the EQ models that will follow.

The EQC is a complete, user-friendly solution to future mobility, but it's also a signpost to an exciting rollout of hybrid and all-electric vehicles from the EQ division over the next few years and beyond.

Now only a handful of the initial stock came into the country and mainly the big dealers got them or had pre-orders. We do have interest but it's like anything, they want to see, touch drive it first." ●



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.



brunch | lunch | coffee  
platters | wine sales  
tours | tastings | groups  
weddings | celebrations

OPEN everyday

10am - 5pm



fresh from the fields



on line RESERVATION  
is RECOMMENDED  
194 Clifton Road | Te Awanga  
(06) 8750150



# Reframing the Internet Experiment

Story by Keith Newman

The Internet is our on-demand directory, map, encyclopedia, gaming arena and 'go to' place for communication, commerce and entertainment. But fifty years after the first links went live there are serious concerns about where it's taking us.

New Zealand, an Asia-Pacific pioneer for global connectivity, is pushing for tighter regulation and content control and to curb the influence of tech giants who act like they're running the show.

Prime Minister Jacinda Ardern's coalition government took decisive action following the March 2018 Christchurch mosque massacres, making it illegal to view or share the lone gunman's video or his white supremacist manifesto and banning semi-automatic weapons.

She then made her 'Christchurch Call' to world political and hi-tech leaders to cull violent, extremist and racist online content, which resonated with others wanting to realign the Internet as a tool for public good.

The amorphous global network of networks has transformed just about every aspect of our digital lives; we're constantly accessing it, 'googling it', streaming it or just hanging out on social media.

We've become addicted and distracted by this pervasive connector of people, devices and increasingly things (the Internet of Things) with huge investments being made to expand that capability and open the throttle and capacity faster and wider.

"We opened a pandora's box. We originally thought we would make available all the world's resources for greater education and join communities together in a good way." TONY KRZYZEWSKI

Market forces, our consumer mentality and fear of missing out, have us careening headlong into the unknown as part of the greatest social experiment ever.

There are no brakes or even a pause button and many are starting to shake off the bewildering fog of information overload to ask how did we get here, where are we heading and is this really where we want to go?

## A purpose betrayed

A fascination for evolving technology in the mid-1980s landed me a regular column for an Auckland daily newspaper, then in the newsroom of Computerworld and as editor of successive technology publications.

In 2008 InternetNZ commissioned me to write *Connecting the Clouds*, the history of the Internet in New Zealand, which distilled my research, observations and interviews with the country's pioneering information and communications technology (ICT) experts.

I reported back as John Houliker brokered a deal for Waikato University to link with the main computer gateway in Hawaii in exchange for

technical troubleshooting at NASA's Christchurch Antarctic programme.

As a result New Zealand became the first Asia-Pacific nation to take a full (9.6kbit/sec) undersea link into the US Internet backbone in April 1989.

The big take away was the resilience of the techies in our universities, businesses and public institutions who defied the narrow thinkers by innovating in a myriad of ways, including connecting their computers to each other to open up a global information flow.

Once our universities interconnected their servers the Internet rapidly evolved from an academic resource to a commercial feed for Internet service providers (ISPs) before Telecom and its nascent competitors belatedly saw what was coming and the connectivity war began.

Among the technical experts who helped me understand the arcane world of routers, servers, modems, communications protocols and endless acronyms, was network security and design consultant, Tony Krzyzewski, now based in Bridge Pa.

"We opened a pandora's box. We originally thought we would make



“We need to wake up and realise the world is engaged in “a nation state cyberwar” where national infrastructure and citizens are being targeted.

TONY KRZYZEWSKI

available all the world’s resources for greater education and join communities together in a good way.”

### Hostile environment

In reality, he says, it became a massive pornography distribution system and a criminal environment where New Zealand is currently losing \$100,000 to scams and Internet crime every week.

The Internet, he says, is a scary and inherently insecure and hostile environment, where greater protection mechanisms are needed. “The combination of Internet and mobile devices is probably one of the biggest societal changes we’ve had in centuries.”

Krzyzewski warns that participation provides fodder for certain big players who trawl our information and behavioural activities and sell off our ‘intellectual surplus’.

“They target things at you across multiple platforms to make their money ... If it’s free, you are the product”.

Is he hopeful for the future of the Internet? After a long pause ... “I have to say the answer is no ... There are times when I wish we hadn’t built it.”

While the Internet continues to revolutionise everything imaginable, New Zealand has stopped keeping official track of who’s using it, where, why and the impact it’s having.

After years of record keeping Statistics NZ dumped its annual ISP survey in June 2018, leaving us hanging in 2017 and at the mercy of pay-walled independent market research.

It seems we reached a saturation point between 2015-2018 hovering around 80-90% penetration, with a mass migration away from desktop

computers to mobile devices and smartphones.

The other significant shift is from dial-up to broadband - mostly digital subscriber line (DSL) connections over copper (10-100Mbit/sec) - and increasingly lightspeed fibre optics.

### Seen on screen

So, what are we doing? Apparently over 60% of us are on Facebook (2.9 million) or other social media, which now rivals our TV viewing, although increasingly we’re streaming TV, movies and music.

Instagram has a big following among the 13-34 age bracket while Twitter and Pinterest peak in the 34-54-years age group according to Neilson Ratings.

Local ISP NOW has witnessed a multitude of changes in Internet use, with much of its recent growth due to an increasing customer base.

Social media and on-line shopping was relatively new a decade ago with streaming media like Netflix non-existent. 2018 stats tell us email, browsing, banking, news and shopping still dominate.

According to Statista.com the number of active Internet users globally is edging toward 4.5 billion, over half the world’s nearly 8 billion population. The big upset has been China and India bumping the US to third spot.

It’s estimated that on average we spend about six hours a day on-line, skewed of course because it’s an important work tool.

### Data hacktivism

At the start of this year there were over 1.74 billion websites each containing dozens if not hundreds of pages

and 3.7 billion people active on social media.

Globally Google’s Chrome search engine is the number one jump off point, fielding 7-10 billion queries a day with rapid growth from Alexa and other voice activated apps.

Most of the traffic goes to Facebook (2.4 billion users) or YouTube (2 billion) and increasingly to e-commerce sites with four large Chinese companies now taking the bulk of hits ahead of Amazon.

Messaging apps are also pervasive; WhatsApp has 1.6 billion users, Facebook Messenger and WeChat 1.3 and 1.1 billion respectively and Instagram has a billion users.

But our race to participate has its dark side. If you watched the tech news in 2008 or the Netflix doco *The Great Hack* you’ll be well aware of the Facebook/Cambridge Analytica scandal where the data of at least 87 million Facebook users was harvested from the contact lists of those who used a quiz app.

The data was used for mass behaviour manipulation including influencing the UK’s Brexit campaign and sold to Trump headquarters in 2016 to target Facebook users.

These tactics gave rise to a deluge of ‘fake news’ or targeted disinformation to skew public opinion.

Massive harvesting of private data - names, emails, age, gender and occupations - continued throughout 2019. The full extent of the misuse may never be fully known.

Here in NZ, the latest Colmar Brunton survey finds 62% now concerned about the protection of their personal data online.



“The signs have been building for some time – the Internet we need is not the Internet we have”.

INTERNETNZ'S CHIEF EXECUTIVE JORDAN CARTER

Internet governance, are “passionate defenders of the open Internet” although Carter concedes ‘open’ cannot mean open to anything and everything.

He says, “effective control and regulation of the biggest organisations using the Internet” will require a global effort to challenge “vast wealth and power” and to convince people they’re not “subjects of a surveillance Internet”.

Carter says the Internet was built by and for people who often enjoyed power and privilege, claiming an almost independent place outside law, politics and society.

He claims New Zealand is leading the drive to influence “significant, meaningful changes by some of the biggest companies” as “our gift to the world”.

InternetNZ, 25-years old this year, is currently reviewing its own policies and engaging with others around the role of censorship in an open society, including web filtering or content blocking.

While everyone should be able to connect, he says, Internet governance must have “doing good and tackling harm” at its heart.

### Christchurch Call

International and local agencies including the police, banks and spy and security agencies already co-operate using the Internet as part of their toolbox to catch money launderers, international criminals and child pornographers.

However, the Christchurch massacre and subsequent events have raised the bar and the thorny subject of whether

forcing ISPs to monitor their users constitutes an invasion of privacy, paving the road to a surveillance society?

PM Ardern’s Christchurch Call and the concerns of others have been echoed by InternetNZ’s chief executive Jordan Carter who says, “the signs have been building for some time - the Internet we need is not the Internet we have”.

InternetNZ, with links to global

## Enhancing our environment together.

*We are working to ensure a connected and vibrant region with resilient communities, a prosperous economy, and a clean, healthy environment.*

### Visit our website to stay up to date:

- Take a look at the services we deliver.
- Check out projects happening in the region.
- View environmental data, maps and reports.

[hbrc.govt.nz](http://hbrc.govt.nz)



**HAWKES BAY**  
REGIONAL COUNCIL  
TE KAUNIHERA Ā-ROHE O TE MATAU-A-MĀUI

Tim Berners Lee, a father of the World Wide Web wants governments, big business and individuals to support a 10-year global action plan to save the web from political manipulation, fake news, violations of privacy and other malign forces so it can continue to benefit humanity.

### Embedded infrastructure

This echoes Tim Berners Lee, a father of the World Wide Web (WWW), who wants governments, big business and individuals to support a 10-year global action plan to save the web from political manipulation, fake news, violations of privacy and other malign forces so it can continue to benefit humanity.

The Internet is so embedded in our lives that it's too late to build a new one; although Wikipedia's Jimmy Wales is suggesting he might try, and the logistics of applying offline constraints, laws and regulations in an online world are massively complex.

Tony Krzyzewski suspects tinkering with its structure could result in unintended consequences and is "bordering on the impractical".

The Internet Engineering Task Force is developing new encryption that places users at the forefront of future services design and Krzyzewski - one of 10 ambassadors of the Global Cyber Alliance (GCA) - is helping create and deploy tools to help close security loopholes.

However, he warns much of this is simply "band-aiding" and the planet is on the backfoot. "The Internet is broken and has some fundamental issues. We can't fix all the bugs."

It continues to rely on 'work arounds', for example 15-years ago everyone was told to move to IPV6 (Internet Protocol version 6) to avoid running out of Internet addresses, but ISPs opted for translation engines.

And Krzyzewski says the email transport system is flawed and not designed for a public environment or today's huge number of users.

Regardless, the Internet just "keeps on keeping on" and even if part of it

were physically or otherwise damaged, and will re-route to the next node based on the military-designed self-healing architecture.

And the boffins who make things work and the huge investments made by FAANG (Facebook, Apple, Amazon, Netflix and Google) & co will no doubt ensure cyberspace keeps connecting us.

So is the internet out of control, hijacked by criminals and manipulated by the highest bidders as a propaganda machine, or can it still progress society and benefit humanity?

Pew Research and Elon University's Imagining the Internet Centre asked 530 experts to muse on what the digital future might hold, resulting in some mind-boggling responses.

Most believed in change for the better, ranging from longer life and more equitable distribution of health, wellbeing and power to a living virtual reality where human-machine interfaces enable us to think and 'make it so'.

On the 'negative side' a quarter of respondents anticipated greater inequality with a privileged few hoarding the economic, health and educational benefits of digital expansion along with greater surveillance, security issues and data abuse by corporations and governments.

### Digital dream or dystopia?

Krzyzewski says we need to wake up and realise the world is engaged in "a nation state cyberwar" where national infrastructure and citizens are being targeted.

We've already seen active manipulation of the democratic processes in other countries. "New Zealand needs to be really aware that we are in an election year and primed for that happening here."

And socially, he says, we're becoming increasingly polarised. Instead of embracing differing opinions, "people often treat you as the enemy if you don't agree with them ... the Internet has done that".

There's no question the Internet has drastically changed the social and political landscape and how people communicate ... so do we like who we are becoming beyond social media's 'love, thumbs up (like), Wow, sad or angry face' feedback icons?

Are we tired yet of increasingly curated content that appeals to our narcissism, or being enticed by shallow 'you won't believe it' or 'fake news' click bait that creates micro-payments for big-tech or advertisers?

Krzyzewski suggests one way to reclaim the Internet is to become more responsible for what we see and view and report or complain about irresponsible content. "The FAANGs will then have to do something about those complaints".

And what are we to make of Netsafe's 2020 survey suggesting a third of all Kiwi teenagers regularly forgo sleep and food in favour of Internet use causing conflict with family and friends?

The challenge might be to extend education's 'learning how to learn' metaphor by honing research skills, including fact, context and source checking so we're more discerning rather than emotionally reacting to every rumour or outrage.

Part of that should be looking after our own wellbeing, becoming more resilient when faced with cyber-bullying and negative feedback loops where words are used as weapons.

Instead of pandering to manipulated outrage and misinformation as the new norm, perhaps the question we should be asking more frequently is: "Are you sure you want to post or view this?"

Between fanciful and informed futu-recasting, I wonder if New Zealand is sufficiently prepared for the social and workplace consequences of the changes we're in the midst of let alone the shifts ahead.

We're faced with some critical choices over the next few years. Do we want to fulfil the dystopian prophecies of Orwell's *1984*, Huxley's *Brave New World* or the *Minority Report* movie?

Will we remain complacent - perpetual consumers distracted by the social drugs of shallow digital connection and dopamine hits of constant entertainment - or do we want an Internet that we can trust to inform true inquiry, equity, democracy and justice where our voice matters?

It must be time to challenge entrenched thinking with a fresh nation shaping conversation between hi-tech entrepreneurs, creative thinkers, educators, security experts and decision makers to re-imagine a better future. ●



NOW sponsors the *BayBuzz* Technology Series to enhance public understanding of our region's technology achievements and opportunities. Analyses and views presented are those of *BayBuzz* and its editorial team.

# AIRPORT CARPARKING UPGRADE

## MORE OPTIONS FOR TRAVELLERS

The upgrade of Hawke's Bay Airport's carpark is now complete with a refined layout and new technology commissioned over the Christmas period.

Perhaps the most significant physical change is a new roundabout which feeds dual entries and exits to the main carpark. This means that those travelling no longer need to circumnavigate the airport's ring road prior to parking their vehicle.

The spaces closest to the terminal remain accessible from the entry to the west of the carpark, people are reminded that these are for those staying less than two hours - overstaying in this location will incur penalties. Additional mobility spaces have been created in both carparks.

With construction of the terminal redevelopment now focused on the center of the building, a large area of the forecourt is currently engulfed by hoardings. To ensure passenger safety, new pick up and drop off zones have been created inside the carpark, these have direct access to a widened footpath from which travelers can access both arrivals (to the North) and departures (to the South). Whilst all vehicles must now pass through a barrier arm, people are reminded that the first 15 minutes remain free, and those exiting inside this threshold can simply drive to the exit without having to validate their ticket at a payment machine.

A new Wait Zone has also been developed for those who arrive at the airport early and wish to stay inside their vehicle prior to picking someone up. This is clearly sign posted and can be accessed from the south eastern corner of the ring road.

The new access control technology incorporates additional ways to pay including the ticketless option of using paywave on entry and exit. There are also plans to install licence plate recognition technology and online booking solutions, both of which are compatible with the updated layout and equipment.

The airport acknowledges that some people will continue to prefer the traditional method of using cash and validating their tickets at payment machines. This option is still available, with all machines now positioned in a central location on the footpath in front of the terminal. These are currently housed under a temporary gazebo, however this will be replaced towards the conclusion of the terminal project by a large architecturally designed canopy to provide additional protection from the elements – these works will be carried out as part of a wider redevelopment and improvement of the landside precinct.

---

NEW TECHNOLOGY  
INCLUDES THE  
TICKETLESS OPTION  
OF USING PAYWAVE  
ON ENTRY AND EXIT

---





# It's Trump's election to lose

Most of my professional life in the US was spent in and around national politics, at one point working in the White House, but mostly strategising and raising money for advocacy groups seeking to influence public policy.

So, from that vantage point, with a monumental Presidential election unfolding, I'll try my hand over the next few months at interpreting what is going on. I hope *BayBuzz* readers find this interesting and I certainly welcome alternative prognostications.

I'll start immediately with a disclaimer. I believe the re-election of Donald Trump would be a national and planetary disaster, making the last four years look as wholesome as apple pie. I'm not going to waste any time justifying that view ... you can take it or leave it. But my analysis will be clinical.

So, it pains me to say that, as of writing this, I expect President Trump to win re-election, igniting a surge in overseas interest in high-end NZ properties.

The election is Trump's to lose.  
For these reasons ...

## Own your base

First, the first maxim of electoral politics is 'own your base'. As the Senate vote on impeachment underscored, Trump still totally owns his political base of support on the evangelical right. Republican Senators were certain of this when they threw their personal integrity to the wind.

Reporters from the *NY Times*, *Washington Post* and others are scouring the grassroots these days, trying to gauge how 'average' voters really feel about Trump. Have 2016 Trump voters backed off their support, offended by Trump's manifest personal flaws of character and bellicose style?

And what they are hearing is 'No', save perhaps for more educated suburban women who mainly live in states

where they can do him no electoral damage (I'll come back to the pivotal 'electoral map' issue). Voters one might expect to be most morally offended by Trump forgive his personal peccadillos because they agree with his policy initiatives, most notably his war against reproductive rights and immigrants, and for guns.

Consequently, 39% of registered voters say they will vote for Trump regardless of whom the Democratic Party nominates for president.

**As the Senate vote on impeachment underscored, Trump still totally owns his political base of support on the evangelical right. Republican Senators were certain of this when they threw their personal integrity to the wind.**

## Starting from strength

Second, extending well beyond the core he'll never lose, Trump *did* win nearly 63 million votes in 2016, not quite 3 million shy of Hillary Clinton. The day before the Senate vote, Trump enjoyed a 49% job approval rating, his highest since taking office, with 52% in favour of acquitting him. And he has no opponent for the nomination to worry about ... he's already waging his general election campaign.

Trump's 'job approval' score will undoubtedly bounce around, and indeed the leading Democratic candidates tend to beat Trump (some currently by as much as 8-9%) in head-to-head surveys. All eyes are now

watching whether he will continue upward (alongside the economy, more on that in a moment) or whether his good showing reflected a momentary 'sympathy' vote for a president deemed unduly harassed by partisan Democrats.

So, like it or not, Trump is not starting from a point of weakness amongst the general public.

## 'It's the economy, stupid!'

Third, and now we're coming to the heart of the matter ... 'It's the economy, stupid!'

This was the mantra bolted to the 1992 Clinton campaign by his strategist James Carville. Clinton successfully tagged incumbent George Bush (the elder) with ruining the economy, then in recession. It worked, despite the fact that in March 1991, just after the easy-peasy Kuwait war, fully 90% of polled Americans approved of President Bush's job performance.

Many US pundits believe the state of the economy in the presidential election year is the most important determinant of the political outcome. I tend to agree.

And by the usual macro-measures, the US economy looks to be - and will remain - quite healthy for the rest of 2020. Trump will exploit that to the hilt, actually beyond the hilt with his usual exaggerations and outright fabrications as he did in his State of the Union campaign speech.

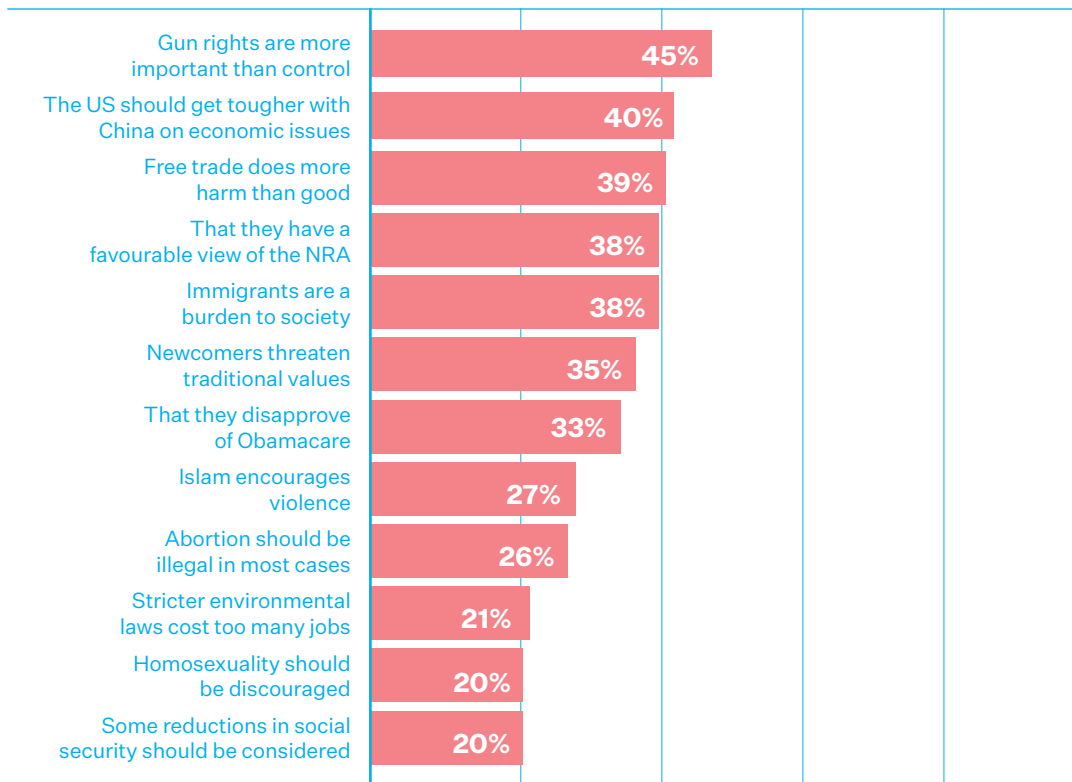
The *NY Times* fact-checked the speech, with these results: 8 statements labelled 'misleading', 7 'lacks'/'needs context', 6 'false', 5 'true', 4 'exaggerated', 3 'mostly true', 2 'partly true', 1 'weighted but mostly true', and 1 'lacks evidence'.

One voter's admiration of the low unemployment rate is another's sign that many have given up looking, or another's sign that many people

## Appealing to White Working-Class Democrats

Donald J Trumps economic views hold some appeal for blue-collar white democrats.

Percentage of white democrats who say:



Source: Upshot analysis of Pew Research 2014 polarization dataset.

- including two-earner families - are working at *any* (and multiple) jobs just to make ends meet.

Citing rising house prices and rents, rising health care costs, rising student loan debt and rising child-care costs, reporter Annie Lowrey of *The Atlantic* writes: "In one of the best decades the American economy has ever recorded, families were bled dry by landlords, hospital administrators, university bursars, and child-care centers ... For millions, a roaring economy felt precarious or downright terrible."

Should a prosperous economy (leaving aside what impact the president might actually have had) reward Trump, or do the macro-stats hide misery at the household level?

Will recent trade deals with Mexico, Canada and China actually restore manufacturing jobs to America's heartland as Trump trumpets? Only one thing is certain, there will be no factual verdict before November.

In the coming months, the debate over the state of the economy will be crucial. Hopefully it will be robust and informative. But I have my doubts. Even those whose personal lives are financially distressed will respond to

hopeful rhetoric ... indeed, the more miserable, the more blind faith will take over.

Currently, 63% approve of the way Trump is handling the economy (Gallup), the highest economic approval rating for *any* President since George Bush (the younger) immediately after 9/11. It's worth noting that Presidents Reagan in 1984, Clinton in 1996 and Obama in 2012 each enjoyed rising popularity alongside rising economies during their successful re-election campaigns.

So on the economy it comes down to the rhetoric and the question becomes, who will voters believe? If voters believe Trump, he's a sure bet for re-election.

But perhaps equally or even more importantly, where do the Trump believers live?

### States that matter

Fourth, only a few states will actually matter in the 2020 election, and Trump carried those states, albeit very narrowly, in 2016.

In the US, the Electoral College selects the President, not the popular vote. And each state awards its

Electoral College vote on a winner-take-all basis. It didn't matter whether Hillary Clinton won California by 1 vote or over 4 million (her margin in fact was over 4 million), she received *all* of that state's 55 electoral votes.

Each state gets the number of College votes equal to its number of US senators and representatives, so even the smallest population states get 3 votes (giving such states a disproportionate influence that, given their political complexion today, benefits the Republican candidate, but that's a secondary point).

So, because of the Electoral College, it matters hugely which states you win. And which voting blocks must you carry to win each of those states?

For reasons unique to each state's political make-up, the 2020 presidential candidates, Democrat and Republican, will effectively 'write-off' many states as unwinnable. And, as explained above, if you haven't a realistic chance of winning state X, even by a handful of votes (as indicated by previous election outcomes and your campaign polling), why waste precious campaign money and candidate time and energy farting around with



**If Clinton had won Florida and any one of Pennsylvania, Michigan, Wisconsin or Ohio, she would be President today. A switch of less than 200,000 votes in two of those states would have elected her.**

those states ... unless you win the state, you get *no* electoral votes for your effort.

With many states presumed to be locked up by one candidate or the other, attention and effort gets concentrated on a relatively small, maybe a dozen, 'swing' states.

In 2012 and 2016, the most critical of the swing states were Pennsylvania, Ohio, Michigan, and Wisconsin - the Rust Belt States - and Florida. In 2012 Obama carried each of those states; in 2016, Hillary Clinton lost each one, most by excruciatingly small margins (eg, Michigan by 10,704 votes out of 4.7 million cast).

So, despite winning the nation-wide popular vote by nearly 3 million votes, Clinton lost the Electoral College vote 232 to Trump's 306.

If Clinton had won Florida (which she lost by about 113,000 out of 9.3 million cast) and any one of Pennsylvania, Michigan, Wisconsin or Ohio, she would be President today. A switch of less than 200,000 votes in two of those states (out of nearly 129 million votes cast nation-wide) would have elected her.

If the candidates zero in on that handful of states again - Rust Belt

plus Florida - as they will, it is the voter complexion of those states that really matters. Simply put, Trump can afford to lose every educated suburban woman in California because he's already written off the state, but he must be sure that if he's going to lose such women in suburban Philadelphia, Detroit or Cleveland, he had better have a replacement block.

And he does ... non-college educated white voters, especially males. Obama carried this (traditionally Democratic) working-class cohort in 2012, Clinton did not.

Obama won this cohort by portraying opponent Mitt Romney, as the *NY Times* put it, "a plutocrat who dismantled companies and outsourced jobs". Romney wrote a *NY Times* op ed titled, 'Let Detroit Go Bankrupt'.

Lesson learnt, Trump won this same group in 2016 the same way ... this time Hillary Clinton was the darling plutocrat of Wall Street. And hence his focus on trade (and 'job-stealing' immigrants) over the past four years.

According to exit polls in 2016, Trump won white voters without a degree making less than US\$30,000/yr by a margin of 62% to 32% - his

so-called 'working class surge'.

These younger working-class whites represent a larger share of the vote in the Upper Midwest than anywhere else in the country.

If Trump convinces these folks, again, that he's their protector, their champion, that 'It's the economy, stupid', he's a shoe-in.

*Next column I'll look at the Democrats, each of whom at the moment is merely a niche candidate. As I write, just after the New Hampshire primary, Bernie Sanders is in the driver's seat strategically, as he has captured the left wing of his party, while the moderate candidates are simply dividing the rest of the pie. Wrote one US pundit the day after NH: "No candidate so firmly planted on the left has been so well positioned to capture the nomination of the Democratic Party."*

*The more the moderates hang on, splitting the primary votes and caucuses, the more they will allow Bernie to pull away. An exact replay of how Trump won his nomination in 2016.*

*In any event, at this point I don't see any of the Dems competing effectively for the white working-class vote ... the only way for a Democrat to win. ●*



IDEAS AND OPINION  
DOMINIC SALMON

## A world without waste

Everyone knows we have to reduce the amount of waste produced. But our relationship with waste and recycling often ends as the truck pulls away 'out of sight, out of mind' - quickly forgotten. Conscience clear!

It wasn't until images of turtles and whales literally choked to death by marine plastic started to appear in mainstream media that the world began to take the matter of waste and litter seriously.

As a country we pride ourselves on our 'clean, green' image, which may well provide a false impression that we are somehow removed from the problem. However, this couldn't be further from the truth. A World Bank report in 2018 shows urban New Zealanders produce one of the highest volumes of waste per person in the world - we get 10th place in that 'contest'.

Not exactly the kind of top-10 finish any country would aim for. There is no denying New Zealand's waste problem.

The urgency of dealing with waste has been even more keenly felt over the past two years after China implemented its National Sword policy. The crux of it is China, which once took much of the world's recyclable material such as plastic, paper and cardboard, essentially closed its borders to imported recyclables.

You can't blame China. The move was well-signalled before it took effect, and why should China take our recyclable material - much of which is so contaminated it cannot be recycled - when they have plenty of their own waste to deal with.

Other Asian countries (such as Malaysia and Thailand), which had long been our 'away' when we 'send away' our 'recycling', implemented similar policies, leaving developed countries to deal with their own waste for the first time in decades. You

would have no doubt seen much in the media over the past couple years on what effect this has had - such as huge stockpiles of plastic.

Society is having to think much more about our high-consumption lifestyle and the waste we produce, and rightly so. Gone are the days when we could fill our rubbish and recycling bins with an oblivious carefree attitude. The waste we produce has environmental impacts which reach much further than we know - but now we are becoming far more aware of it.

### A World Bank report in 2018 shows urban New Zealanders produce one of the highest volumes of waste per person in the world - we get 10th place in that 'contest'.

#### Finally, action

On a more positive note, change is afoot. After over a decade of languishing on government shelves, the Waste Minimisation Act 2008 is finally being dusted off and put to the use for which it was written.

This powerful piece of legislation has had the potential to transform the way we manage our waste and a number of recent announcements are set to reshape New Zealand's waste management landscape.

Why the need for change? Simply put, the amount of waste we are sending to municipal landfill each year has increased by 48% over the past decade to 740kg per person.

First was the Government's call in August 2019 for consultation on declaring six products priority products under the Act - tyres, e-waste, refrigerants and other synthetic gases, agrichemicals and their containers, farm plastics, and the big one for the average consumer ... packaging.

This was probably the single biggest move by a New Zealand government to act on waste in history. In a nutshell, should these products be declared priority products, the producers, importers and retailers of the product will be responsible for recycling, reusing or properly disposing of these products at the end of their life. The way this is achieved is through product stewardship (more about that in a subsequent article).

Consider how wide-ranging this would be for packaging alone. By law, every piece of packaging will have to be collected so it can be minimised, recycled, reused or properly disposed of.

Separate but connected is the proposal to create a container return scheme. This would mean beverage containers, like a can or bottle, will have a deposit added to them - the proposed range is 5 to 20 cents. So, when you are done with it you return the container and get your deposit back.

This isn't new to Aotearoa with many New Zealanders of a certain age remembering a similar system. Internationally, various container deposit or return schemes have proven very successful as a tool to increase beverage container recycling rates. Across the Tasman, with the exception of Victoria, all Australian states will have some form of container return by 2022. As 97% of the New Zealand population has access to existing recycling services and facilities, this will certainly be a conversation to watch over coming months.



Dominic Salmon, 3R.

### Landfill levy

Government consultation on a proposal to increase the cost of sending waste to landfill closed at the beginning of February. This will certainly be very contentious as it will impact everyone's pocket in some way.

Currently New Zealand has one of the lowest waste disposal levies in the world at \$10 a tonne; a rate that has not moved since its introduction in 2010. It also only applies to a small percentage of landfills. The proposal is to increase the levy to \$50 or \$60 a tonne and expand it to almost all landfills.

This brings us in line with other countries; some Australian states have levies which are 10 to 20 times higher than what ours currently is.

Just like water always flows to the lowest point, so waste always flows to the lowest cost. If putting it in the ground isn't the cheapest option anymore, then there is real incentive to reuse or recycle and to seek alternative solutions.

The additional revenue collected through the levy will be used to fund council waste minimisation work

as well as innovative national waste reduction projects, through a contestable fund. The higher the levy the more money is available to reduce waste, reducing the need to put stuff in landfill, and so the cycle goes.

These changes are positive for the future of our country and our world. Triggering a turnaround in how business operates and how we live - from the traditional 'take, make, waste' model toward a more circular economy with an emphasis on design, repair, remanufacture and recovery.

In future articles I'll address in more depth the three conversations referred to here, as well as changes to household recycling, the issue of plastic, product stewardship and the circular economy. ●

Dom works on sustainable solutions at 3R Group. 3R design, implement and manage product stewardship schemes for individual businesses or industry-wide groups, helping businesses first to minimise their waste and then recover what would otherwise be wasted.

## Know what's in your water.



**Water Testing Hawke's Bay is one of New Zealand's leading regional, IANZ-accredited bacteriological water-testing and analysis laboratories.**

We're local and independently owned, and with scientific rigour, reliability and consistency, we provide certainty and peace-of-mind when it comes to knowing what's in your water.

Water Testing Hawke's Bay also holds IANZ Accreditation for our potable water sampling, a range of field tests, and our Hastings laboratory.

We test most types of water with a focus on these key water types:

- + Drinking Water
- + Surface & Groundwater
- + Effluent & Trade Waste
- + Swimming & Spa Pools



Phone 06 870 6449

[www.watertestinghb.nz](http://www.watertestinghb.nz)



# LIVE HERE GIVE HERE



HAWKE'S BAY  
FOUNDATION



Otane Arts and Crafts Corner President, Jean Scott. Photo: Florence Charvin

The group has become “a key factor in reducing loneliness and isolation for people living in Central Hawke’s Bay”. OTANE ARTS AND CRAFTS CORNER 2018 SURVEY OF MEMBERS



## OTANE ARTS AND CRAFTS CORNER - MORE THAN MEETS THE EYE

A building that was once earmarked for demolition in the 1970s, now stands proud and beautiful in the small rural town of Otane, thanks to the foresight of some local crafters.

The former Otane School building, in Higginson Street, was built in 1900 and when it was no longer fit for purpose a new school was erected across the road in 1960.

“When word spread that the building was to be demolished, the crafters, now known as the Otane Arts and Crafts Corner, saw the perfect opportunity to create a centre to develop arts and crafts,”

Otane Arts and Crafts Corner President, Jean Scott says.

“The crafters subsequently formed a society in 1970, and the building was vested to the local District Council who leased it back to the Society. In July 2001, the Council sold the building to the Otane Arts and Crafts Corner Inc. for \$1.”

These days, the Otane Arts and Crafts Corner has become a bustling arts, crafts, learning and cultural centre, which plays a vital role in providing hobby craft opportunities for locals and out-of-towners alike. It has also become a key factor in reducing loneliness and isolation for people living in Central Hawke’s Bay, as revealed in the Society’s 2018 survey of members.

“110 members aged from 40 to 90 years old come from as far afield as Napier and Dannevirke to take part in everything from patchwork and embroidery, wool and fibre to garden, papercraft and mosaics. We run school programmes during school holidays too.”

Despite the success of the arts and craft group, the 120-year-old Otane landmark required some much-needed attention. Due to its age, the building had significant roof leaks so

the Arts and Crafts Corner committee secured funding, including a grant from Hawke’s Bay Foundation, to re-roof the entire building, give it a new exterior paint job and install blinds to reduce sun strike for crafters during their sessions.

“The new roof and blinds were installed in December so we came back to our group this year with a centre. It looks absolutely stunning! We are so proud of our building and what we have managed to do with the help of the community grants – the fact that it is such a landmark in our town and now it is ready to take us into the new century,” Jean says.

## HAWKE’S BAY FOUNDATION: A better and more lasting way to give

Hawke’s Bay Foundation provides a simple way to support your local community for generations to come. We receive gifts and bequests from individuals, families and businesses – these are pooled and invested forever, with the income being used to support local charities like Otane Arts and Crafts Corner, making a positive difference in our community.

Visit [hawkesbayfoundation.org.nz](http://hawkesbayfoundation.org.nz) to find out more, or follow us on Facebook @HawkesBayFoundation

**GET YOUR  
COMPOST & SUPERSOIL**

# BioRich

201 Waitangi Road 0800 BIORICH  
2 4 6 7 4 2 4

**ENRICHING THE GARDENS OF HAWKE'S BAY**

**GREENWASTE IN**



**Pricing from \$10**

**COMPOST OUT**



**Sold by the bag or cubic metre**

**An organic waste recycling company. Capturing organic material that would otherwise be wasted and turning it into rich compost for commercial and residential use.**

**To find our more go to [www.biorich.co.nz](http://www.biorich.co.nz)**



**OPEN 7 DAYS 8-5**



IDEAS AND OPINION  
KATIE NIMON

## Is Hawke's Bay tired of tourism?

What do you do when your sales pitch is an unspoiled paradise? Romantic in theory, but unsustainable in reality.

The very thing that makes Hawke's Bay special is its easy going, big town, small city, backyard vibe. That's what people come here for. But, the more people that find out about our secret paradise, the less of a paradise it becomes. A not-so-easy-going, jam-packed backyard.

I don't think we've been careful with what we've wished for ... we haven't thought it through. We were all too busy jumping on the gravy-train to see where it was going.

Right now, Tourism New Zealand is telling us that the foot has been lifted off the pedal by visitors. This shouldn't be cause to panic, it should be an opportunity to prepare. Here's why.

**First, better infrastructure.** Hawke's Bay doesn't have the infrastructure to cope with the tourism industry that we all [think we] want. We can't have our cake and eat it too. Actually, this saying has never been more appropriate.

We want visitors and what they bring with them (mostly what they bring with them), but we don't want to share our sanctuary. Unfortunately, if we're promoting Hawke's Bay to the world, it's not going to take long before they discover the stuff we love about it too.

If we want a booming tourism industry, we've got to put in the work, and that means more staff, more toilets, more carparks, card facilities for international currencies, a commitment to hosting all year round (not just when it suits us), and an ability to take large vehicles. When numbers do start to rise again, and we all get desperate for a piece of it (which we will), if we don't roll out the red carpet, someone else will.

**Second, more cream.** Are the wheels falling off, or are we getting greedy?

A wine tasting with less than a sip, and a cheese platter more suited to a mouse's appetite - don't think they won't notice.

People want more for less, but we're giving them less for more. We can't keep short-sheeting our visitors and expect them to give us 5 stars, let alone come back.

Some of this comes back to infrastructure, and the ability to cope with a boom. Perhaps four years ago, with fewer visitors, and more motivation, we had the ability to give them the best of the best without fail, but, as time went by, we didn't increase our capacity. We used all the cream and started serving up skim milk.

**We're going to see more discerning travellers, and with that, we're going to see a demand for more genuine experiences.**

What worries me is New Zealand's tourism strategy is all for the regions. We haven't even had our time; it's yet to come. If we're still adding water to the bottom of the soap dispenser, we won't stand up against the big guys.

**Third, motivation.** Let's get it back. It almost feels too long ago to remember, but there was a time when we were all excited by the idea of a cruise ship coming in. We were excited for the summer season. We're too afraid to say we're tired of it, we allude to it, but I can sense the dread.

The problem is, if we've lost the spark, we've also lost the sparkle. It

might be because people are indeed wanting more for less, so we feel burnt out by going the extra mile.

Whatever the cause may be - we need a new lease on life, a new motivation. Moteliers are finding it easier to rent out rooms to Housing New Zealand. More consistent, less effort. That is really concerning for two reasons: one being there aren't enough houses (another topic I won't get into now), another being that tourism is too much 'hard work'.

A certain winery had cruise passengers for a pre-booked wine tasting at the same time as a wedding was on at the same venue. The cruise passengers felt rushed through, pushed to the side, and second-rate. Then, after all that, they couldn't leave as it would disrupt the ceremony, making them late for their next wine-tasting. I'd feel second-rate too.

We've become complacent, but until now, we probably didn't think it would matter. The funny thing is, in case you didn't notice, there are more tour operators than ever, more venues, more activities. If you're not the best of them all; the minute the industry goes off the boil, it will be nothing but tumbleweed and tyre kickers.

**Fourth, originality.** They say imitation is the sincerest form of flattery, but I'm not sure that really works for tourism. It just comes across as uninspired.

I can't tell you the number of people that ask me for advice about getting into the cruise market. My best advice is: just because someone has a successful wine tour, doesn't mean every wine tour is successful. We need to come up with some new ideas.

Consider this: a visitor comes to Hawke's Bay and goes to the iSite looking for something to do. They see a brochure wall, and every second



Cruise visitors arriving in Napier. Photo: Florence Charvin

pamphlet is for a wine tour. Same wineries, same Toyota Hiace. The only thing different is the logo; sometimes.

Give these people something to get excited about, something to write home about. I can only name a handful of operators that I would genuinely recommend, and they all offer something unique, personal, and enriching. We're going to see more discerning travellers, and with that, we're going to see a demand for more genuine experiences. Right now, everyone in tourism wants to sell a piece of the same pie.

My advice, bake a cake.

And don't sell something that you wouldn't be proud of experiencing with your own friends and family.

Which brings me to the rest of us ... 'locals'. What amazes me is how many people think they are outside the tourism industry. That couldn't be more wrong.

The definition of tourism is the commercialisation of a place of interest. If we live in the place of interest, we're part of the industry - we're part of what makes it interesting.

To those people: you deserve a region that works for you as well as those

visiting it, you're in it together. Half the fun is when visitors get to meet locals enjoying their own hometown. Just consider the difference these visitors make to your experience too. Without them, you wouldn't have half the great restaurants, wineries, or activities.

Hawke's Bay is for all of us to enjoy! ●

Katie Nimon is general manager of Nimon and Sons, established in 1905. Transporting heaps of visitors and locals alike across Hawke's Bay gives her a unique perspective on our region's many attractions and how they are perceived.



IDEAS AND OPINION  
PAUL PAYNTER

## Shapeshifter ... Budget buster

Shapeshifter.

That's the name of the proposed remodelling of the National Aquarium in Napier.

Maybe this name was chosen in memory of Inky the Octopus, who escaped from her enclosure in 2016, found a drain and made her way to the freedom of the Pacific Ocean. Octopuses, made up of rubbery body parts, can radically contort themselves.

And so it seems the aquarium has taken Inky's lead and is seeking a radical overhaul of its form and purpose.

The romantic theory behind Inky's escape is that it was time for her to mate, lay eggs and die, as is the habit of the female of her species. There was no lovin' in her tank and so, clouded by sexual desire she made the daring escape and hooked up with a seafaring lad.

Unless aquatic creatures are able to express their natural behaviours, it's likely they don't want to be in the aquarium.

The aquarium has decided it doesn't want all of its aquatic creatures. Much of the press to date focussed on the euthanasia of their piranhas. How do you euthanise a fish? The deaths of fish at our hands are usually of a gasping, flapping nature. Recreational fishers commonly dispatch their catch with a clout on the snout.

The piranhas were afforded a more elegant end and euthanised by bubbling anaesthetic into their tanks so they 'fell asleep, peacefully as a group'.

So why were these fish euthanised so kindly. I can only think that the public relations issues were front and centre of the aquarium's thinking.

*Hawke's Bay Today* stated piranhas were no longer allowed due to 'tighter rules introduced to protect native species'. The EPA released a new Zoo Containment Facility Standard which came into force in July 2018, which

looks to be a significant improvement on the old standard.

In any event it seems most unlikely the piranhas, described as 'elderly' and with 'health issues', could follow Inky's lead and contort themselves out of their tanks and flee. I am captivated by the idea that they'd make their home in the drains and sewers of Napier, making it the only art deco city with a piranha infestation. The cruise ship traffic would increase exponentially.

*HB Today* further described these fish as 'pack-hunting man eating piranhas', a phrase which is unnecessarily pejorative. I have witnessed these fish on a number of occasions and to the disappointment of the many onlooking children, there was no man-eating to thrill.

Moreover, they refer to the piranhas' 'banishment' - a highly misleading euphemism suggesting they've been relocated to a distant tropical atoll rather than receiving a pharmaceutical clout on the snout.

### Anaesthetise the aquarium?

To some, the future of the aquarium is a more serious matter.

In 2017 it was initially suggested the project would cost \$45 million. Last year that became \$51.3 million, but now an eye-watering \$77.5 million seems to be the number.

Of this it is proposed that ratepayers will only stump for \$10 million, the Provincial Growth Fund up to \$25 million and the balance will come from a collection of unidentified 'other councils, iwi sources, philanthropic trusts and benefactors'. That's a frighteningly large sum to secure.

On top of this, the business case has thrown up a raft of best practice and regulatory challenges that were not anticipated. And while the shoreline seems a sensible place for

the aquarium at first blush, rising seas levels, tsunami threats and even an annual 1% chance of being inundated by heavy weather make many a little nervous.

The public consultation on this project will be interesting and at this stage a fancy new aquarium is far from certain.

The idea that a maritime nation like New Zealand might have no aquarium at all seems unthinkable. The aquarium as it stands has a very limited life and one commenter called it a 'miserable embarrassment'. Certainly it's a long way off world class. While passing through Dubai I saw better examples of marine captivity at my hotel and in a shopping mall. It's amazing what that oil money can buy.

Either we need to front up and develop a modern aquarium or give it up entirely.

The 'business case' for the proposed aquarium is long on pretty pictures and design concepts, but thin on financial details. You can't be too critical of this as it is a difficult task to predict tourist numbers in 2035 and how many will visit aquariums. To extrapolate the trends of the past 20 years is both entirely reasonable and profoundly stupid.

The IPPC tell us that flying around the world when you've likely got a perfectly good aquarium at home can't continue. When tourism trends will change and by what quantum is impossible to predict.

The 'business case' concludes that the economic benefits to the country and our region are substantial, but the aquarium itself probably doesn't stack up. They seem to be looking at the investment from a national perspective, but the quantum of potential operating losses and who will fund them remains unanswered. Many national institutions receive funding



The National Aquarium of New Zealand. Photo: Tom Allan

from a wide range of sources, including central government. However the 'National' Aquarium is more a 'Napier' Aquarium, with city rate payers responsible for it.

And what type of facility might be built? The Colmar Brunton survey suggests the two aquarium attributes rated most highly by the public were the ability to see marine wildlife up close and touch pools/tanks. That is, people seem to prefer the experiential over the educational.

That fits with what you see at the aquarium. There are a lot of child visitors and the best way to get them interested in the environment is to 'Wow' them visually. Every time I try to read the technical information, fascinating though it is, I turn and find the children have disappeared. Most of all they love to see the mildly fear-inducing creatures like sharks and piranhas. Watching the adults, I assumed they would be more intellectually engaged, but mostly they too seem to dwell on the eye candy.

The shapeshifter strategy is aimed at education, conservation and research,

which may be a harder sell. Then again the images of the proposed exhibits do look compelling. At the concept stage the feedback suggested interest in visiting a new aquarium would be 4.9 times the current level.

**Certainly it's a long way off world class. While passing through Dubai I saw better examples of marine captivity at my hotel and in a shopping mall. It's amazing what that oil money can buy.**

One of the other attributes of the new centre is that it will have a greater emphasis on native species. Here again I am concerned. Many of our natives, in keeping with our restrained nature, are more of the brown and grey variety. The more flamboyant tropical fish do have more eye appeal.

Those running the aquarium have an

unenviable task. Public comments are quite critical of the current 'concrete prisons' that house creatures and also critical of keeping animals in captivity where you can't possibly simulate their natural environment. The public are increasingly split, where some just want to be entertained, while others are obsessive about animal welfare. Some love exotic creatures, while others strongly prefer natives.

All this is troubling for an institution that needs to maintain broad support for its existence.

Shapeshifter is visionary and ambitious, but the challenges are immense. For Hawke's Bay, and more particularly Napier rate payers, this is one to keep a close eye on in 2020.

And if this decision is too daunting, at least take a moment to think kindly of Inky, Jen, Mossy and the nameless piranhas that gave such loyal service to the community. ●

Paul Paynter is our resident iconoclast and cider maker. Sometimes he grows stuff at Yummyfruit.



IDEAS AND OPINION  
ANDREW FRAME

## Why? Why? Why?

An old joke goes like this ...

The Lone Ranger is riding along in the Wild West and comes across his oldest friend Tonto. Tonto says, “Why?!” The Lone Ranger says, “Aren’t you supposed to say ‘How?’” Tonto says, “I know how, I just want to know WHY!”

For most of the news to come out of the Napier City Council over the summer break, the question is ... Why?

Having elected a new, quite different council last year, the city’s ratepayers were hoping for some change in how the city was run. More transparency, more public input, more of what the people want.

So, while things have been quiet as the new council settled in and holidays were taken, there has been the odd story surface. By ‘odd’ I mean both occasional and peculiar.

Some odd logic, some of the old traits we hoped had been ousted resurfacing, and some odd stuff just out of the blue.

### **In for a penny, in for \$77.5 million**

You may remember, late last local body term, NCC was developing a business case (sales pitch) at a projected cost of \$700,000 for the redevelopment of Napier’s National Aquarium of New Zealand. That figure was secretly raised to \$1.2 million at a public-excluded NCC council meeting.

Newly-elected mayor Kirsten Wise expressed reservations about the plans and said she did not support the council putting any more than the pre-established \$10 million of ratepayer money towards the redevelopment.

Some councilors, however, took to social media supporting the sales pitch

using the logic, “Well, if we’ve spent this much, we might as well use it!”

In December, the council released its new plans for the redevelopment. But it was vastly different to the \$45 million plan first proposed in 2017.

**If councilors want to show their civic pride with bumper stickers (yes, that was an actual line of thought from the council meeting), get local schools, or the EIT arts and marketing departments to come up with designs!**

Like the sales pitch itself, the redevelopment cost had almost doubled - from \$45 million in 2017 to \$77-\$102 million in a mere two years!

But now with the added justification that, if nothing were done, the old aquarium is in such bad shape it would need to be demolished within three to five years, the facility lost, and the staff and animals evicted.

This re-casting sounds like it was taken straight from the Onekawa Pool/Council HQ playbook!

So now Napier ratepayers were being presented with some sort of stand-off - “Pay up, or the animals get it!” However, the National Aquarium and Oceans Centre is a bold and unique project which we could become very proud of.

It is worth noting that, as part of the new redevelopment plan, the original rotunda part of the aquarium would be demolished anyway.

The \$40 million funding needed from external investors is substantial to say the least.

One proposed ‘partner’, HBRC, apparently has no interest in the project and the \$15-\$35 million NCC is hoping to get from the Provincial Growth Fund is such a massively varied sum that even some of that figure being funded still might not be enough for the project to go ahead.

So, our first “Why?” question for the new year is: Why the massive boost in costs and why such a sudden ‘do or die’ sales pitch?

Much will depend on who wants to donate to make up the \$61 million. Watch this space!”

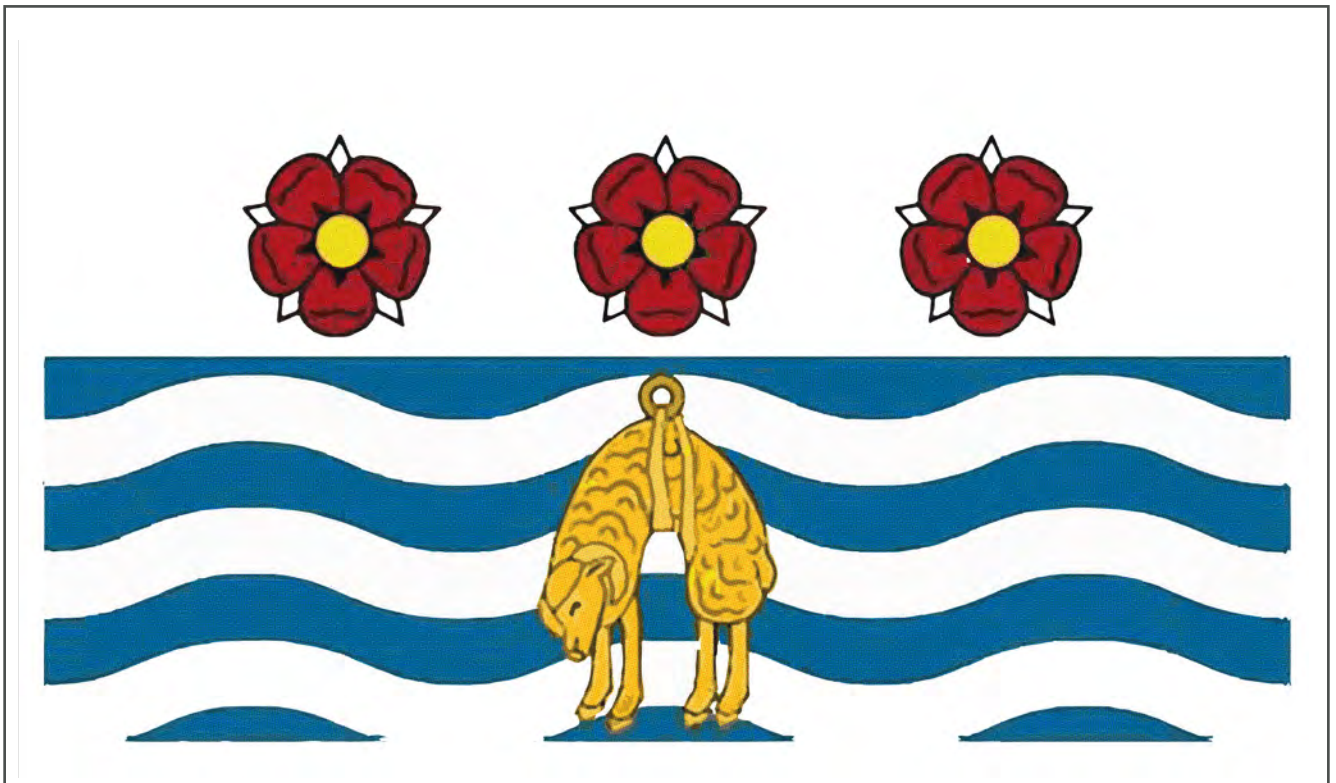
### **Maintain roof tiles or new Aquatic Centre?**

Speaking about demolishing things, relief from the January heat in Napier got a bit scarcer when some tiles fell off the ceiling of Ivan Wilson Pool at the Onekawa Aquatic Centre, resulting in the closure of the pool while checks on the remaining tiles were carried out.

The damage was largely cosmetic, yet Councilor Keith Price, supporter of a new Prebensen Drive facility, claimed this was proof that a new aquatic centre was “definitely” needed.

More likely, it brings into question the sufficiency of inspection or maintenance of such council facilities under previous councils, of which he was part.

Given the massive public outcry and debate over the last few years relating



Does this 'flag' project your image of modern 2020 Napier?

to the future of the Onekawa Aquatic Centre versus the development of a new pool complex at Prebensen Drive, it was a stark reminder that the whole matter currently remains in legal limbo, with the High Court decision over the council's consultation process yet to be released.

'Why?' number two: Why is this legal decision taking so long? How soon will the results be released and progress made at Onekawa, or Tamatea?

### Flag it

Here's one for the flag Police and medieval scholars.

The people of Napier are currently unable to literally 'fly the Napier flag' because it features the city's entire coat of arms, which - apparently - is only supposed to be displayed by the city's "governing entity", Napier City Council.

England's Royal College of Arms notified NCC in 1995 that a full coat of arms should not be included on the flag. It has only taken 25 years for this vital information to trickle down or be acted upon.

NCC conversed with NZ's Ministry of Culture and Heritage recently and designed a "correct" city flag, which was presented to council in their first meeting of the year in late January.

Confusingly, while the city's flag cannot include the *full* coat of arms, it must include *elements* of it.

The proposed flag features three red roses, taken from the coat of arms of a descendant of Sir Charles Napier; undulating blue lines, symbols for coastal towns; and a Golden Fleece, symbolizing the region's wool industry.

**England's Royal College of Arms notified NCC in 1995 that a full coat of arms should not be included on the flag. It has only taken 25 years for this vital information to trickle down or be acted upon.**

The proposed flag design rather glaringly lacks any Maori themes or motifs ... something you might expect to see as we are a *New Zealand*, not English, city. And the dead sheep/ Golden Fleece motif is hardly tasteful in these more animal-friendly times.

This flag says absolutely nothing about modern 2020 Napier!

So 'Why?' number three is just, well, WHY?! Did you know Napier didn't have an official flag? Did this lack of a proper pennant unduly affect your daily life?

In 2016 Napier City Council adopted a new logo, which cost \$30,000 to develop (not including total expense of rebranding vehicles, signs, stationary etc.), consisting of three wavy blue lines and four straight green lines, representing the sea and Norfolk pines respectively. So why not just use something along those - dare I say? - lines?

This isn't heraldic - it's a branding issue! If councilors want to show their civic pride with bumper stickers (yes, that was an actual line of thought from the council meeting), get local schools, or the EIT arts and marketing departments to come up with designs!

At least there weren't any wavy *brown* lines amongst the white and blue ones. Perhaps too realistically, that would symbolise far more pressing issues Napier is currently facing, as well as echo public sentiment of what really matters and where council focus should lie. ●

Andrew Frame is a life-long Napier resident. He writes the [www.napierinframe.co.nz](http://www.napierinframe.co.nz) website and promotes all things HB on social media.



IDEAS AND OPINION  
MIKE PETERSEN

## Securing our food and fibre future

These are exciting, but also challenging times for New Zealand agriculture, agri-food and fibre.

At a time when demand and pricing for food is at near record highs, the mood among farmers is subdued. New environmental policies fuel uncertainty at home, alongside fears about the impact from the brinkmanship being played out in the complex world of international trade.

The farmers, growers and crafters of Hawke's Bay face exactly the same dynamic as the rest of New Zealand. How we respond to the challenges will determine the shape of our future and our ability to capitalise on the incredible opportunity in front of us.

Firstly, it is important to recognise that New Zealand farmers are running some of the most nutrient and carbon efficient businesses in the world of food production. These achievements have been hard earned over many decades, however there is no time for complacency. Others are catching up and claiming to be better than New Zealand in a number of environmental stewardship areas where New Zealand has traditionally led the field.

The stark reality facing all food producers is that consumers have choice, and they are increasingly exercising this right when being asked to pay high prices for quality food.

Receiving higher returns for agri-food has become less about product attributes, and more anchored to the way food is produced, and the values of the people producing it. Concerns about the effect of intensive farming on the environment and in contributing to climate change are raised daily in various forums.

Our challenge here in Hawke's Bay is to clearly articulate how agri-food can work in partnership with nature and build connections with consumers founded on respect and trust.

So what do farmers and growers need to do in order to secure the future in the face of increasing regulatory pressure and enquiry from discerning consumers? Our relevance will depend on us continuing our world-leading reputation of innovating, and proving that our ability to solve complex problems in food production is well founded.

### Our challenge here in Hawke's Bay is to clearly articulate how agri-food can work in partnership with nature and build connections with consumers founded on respect and trust.

I would suggest we need to make profound progress in the following areas to make sure we retain our place as the product of choice for the world's best consumers.

First, work with nature to ensure our farming systems create value while contributing to better environmental outcomes. Validate this through the use of farm plans. Consumers don't expect perfection, but they want to know you are on a journey to a lower environmental footprint. This is the right thing to do.

Second, improve efficiency in all

aspects of production and operations. Ask ourselves if we can do more with less. Innovate to develop new ideas and solve complex problems. Eliminate wastage and become more time-efficient to reduce costs.

Third, reduce our carbon footprint and increase carbon sequestration at every opportunity. Climate change will be the most defining issue of future generations and inaction will not be tolerated. New Zealand must lead in solving difficult challenges for agriculture and agri-food, as leadership in this space will help secure our future.

Fourth, health and safety and care for labour and staff must be top priority. People are your most precious asset and must be treasured. Modern slavery concerns are a consumer hot point at present.

Fifth, be a good community citizen. The success of New Zealand relies on vibrant and well-functioning rural communities. The fabric of our society relies on people helping people and needs reinvigorating.

Incredibly, I don't believe that progressing each of these areas is hard.

What is difficult, are some unrealistic expectations about the pace of progress expected in each of the areas outlined above. In some areas new tools and technologies will need to be developed and agreed. Consumers want transparency and confidence that even if the destination has not been reached, the journey is well underway.

The good news for us is that in spite of the challenges being served up daily, the quality and integrity of our products remains highly valued. Importantly, the values of New Zealand and the people who reside here



Photo: Florence Charvin

resonate strongly with consumers. The internet and social media provides a window through which personal connections are made, values are shared and value is created. The next iteration of our story needs to focus on telling this in a compelling way.

As we look to a future where demand for food is strongly anchored to the way food is produced and the

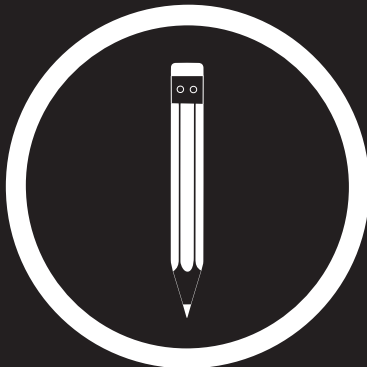
values of the people producing it, New Zealand's future looks exciting and assured. However we cannot be complacent about increasing consumer demand for food that prioritises ever higher levels of environmental stewardship and care for people and place.

While some continue to challenge the requirement for change, I have complete confidence that the New Zealand

agri-food and fibre sector will tackle head-on the challenge being issued by consumers and be able to capitalise on the exciting times ahead. ●

---



Mike Petersen is a CHB farmer, former chair of Beef + Lamb NZ, and served over six years as NZ's Special Agricultural Trade Envoy.



**G I D D Y U P**  
 ILLUSTRATION & DESIGN

**Brett Monteith**  
 Mobile 021 1684 381  
 facebook.com/gupillodes  
 brettthamiltonmonteith@gmail.com

**INTELLIGENT DESIGN • PERSONAL SERVICE**

Retractable opening roof creating the ultimate outdoor room

phone **06 833 6655**  
 email **office@louvretec.com**  
 free no obligation quote & site visit

© 2019 LouvreTec Ltd



IDEAS AND OPINION  
HAZEL THOMAS, CLINICAL NUTRITIONIST

## 5G is coming ... like it or not!

Modern technology including personal and household electronic devices - has brought many opportunities and changed the way we communicate and do business.

On the flip side, there has always been controversy around the safety of these devices regarding our exposure to electromagnetic fields (EMF), which are produced by electromagnetic radiation (EMR).

Many argue that we are exposed to a certain amount of EMR from the sun and cosmic rays every day. That's true, but our exposure has been steadily increasing due to artificial EMF with the development of power stations, radio, Wi-Fi systems, television, mobiles, microwaves, computers and devices used in medicine and industry.

We know the benefits, but what are the costs? Ever since the launch of mobile phones, concerns have been expressed about their safety and effect on our health.

The 5G debacle is a continuation of this. Some believe the amount of radiation that 5G emits will largely be the same as it is for our current phones. Others believe it will generate a larger amount of radiation. Confused? I certainly am.

5G has a higher frequency, which carries more data faster but doesn't travel as far as the currently-used lower frequency waves. The consequence, a significant increase in the number of cellular base stations being erected worldwide. Does this mean an increase in EMR? Will it impact our health? How will it affect our fauna and flora?

The short answer, nobody actually knows. For me, and for many others, this is a little scary.

For example, the EM Radiation Research Trust in the UK called for an outright ban for risky untested 5G technology, stating: "It is not appropriate to

expose untested 5G radiation throughout the UK". In early 2019 a statement went out by a Minister of Brussels, Céline Fremault: "I cannot welcome such technology if the radiation standards, which must protect the citizen, are not respected, 5G or not. The people of Brussels are not guinea pigs whose health I can sell at a profit."

**5G has a higher frequency, which carries more data faster but doesn't travel as far as the currently-used lower frequency waves. The consequence, a significant increase in the number of cellular base stations being erected worldwide.**

Here at home, last year, Havelock North residents stopped a cell tower from being erected in their neighbourhood.

Despite the fact that no health and safety research has been done specifically on 5G, it is being launched worldwide, irrespective of public and government concerns.

In the past, there have been warnings sounded with regards to the use of tobacco, asbestos and vinyl chloride. These all lead to ravaging diseases including cancer. These environmental health threats could have been avoided. In the 1930s tobacco companies used doctors and celebrities to support their campaigns when health concerns were first raised by the public. Marketing has a lot to answer for!

Now, the public are asking questions about 5G. Are they being ignored?

### Research

What does the research say about mobile phones and EMF? According to the International Agency for Research and Cancer (the cancer research agency of the World Health Organisation), EMFs are "possibly carcinogenic to humans". Now that gets my attention.

A Swedish review notes that phone manufacturers, like Apple and Samsung, have stated: "To reduce exposure to RF energy, use a hands-free option, such as the built-in speakerphone, the supplied headphones, or other similar accessories. Carry iPhone at least 10 mm away from your body to ensure exposure levels remain at or below the as-tested levels. Cases with metal parts may change the RF performance of the device, including its compliance with RF exposure guidelines, in a manner that has not been tested or certified." That sounds scary!

Research has shown that EMR does stimulate oxidative stress, which plays a role in the onset of cancer and other diseases. There is also evidence for EMR having effects on reproductive, metabolic and neurological systems. A study in 2013 demonstrated a definite pattern of increased brain tumours with the use of mobile and cordless phones.

Dr Neil Cherry, a New Zealand biophysicist believes that people working or living near high powered facilities have shown an increase in a number of cancers, different leukemias being the most prevalent. He has spent much of his career collecting research papers to show that EMR from mobiles and other devices is harmful to users.

What about the effects on children? Research has shown that the brains of children are more vulnerable to EMR than those of adults, since their tissue structure is different.



The following letter was written to the US Congress in 2012 by the American Academy of Paediatrics, “Children are disproportionately affected by environmental exposures, including mobile phone radiation. The differences in bone density and the amount of fluid in a child’s brain compared to an adult’s brain could allow children to absorb greater quantities of RF energy deeper into their brains than adults. It is essential that any new standards for mobile phones or other wireless devices be based on protecting the youngest and most vulnerable populations to ensure they are safeguarded through their lifetimes.”

Our current exposure, together with the ‘unknown’ effects of 5G, might have health implications now and in the future for some more sensitive

people. There are many unanswered questions and it is concerning that no one actually knows what the long term effects will be. Given the uncertainty, it would be prudent to limit our exposure.

Hazel Thomas is a registered clinical nutritionist with a special interest in gut health, food sensitivities and children’s health.



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.

## Tips to Limit Exposure

**We can reduce our exposure to EMF but they mostly challenge our already deeply ingrained usage habits!**

1. Limit the use of your devices by turning them off when you are not using them. Switch off your Wi-fi and Bluetooth when you don’t need them.
2. Ensure that wi-fi routers are not in or near bedrooms and if possible, switch the router off at night.
3. Ideally use a headset or hands free kit when using your phone.
4. Only use your mobile phone where the reception is good, a weaker reception increases the radiation it emits.
5. Remember that cordless phones have higher radiation levels than cell phones, so keep them out of your bedroom. That goes for your mobile too!
6. If you have a laptop, buy a separate keyboard and mouse, to limit your exposure to the radiation emitted by your laptop, and don’t use it on your lap.
7. If you do give a device to a child, remember to put it on Airplane Mode.
8. Pregnant women should keep mobile phones away from their abdomen.
9. Men should not keep phones in their pockets.
10. To assist natural repair of DNA, increase your intake of leafy green vegetables and get sufficient sleep in a room with no digital appliances.



[www.royston.co.nz](http://www.royston.co.nz)



500 Southland Road, Hastings 4122 P: (06) 873 1111 F: (06) 873 1112

*Ensuring your healthcare needs are met so you can get the very best out of life*



# Central Fire



## Friendly Fire

The goings-on at the old fire station was the buzz around Napier for much of last year, and since the bistro opened in December, people have been raving.

Hawke's Bay is seriously into the Central Fire Station Bistro. The feeling is mutual.

When I catch up with chef Sam Clark in the refitted space on Napier's Tennyson Street, he's coming down off the high of the newish restaurant's 'biggest day ever'. The Elton John show has just rolled back out of town, and the CBD is hazy with the after-effects of all that sunshine, fun and out-of-town customers.

Sam's low-key, easy-going, and clearly in love with Hawke's Bay. Sam is former head chef at Cable Bay on Waiheke and Clooney in Auckland. He and his wife, pastry chef Florencia Menehem, and their little boy made the move down last year and set about working with the building owners - old family friends Rod and Margie Earnshaw - to materialise the vision of a restaurant in one of the city's iconic buildings.

The building was the Art Deco Trust until five or six years ago, so the heritage theme is strong.

To say they've breathed new life into the old girl is an understatement. A combination of bold glass lighting, statement wall coverings, brass, tile and all that plush forest green velvet create an atmosphere that's both timeless and sharply 'now'. There's a private dining room on one side of the main space, an open kitchen, and arguably the best bit of all - Flora's Cake Studio tucked onto the sea-side of the building, with its own entrance.

Halfway through our chat, a woman

wanders in off Tennyson Street, just to have a look at the place and to take photos of the Art Deco detailing.

People respond to the building, to the changes in it and to the historical significance of it. But as Sam says, they're really responding to the style of dining too. Full portions, clear three-course menus, a move away from sharing dishes currently popular. And all with a staunchly local focus.

"I don't think you could do a place like this in Auckland," Sam says. "This feels right for Napier, and Napier feels right." He and his team (a couple of whom have come with him from Auckland) are relishing the access to the "phenomenal produce" and the people who make, grow and farm it.

Nothing on the menu is sourced from nation-wide companies, with Sam instead working with locals on a smaller scale. He and his team have been getting to know the people and the stories behind the seafood, meats, fruit and vegetables, and adjusting dishes and menus to reflect what's on offer.

For those with a sweet tooth, Flora's Cake Studio might be the greatest thing to hit Napier since low relief decorative panels. Celebration cakes with Florencia's distinctive, painterly finishes, fresh fruit, piles of tiny meringues and flourishes of gold leaf, mini versions of them too, and scones with THE BEST smoked butter, fresh from the Central Fire Station kitchen. The offering is an Instagram dream come true, but then you take a bite in real life.... Heaven.

Welcome to the Bay, Sam and Florencia! May your Tennyson Street tenure be long and fruitful! ●



Culture

---

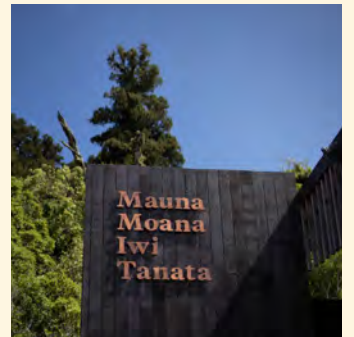
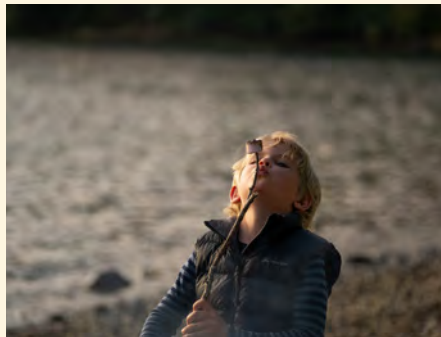


# waikare



moana

# Culture



CLOCKWISE FROM TOP:  
Dusk falling; book time;  
slow food; fisherman's cabin;  
Te Wharehou o Waikaremoana  
/ Waikaremoana visitor center;  
nature's playground; charred  
marshmallow; clay creations.



Cool wetness descends on this place at night, under stars. Kereru, kaka, kakariki shifting up in their perches. Kids rustling in sleeping bags. The dense, web-like trees, almost with their own breath. And of course, the dark water lapping.

And then, when dawn breaks, this secret world cracks open for us. Magical and mundane at once. Back to basics. A billy over a fire, a bracing morning swim, smoky charred meat, corn on sunburnt lips, and all that green. The trees form a cloak around the lake, enveloping us along with the water, holding everything in a time of its own.

This is where we come to step away but to step in too. Here is where children find joy in sticks and nets, wet rocks and foraging, and in each other. Waterfalls and mountain views through gnarly branches capture and hold their attention. Cries of glee puncture the still air, and then there's quiet again, as they huddle over a discovery - some strange new vegetation, a leaf in a shade of green no one's seen before.

When dusk falls on the lake - 'the sea of rippling waters' - we offer thanks for being here in Te Urewera. The weight of the air changes again. And then, the dark water lapping. ●

# All Fired Up



As a ceramics practitioner, I am excited to be part of a resurgence in clay-making not seen since pottery's heyday in the 1960-80s when Barry Brickell in Coromandel was up to his elbows in mud at Driving Creek and pottery evening classes and clubs were alive with eager potters.



In the current iteration, ceramic art is used as a design feature that is artfully photographed in home and lifestyle magazines, while in restaurants the top chefs are presenting food on a pallet of handmade pottery.

The pottery schools and clubs are once again fully subscribed with waiting lists of participants eager to play with clay as they struggle to cater for the level of interest. Potters' supplier BotPots reports that the 30 Shimpo pottery wheels they imported recently sold out immediately and there is another shipment on the way.

**So what is ceramics?**

The word 'ceramic' comes from the Greek word for 'pottery', a practice as old as mankind. Simply put, it is wet clay shaped into a form, dried and then fired to an extremely high temperature. The process involves the initial bisque firing of 'green' dry clay to around 1000C. This chemically changes the clay particles into a hardened but

OPPOSITE AND TOP RIGHT: Ceramic works by Annette Bull. ABOVE: Annette's woodkiln, usually fired for 24 hours.

porous state that will absorb liquid. The item can be coloured or textured in a myriad of ways, but the most common surface treatment is to coat it in a glaze solution before firing it to 1260C melting the glaze into a glass-like sheen. Now ‘ceramic’ - it has vitrified and is impermeable to water.

The 1970s passion was for functional domestic ware, mainly thrown terracotta bowls, pots and mugs with earth-coloured glazes. Production pottery was a career choice for many, but when imports of mass-manufactured white tableware from China became fashionable in the 80s and 90s production pottery collapsed and the interest in pottery making waned.

Eight years ago, after decades of struggling to stay afloat, the membership at Taradale Pottery Club at Waiohiki Creative Arts Village began to grow, and pressure for working space necessitated the expansion of its premises and investment in new kilns. Currently, eight beginner and intermediate classes a week are catering for up to 75 people per week, and the membership continues to grow as the potters gain the confidence to work independently.

At the time it was thought that the successful BBC series, *The Great Pottery Throwdown*, may have been an influencer, but it is more likely that it reflected the already growing fascination with ceramics in the UK. The USA was always strong on craft and it has been maintained there over many years. Pottery is taught in schools and with exposure early, it's an option for school leavers. That is not the case here.

Annette Bull (who tutors at TPC) and Rob Cloughly (at Otago Polytechnic) see mother and daughter pairs and girlfriends coming together to classes and both have noticed that new learners are often younger professionals. Sometimes the high achievers among them will have repeatedly watched ‘making’ videos on YouTube to understand the process before joining a class.

Certainly, an open approach to finding out and the regular handling of wet clay hastens learning about the effects of gravity, drying and surface textures and treatments. Problem solving is a hugely satisfying part of the process as are the many glazing and firing techniques one can use and the effects of extreme heat. With ceramics there is so much to ‘know’ and one never stops learning.

## Ceramic art in 2020

New Zealand artists are taking ceramics into extraordinary new realms of abstraction and design chutzpah. While the focus is still on functional pottery made on the wheel, the vessel maybe reformed while still soft and later fired in a wood or gas kiln for unusual results. The same applies with hand-built sculpture made from clay.

Stunning examples of this were seen at the recent exhibitions of Waiclay Awards based at the Waikato Museum in Hamilton and the Portage Awards at Te Uru Contemporary Art Gallery in Auckland. These works are very highly valued and competition for award selection is fierce. The high-end galleries are definitely sitting up and taking notice and some are dealing in ceramics only - Avid in Wellington, Masterworks in Auckland, Form and the National in Christchurch and Burning Issues, Whangarei.

Awards play an important role in stimulating innovation in the ceramics community and draws attention to its status as ‘fine’ art. Recently, two new NZ ceramics award initiatives joined the longer established Waiclay and Portage. In 2018, ‘UKU Clay Hawke’s Bay’ and the ‘Emerging Practitioner in Clay’ (offering a \$10,000 award) caused great interest with potters. Clive-based potter Annette Bull and her husband Natham Crossan initiated the UKU Clay HB and Rick Rudd, teapot wizard and joint owner of the Quartz Ceramics Museum, the Emerging Practitioner in Clay.

Fuelling the excitement are the hundreds of new practitioners pursuing their clay skills in pottery clubs and courses around New Zealand. This is the Pinterest/YouTube/Instagram generation who watch amazing and beautiful pots being made online and it ‘just looks so easy and inspiring’. Most likely most work at a computer screen in their daylight hours and by contrast, clay feels very grounding and real, it balances out the technology and maybe earns a little extra income as well.

## When clay gets serious

The Otago Polytechnic in Dunedin caters for those who seek a specific qualification in ceramic art. Rob Cloughly MFA, the Ceramics tutor and Ceramics Programme Coordinator for Distance Learning, reports a much greater interest in ceramics and sculpture than a decade ago and a lot of

interest in making wheel-thrown pots.

Their on-campus degree, the Diploma in Visual Arts (DVA), consists of 90% school leavers who rotate through all the media studios during their first semester and then choose a major ... and ceramics is very popular.

“The aesthetic has changed and sculpture students do post-modern abstraction, non-form work and they make some weird stuff as they develop their skills,” Cloughly says. “There’s a much greater focus on reduction firings and craft objects and they find the 70s aesthetic new and exciting. That’s far away from earlier cohorts.”

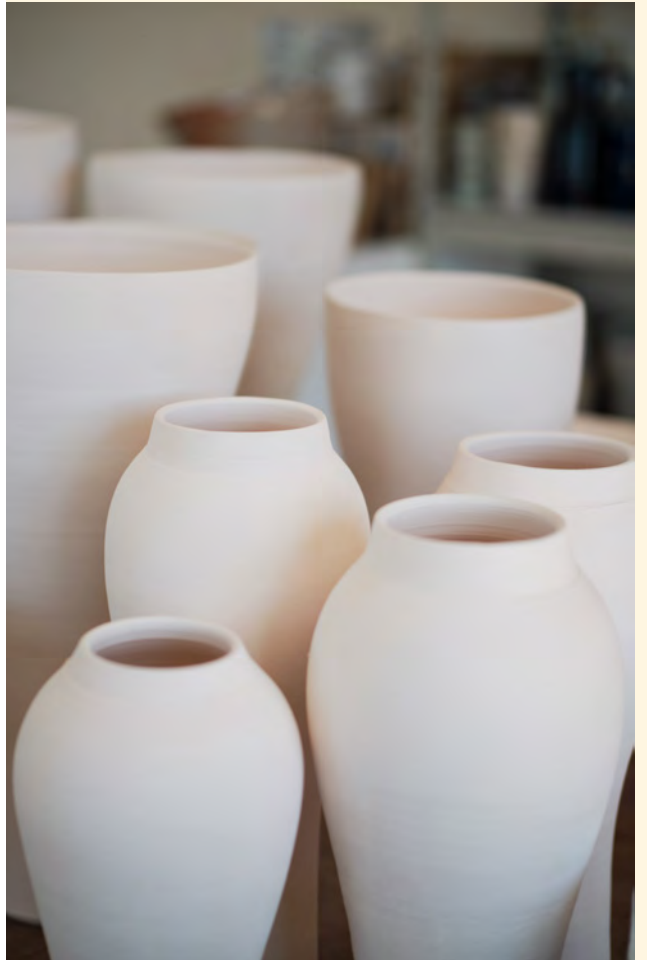
Otago Polytechnic’s Distance Learning DVA programme has doubled its numbers in six years to 50 students (90% of whom are mature students). It is a two-year programme full time, or four years if taken part time and these students are mentored by professional potters locally through the pottery clubs. We have many of these graduates and students residing in Hawke’s Bay who enrich our ceramics community.

## Slow art

Creating a successful pot is a huge achievement and a just reward for perseverance. There is something meditative about the clay process; a process that excludes other thoughts and calms the mind. The tactility of clay and the sensory pleasure of manipulating it into a pleasing form is what hooks us in. This is slow art.

Perhaps the growing passion for clay is a response to the existential and environmental dilemma we all face, with advances in technology, worries about sustainability and the global nature of business. Clay grounds us, it serves a need to touch base with the real and the tangible and provides a meditative creative expression so lacking in our lives. ●

Kay Bazzard has been working in clay for 14 years and delights in learning new things about clay every day. Her creative focus is on expressive figurative sculpture – currently being exhibited at Muse Gallery in Havelock North, the Art Shed at Crab Farm and the Hastings City Art Gallery.



Annette Bull at work in her studio in Clive.



# Shedonistic Tendencies

I have a particularly handy man (cue Alberta Hunter\*).

He thinks nothing of getting up on a Sunday and erecting a pergola before brunch. He can lay down a basecourse, chuck up a fence line, hang a door, patch a wall, lino a floor and everything between.

Alongside the doing he does the contemplating. He heads to Mitre 10 Mega - we call it Mecca because he pays homage five times a day - to traipse through aisles fixating on fasteners, handling hand tools, pondering paint. His downtime is dominated by our national pastime, DIY.

But where he has a shed full of power tools, I have a cupboard that contains a vacuum cleaner, rubber gloves and toilet duck. Where he toils in the sun, among the birds, buds and butterflies, I have just flies for company.

Fair's fair. I can't operate a plumb bob, I hate sanding, the kick back on the recoiling measuring tape gives me the jitters. I do love a nice shiny bathroom tap freshly done over with microfibre.

The issue here is appreciation.

I can zap the whole house from cob-webbed pelmet to scuffed skirting and no one will notice. I've folded piles of washing bigger than Olympus and no one's said a thing. I've wiped down lintels, defrosted freezers, pulled hair balls from u-bends for years without so much as a high five.

Him-Out-Doors can dig a hole and the crowd goes wild.

He has his own post hole borer, and will knock out a hole and stick in a pole without breaking a sweat. There are constructions all over our lawn: the pergola, a porch, a patio, an extension to the patio, a hermitage, a boardwalk, a mini lean-to in which our washing machine resides.

Visitors inspect. The verdict: "Wow, what a man! So handy".

Meanwhile, on the other side of the threshold I've pulled a pinny tight round my middle and I'm hovering, right into the corners. Sometimes, under the furniture. (Actually, I learnt

early on about 'under the furniture' and took the legs off our couch to get around that issue.)

The traditional realms of 'inside' and 'out' go hand-in-hand with an inequality in the ecstatic reaction of the audience. Out there you can *see* what he's done, whereas in here the aim is to *not* see it. You only notice when it's not done. No one goes into the garden, tuts, and looks disappointed for the lack of home improvement. In here if the domain isn't ship-shape people question my coping skills.

Really though? Sages say: "Doing the same thing over and over and expecting different results is insanity". That's housework. It gets us nowhere. It never goes away. When things are repetitive and go unrecognised no one wants to do them.

Sure, that gazebo took some doing but I scrub poo from the toilet bowl multiple times a week and no one tells me, "Well done!" Recognition goes out the window.

(Speaking of windows, I cleaned them this summer ahead of friends arriving. Did anyone notice? No. They looked straight through my work at the new picnic table in the courtyard and admired *that*. It's enough for me to consider defenestration.)

DIY on the other hand is appreciated for its contribution to our culture, our society; our sense of national identity no less!

The emergence of DIY and the reframing of housework came about at the same time. They evolved out of what we used to do, which was Work.

Housework became part of modern domestic bliss, gadgets giving succour to suburban neurosis. Washing machines and vacuum cleaners were desirable prizes on game shows. Lucky women folk, with all these accoutrements of domesticity.

DIY developed out of the imperatives of first the Depression, then WW2, then the 1950s boom. It all merged into one long dynasty of DIY. DIY in DNA and all that.

Nowadays DIY isn't necessary - you can get experts in - but there's still a sense of pride in doing it yourself ... it makes you feel vital.

DIY is punk. It's anti-establishment with great accessories. Who wants to scrub grout when there're power tools to play with? There's even a new pop-genre, dubbed DIY Porn, utopic video clips of people doing extreme-DIY in bucolic settings. It's calming ... and so much easier than actually doing it yourself. (See Li Ziqi and Primitive Tool on You Tube).

And while a chap is busy being busy in the garden, his making, building, fixing, and tinkering means he's far too occupied to mop floors. (Careful though: 'shedonism' can be fabricated. He could be tweaking the doo-dah on the wysiwyg, but equally he could be reading Lee Child and drinking a beer.)

It comes down to worth. Not just what your labour is worth to others, but self-worth. Housework is simply sisyphian. Just as Sisyphus pushed his rock up that hill over and over, so too with housework. It's relentless, endless and kind of pointless. Most notably it's thankless.

The solution is of course obvious: if you can't beat them, enjoy them. I've ditched my housekeeping routine, adopting a new one. I leave the vacuum cleaner lying about so people trip over it. I've stopped using the washing machine. I simply don't do housework for weeks on end. Dustbunnies may breed, scum will build up and my mates might worry for my sanity.

But I will be happily lounging on my DIY'd deck, admiring my collection of erections with My Handy Man. ●

*\* Don't miss Alberta Hunter singing My Handy Man - <https://bit.ly/2SfCfoC>*

Photo opposite: Tom Allan

**TENNYSON  
GALLERY**

Sponsored by Tennyson Gallery in collaboration with thehook.nz





The Hawthornes were our neighbours for ten years.

They were the neighbours who brought in your washing and your hay when it rained, they were the neighbours who pulled your tractor from the river or made a cake when you just needed that cake. They were the neighbours who gathered in all the waifs and strays; tiny pigeon-toed ponies, anxious goats, short dogs, one-eyed cats.

Anything unloved or unwanted found an open door and loving hearts. Everything, including three strutting peacocks.

We are animal people. Kindness and love for animals is something that comes naturally for all here on Te Rangi Farm. However, we don't come without exceptions and that exception was the three strutting peacocks from Hawthornaville.

I don't want to use the word 'hate', however appropriate, so I shall settle for 'dislike'.

We really, really, really disliked those three birds. They would fly, squawking and yelling, into the tops of our trees. They would survey our hapless chooks with their beady little eyes, giving them the 'come hither' look. There was zero love for the Hawthorne birds from the CharltonHemiBergers at 212.

On this particular morning I was in the kitchen preparing the evening meal. I saw a flash, a movement. I stared outside, down to the trickling creek, there it was again. Suddenly up popped an ashen-faced Peter from behind the fallen gum. He looked up at me, slowly lifted his arm and revealed the body of a Hawthorne peacock.

"It was just a warning shot," he insisted. "Ricocheted," he explained, "an accident," he pleaded. The Hawthornes seemed to take it in their stride and declined the kind offer of the carcass. So we set about plucking, hanging, stuffing and cooking the enormous bird. We told the children it was chicken, size 68. Delicious.

One day sad news visited the farm, the Hawthornes were leaving us for pastures new. We were devastated. We loved them then and we love them still. The only consolation was waving a happy goodbye to those big, blue birds.



Photo: Kate C.J. Priestley

The day came, furniture trucks and horse floats meandered up the Argyll to take our friends away. We stood in line for hugs and promises of lifetime friendships.

"Well, on the bright side," I beamed, "No more birds!"

"Ahhh," said John Hawthorne, "About that ... the new owners, the Priests, loved those birds SO much they insisted that they be written into the contract and they are staying."

A few more years went by and there was a terrible knock on the door. There was an ashen-faced Priest. He bid me follow and led me down the bank, past the trees and the trickling creek and pointed to the body of a big blue bird.

"I'm so sorry," he said. "It was an accident," he pleaded, "a warning shot," he insisted, "it ricocheted," he explained.

"Why are you sorry?" I puzzled.

"Because the Hawthornes told us you loved the birds SO much that it had to be written into the contract that they stay. We actually really, really, really dislike them"

Bird number three was dispatched with indecent haste.

As a grandmother I am finding the world a bit overwhelming at the moment. I worry for my babies and their babies and their babies' babies.

But we are not powerless. Firstly, there is love and I aspire to be Hawthorne-like, a good neighbour in the broadest sense of the word.

Second in a long line of things we can do, is teach the grandies to garden. We all need to garden, flowers for the bees, food for our tables, carbon-dioxide consuming, water vapour releasing, climate change combating plants ... whether we live on farms or in apartments, every bit counts. Gardening is good for the soul and good for the planet.

I've always liked this Chinese parable: *One day an elephant saw a hummingbird lying on its back with its tiny feet up in the air. "What are you doing?" asked the elephant. The hummingbird replied, "I heard that the sky might fall today, and so I am ready to help hold it up, should it fall." The elephant laughed cruelly. "Do you really think," he said, "that those tiny feet could help hold up the sky?" The hummingbird kept his feet up in the air, intent on his purpose, as he replied, "Not alone. But each must do what he can. And this is what I can do."*

Nā tō rourou na taku rourou.  
Ka ora ai te iwi.

With your basket and my basket,  
we will live. ●



SMITH § SHETH

Visit us at our Cellar Door in the middle of Havelock North Village in Hawke's Bay  
or join our Whanau club for exclusive releases at [www.smithandsheth.com](http://www.smithandsheth.com)

# ROAR SILENTLY



## THE NEW ALL-ELECTRIC WORLD CAR OF THE YEAR

Every Jaguar feels like no other car on the road and the new all-electric Jaguar I-PACE takes that to yet another level.

Built from the ground up, the new five-seater I-PACE is a pure Battery Electric Vehicle that's a thrill to look at and even more thrilling to drive. Delivering 100% of its 696Nm of torque immediately, the I-PACE will do 0-100km/h in 4.8 seconds – and cover up to 470km in a single charge.

That ingenuity and sports car pedigree has seen the I-PACE win an unprecedented amount of awards, including World Car of the Year, World Car Design of the Year and European Car of the Year. It is also set to win hearts around the world. Yours from \$144,900.

To experience the I-PACE for yourself, book a test drive today.

**Bayswater European**  
107 Carlyle Street, Napier, 06 650 0799  
[www.bayswatervehicles.co.nz](http://www.bayswatervehicles.co.nz)

## THE ART OF PERFORMANCE

Terms and conditions apply. Price shown relates to the I-PACE S and is the Maximum Retail Price (MRP). Official EU test figures are from manufacturer tests under EU legislation. Overall EV performance data may vary according to driving and environmental variables. JLR\_219085



**WINNER**  
**WORLD CAR AWARDS**

2019 WORLD CAR OF THE YEAR  
2019 WORLD CAR DESIGN OF THE YEAR  
2019 WORLD GREEN CAR