

scene magazine

IT'S ALL ABOUT WHANGAREI

no.110/MAY2018

WHAT'S IN A NAME?

- > WALTON
- > MAUNGATAPERE

MAKING A WORLD OF DIFFERENCE

SANDRA MCKERSEY /
HELPING ORPHANS
IN BANGLADESH

FABULOUS FEIJOAS

► TIS THE SEASON!

PLAID IN STYLE

► PREPARING FOR WAIPU'S
ANNUAL ART 'N TARTAN SHOW

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COVER/
MAKING A WORLD OF DIFFERENCE
It's often said that the world is full of ordinary people doing extraordinary things. Sandra McKersey is a prime example.
Sandra keeps on achieving remarkable things, some of which attract the kind of publicity she doesn't want or need for her own sake – like this two-page article and Front Cover. She will be mortified!
Truth is, people such as Sandra have an attitude to life that is anything BUT ordinary – and it is inspirational. Hers is an attitude based on positivity. It speaks of personal responsibility and accountability. No time for mucking around. No excuses. Get on with it. Make things happen. Love and help others. We're all a long time dead ... you get the picture?
The more who learn about Sandra the better. Reading about her life may in turn inspire you to make a world of difference!

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STEVE CHALLIS
EDITOR-PUBLISHER

Summer is long gone (sigh). And what do we have to amuse us going into the very Winter of our Autumn?
Well, there's Mother's Day on Sunday May 13. You only get one mother in your life. So if your Mum is still with us, do something special for her.
There's an event of apparently global significance to entertain us on Saturday May 19 – a Royal Wedding, no less. This is the earth-shattering climax (pun intended) of that true love story, *When Harry Met Meghan*. I'm not sure why, but nearly everyone in the whole wide world loves a royal wedding. All the best to the deliriously happy couple!

No sooner will we have recovered from aforementioned wedded bliss than the countdown will begin to the next media frenzy, scheduled for mid-June. I shall call it *Jacinda's Baby*.
You have to hand it to the PM. She is so relentlessly confident she decided on the date of the Northcote by-election (**Saturday June 9**) based on her 'baby due date', which is one week later. I hope someone has whispered to her by now that babies don't always arrive on schedule.
In between such gob-smacking highlights we will just press on with daily life and count the many blessings of living in the best part of Godzone!



SCENE MAGAZINE PO Box 982, Whangarei 0140, Northland, New Zealand
Phone: (021) 905 505 Email: steve@scenemagazine.co.nz
Editor-Publisher: Steve Challis (021) 905 505
Advertising Sales: Leigh Crosbie (021) 204 9074 or Steve Challis (021) 905 505
Art Director: Matthew Chappory Designer: Bryce Zhang
Contributors: Steve Challis, Howard Jury, Rudy Kokx, John Lazenby, David Muir, Dr Shane Reti MP, Rae Roadley, Annie Mae Terra, Lee Thompson, Sue Welford.

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FABULOUS FEIJOAS

THE GARDENER, **DAVID MUIR**, AND THE FOODIE, **ANNIE MAE TERRA**, COLLABORATE TO PROFILE THIS AMAZING TREE AND ITS HEAVENLY FRUIT.

How to pronounce the word 'feijoa'?

Most Kiwis would say: 'fee-joe-a'. But given that this subtropical fruit is named in honour of Portuguese botanist João da Silva Feijó – pronounced 'fay-ho' in his country's language – perhaps most of us have got it wrong.

That's just one of the interesting trivial facts about *Acca sellowiana*, the feijoa or pineapple guava. Here's another – feijoa does not rate a mention in the benchmark reference book *Sturtevant's Edible Plants of the World*.

In the late 19th century, Dr E Lewis Sturtevant was commissioned by the New York Agricultural Experiment Station to "discover, verify, and disseminate" information about edible plants. The remarkable Mr Sturtevant found precisely 2897 such plants worldwide, including a few obscure ones from New Zealand, but missed the heavenly feijoa!

The feijoa tree originates in South America – from hill country spread from southern Brazil to northern Argentina.

It was 'discovered' by a German botanist, Freidrich Sellow, in 1815. Though we perceive it to be a subtropical

fruit tree, it needs about 50 days per year of chill (ie cooler weather) for really prolific fruiting to occur. In fact, in New Zealand it grows quite successfully as far south as Invercargill.

Feijoa trees grow in just about any soil in New Zealand, provided that the soil is not waterlogged in winter. It is also the most wind-resistant fruit tree of all. It begins to produce fruit at an early age; depending on the variety, the fruit ripens from March until late May. The feijoa is a very worthwhile and easy fruit tree for the home garden.

Remember the fuss about Myrtle Rust?

It begins to produce fruit at an early age ... the fruit ripens from March until late May ...

Feijoa is in the Myrtle family. But as of 1 March 2018 only a single solitary feijoa shrub has been found in New Zealand with the fungus disease on it.

Given this low evidence of susceptibility, there are currently no Government restrictions on the growing, movement or sale of feijoa plants.

Feijoa fruits are at their very best the day they fall naturally from the shrub. Any earlier, and they're not the sweetest. Any later and they soften to mush. A daily collection of the dropped fruit is recommended. It helps if there is lawn underneath the shrub – it reduces bruising of the fruit.

A clue to the complex flavour is given by the name – pineapple guava. The flavour is rather sweet, but with a hint of mint – rather 'fruit-salad-ish'. ■



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FEIJOA FACT FILE

Alternative names: pineapple guava, guavasteen

Botanical name: *Acca sellowiana*

Family: Myrtaceae (same family as guava, clove and eucalyptus)

History of cultivation:

- > First collected in the wilds of southern Brazil in 1815 by German botanist Friedrich Sellow.
- > Introduced into Europe by French botanist and horticulturist Edouard Andre. German botanist Otto Karl Berg named 'feijoa' after João da Silva Feijó, a Portuguese botanist born in the colony of Brazil. Feijo was director of the Natural History Museum at San Sebastian, Spain, during the Colonial period.
- > Introduced to California around 1900 and to NZ in the 1920s.


General description: An evergreen, perennial shrub or small tree. Grows 1-7 metres high; an ornamental or fruiting tree. Produces an attractive burst of red flowers in spring. Leaves are coloured green on the upper surface and silvery grey on the under side.

- > Oval-shaped fruit, about 20mm-80mm long, and a dull green colour with a whitish bloom. The skin is thin and generally inedible, and encloses a whitish layer of granular flesh and a central mass of translucent jelly-like pulp.
- > feijoaifeijoa.wordpress.com

farnorth feijoa

CRUMBLE

This is a fairly plain dessert which avoids mixing the feijoas with other fruits. (Apples and/or bananas are included in many recipes.) As a result, you'll get the true feijoa flavour, without the distraction of others. You'll need a 1.5 litre (6 cup) ovenproof dish, shallower rather than deeper. This recipe serves 4 – increase amounts proportionately if you're feeding a bigger whanau.



... named in honour of Portuguese botanist João da Silva Feijó – pronounced 'fay-ho' in his country's language


Ingredients

Melted butter (for greasing the dish)
110gms (3/4 cup) plain flour
100gms (1/2 cup) brown, or muscovado, or rapadura, sugar
75gms chilled butter, chopped into small pieces
50gms (1/3 cup) chopped almonds, or chopped macadamias
½ teaspoon ground cinnamon (use less, but not more, according to taste)
12 to 16 ripe feijoas – that should half-fill your oven dish, depending on the size of the fruit and your dish!
Cream, or softened plain (vanilla) ice cream, to serve.

Method

- Preheat oven to 180° Celsius
- Grease the oven dish with melted butter

- Combine the flour and brown sugar in a bowl, then rub in the chilled butter with your fingertips (like the old-fashioned way of making scone dough) until the mixture resembles breadcrumbs
- Add the cinnamon and chopped nuts, mix evenly through
- Peel the feijoas, cut into slices of 1 centimetres, and layer randomly in the greased dish
- Sprinkle the crumble mixture evenly over the feijoas
- Bake for 30 minutes or until the topping is golden and the fruit is tender. Test with a skewer
- Serve hot, with poured cream. Be generous to yourself – a little indulgence won't hurt you now and then. ■





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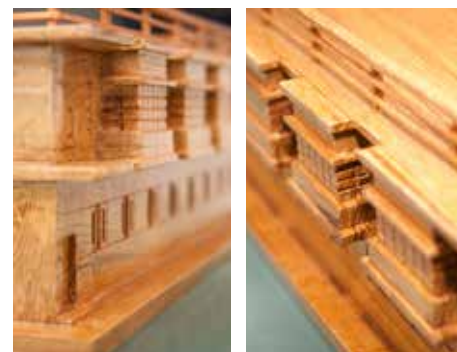
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MAKING A WORLD OF DIFFERENCE



IMAGES

This page, left: Sandra McKersey at home with the hand-carved miniature of the dormitory building being built near Dhaka, Bangladesh.

This page, above: Details from the dormitory miniature, hand-made from a single piece of Burmese teak.

Facing page, clockwise top to bottom: The living conditions at the orphanage when Sandra visited in 2015 – "no more than a corrugated iron shack"; the ground floor of the new dormitory was opened earlier this year and named in honour of its principal benefactor; Rotarians from Bangladesh visited Whangarei in April; Sandra with two boys from Dhaka.

JOHN LAZENBY TALKS TO A WHANGAREI ROTARIAN WHO IS ACHIEVING EXTRAORDINARY THINGS WORKING WITH AN ORPHANAGE IN BANGLADESH

Sandra McKersey, the founder of education provider People Potential, has made a habit of turning around the lives of people in Northland. Now she is making a world of difference.

A recent visit to Whangarei by members of the Rotary Club of Midtown Narayanganj, a city 25km south of Dhaka, Bangladesh, has set the seal on a remarkable chain of events.

The story begins three years ago, when Sandra was visiting a sewing school at the *Alhaj Amizuddin Orphanage* in Narayanganj; a long-serving member of the Rotary Club of Whangarei South, Sandra was auditing a Rotary project there.

"The sewing school helps destitute women and orphans get a job and become independent," she explains. "We instantly built a rapport with the people we met, and they became our friends."

During her visit Sandra was shown the plans for a three-storey boys' dormitory in the grounds of the orphanage. She was shocked by the dilapidated conditions in which the boys were living at the time.

"The building was appalling – no better than a corrugated iron shack – and there were some 50 kids there. As there is little funding available globally for bricks and mortar, their plans (for a dormitory) seemed like an impossible dream."

However, the thought nagged away at her and, after returning home, she came up with an idea to fund the dormitory and called it 'Buy a Bed'.

"It wasn't about beds, it was about building. I galvanised myself into action.

"If you're going to do something like that, you've got to be prepared to move heaven and earth to do it."

She raised \$20,000 and, with input from the Rotary Club of Whangarei South, the Rotary Club of Midtown Narayanganj and her own finances, the "impossible dream" became a reality.

Construction began in 2016 and, although the ground floor is now complete, Sandra continues to fundraise.

When the Bangladesh Rotarians visited Whangarei last month, they presented her with a hand-carved wooden replica of the dormitory – perfect in every detail.

"It's beautifully made, from one piece of Burmese teak – like a sculpture. I was so touched. You never know where life is going to take you, and I certainly never imagined going to Bangladesh.

"The building of the dormitory would be an absolutely colossal undertaking.

"A lot of Bangladesh is plagued by flooding so, among other things, we had to ensure our building was flood-proof."

Getting it built has been nothing short of a quantum leap. The project is still an ongoing story, Sandra adds, but already more than 100 boys are living there.

"I went back to Bangladesh in February, and it looks phenomenal. It's incredible to think there was nothing there before. It's so exciting to see the kids living in such beautiful conditions. It's beyond my wildest imagination."

The return trip by members of the Rotary Club of Midtown Narayanganj to Whangarei was a resounding success. The highlight was undoubtedly a visit to the education training provider, People Potential, in Keyte Street, including a powhiri.

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“They were very impressed by our students and staff, and enjoyed their tour of the campus. We may be two countries wide apart – geographically and in other ways – but the human connection was very powerful that day. You could really feel it.

“We took them to all the sights in Whangarei and interspersed it with a bit of tenpin bowling – we even had some fun competitions between New Zealand and Bangladesh – and they loved what they saw. They formed a strong bond with New Zealand and appreciated the friendliness and helpfulness.”

Not even a broken ankle, sustained only hours before the visit to People Potential, could prevent Sandra from participating fully in proceedings.

“You just have to get on with it and keep going,” she says, matter-of-factly. “There’s so much to do. Anyway, once you start something like that, it’s hard to stop.”

Great-grandmother Sandra has no intentions of stopping or slowing down.

“The building is not yet finished, and we still need people’s help. Bangladesh has a population of 160 million people in a land mass half the size of New Zealand. The building is also an ongoing facility; it’s about all the future kids who are going to live there. We need to think about them, too.”

Sandra describes herself as a kind of global citizen – and admits she has been lucky to have that opportunity – but, for all her achievements, she remains an “under-the-radar person”. And that’s the way she likes it.

“I don’t see my life as being particularly remarkable. I’m just someone who’s very focused and passionate about what they do. Things aren’t going to happen on their own, so you have to make them happen. I also believe that if you accept

responsibility for things when they go wrong, then you also have to accept what comes your way when things go right.”

While she’s effecting positive change internationally, Sandra’s heart remains rooted in Whangarei.

It was here, 27 years ago, that she started People Potential in a tiny flat in Dundas Road, Riverside – her living room doubling up as the office.

“We weren’t sure we’d survive,” the former teacher remembers. But survive they did. In 2010, Sandra was awarded a QSM for services to education and the community.

“People Potential is now among the largest education providers in the country, which is a great achievement, but with it comes a huge responsibility.”

Their core philosophy is about bringing the best out of individuals, and that includes staff as well as students.

“We have a history of training people from the reception area; that way they can learn the business from the grassroots up. The team are nurtured – I like to call it the cycle of positivity. We believe people can be brilliant, and we encourage that brilliance to come forward.”

Family is also key to Sandra.

“It’s fantastic that my daughter, Andrea [Ross], is the managing director at People Potential and her husband, Kevin, is finance manager. I’m proud of them.”

There are two other whanau in Sandra’s life: the team at People Potential and the Rotary Club of Whangarei South.

“Surround yourself with the right people and there’s nothing that can stop you. I sometimes think, when I’m sitting around the table with our team at People Potential, there’s no problem we can’t solve.”

Sandra is convinced that Whangarei remains a huge pool of untapped potential.

“Each of us has a unique set of skills. If you don’t use them, you’re going to be missed. A country like New Zealand needs everyone to do their bit.” ■

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TESTIMONIAL

“My children were so happy and excited to go to Smiths City, they would ask to go at the weekend!”
– Parent



Highway robbery! Four-laning has been scrapped

Whangarei MP **Dr Shane Reti** says the government's recent cancellation of the four-lane highway to Whangarei is disappointing, but not unexpected, news – but we can keep moving forward.

IT WAS A SIGNIFICANT DAY AND

a significant issue, that saw all three Northland mayors, backed by Northland's two general electorate MPs, in Wellington to lobby for roads.

I commend my colleagues for working together as elected representatives and carrying the voice of the community.

Consider this: Nearly every representative in Northland, and nearly every business in Northland, all advocating the same vision – that our collective economic priority is the extension of the Northern Motorway. Unfortunately, Minister Phil Twyford has washed his hands of the project, opting instead for a few extra passing lanes and some barriers – unbelievable.

To add salt to the regional wound, when pressed about upgrading State Highway 16, our only alternative route North from Auckland, Minister Twyford replied that there were no current passing lanes, and no future plans for passing lanes.

As far as we can tell, the four-lane highway will progress from Puhoi to Warkworth, now on the outskirts of Auckland, and possibly on to Wellsford, which is rapidly becoming a suburb of Auckland.

Do you see the common theme here? Auckland, Auckland, Auckland. It seems that the four-lanes to Whangarei have been sacrificed for rail in Auckland, and other coalition side deals.

As I write this today, Minister Twyford has announced a **\$28 billion funding package for Auckland roading and public transportation projects**. Yes, Northland roading has definitely been sacrificed for Auckland.

It is also revealing to see which other Northland MPs backed the collective. Kelvin Davis clearly stood with the Labour Government, and when I asked Minister Twyford if the four-lanes had been



supported by NZ First, he wrote to me saying he'd received "no communications from NZ First on this matter". It is obvious now those who support Northland, and those who do not.

This decision is very disappointing and short-sighted, but let's not get hung up on these barriers. We can dust ourselves off and we can keep moving forward.

This Government needs to get in behind Northland, not stand in our way, and I will be working to ensure that they do.

If you would like to join the conversation, head to my Facebook page and let me know what you think. Or, if you would like

to see me, call into my office on 105 Lower Cameron Street.

I am confident that Northland will continue growing, and against the backdrop of this news and there is now the faint taste of – we did it anyway and we told ya so. ■

More information

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Be sure to choose tested timber

Can you tell how strong a piece of timber is just by looking at it? **Lee Thompson** from Northpine, timber manufacturers of Waipu, says the days of visually grading Framing timber are gone.

EARTHQUAKE DAMAGE IN CHRISTCHURCH and Kaikoura is a sobering reminder that when we build, we need to remember that homes and structures are sometimes tested beyond their limit.

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For more on the science, go online to: www.northpine.co.nz/northbeam

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to note the surprised looks when some of these take around two tonnes of pressure to break!

This just goes to show that without testing and verifying the timber it is very difficult to tell what sort of structural performance you will achieve.

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How to avoid doing bad business deals



RUDY KOKX SCENE COLUMNIST

Rudy Kokx from Link Northland has some sound advice.

PUFFERY IS WIDELY ACCEPTED IN THE world of advertising. (Puffery is when you make an exaggerated statement where common sense tells you it can't be true.)

However, under the strict rules of the Real Estate Authority (the former REAA, now REA) you can't just make any claim to sell your business (or house). All information in an advertisement need to be substantiated. I cannot, for example, advertise a 'Fully Managed Business for Sale' if the owner is responsible for admin duties 20hrs/week.

Reading of a business for sale in Whangarei with the headline that it is 'the Best Business in the world' it's hardly believable, therefore it's OK to print it in advertising; common sense prevails and regarded as puffery.

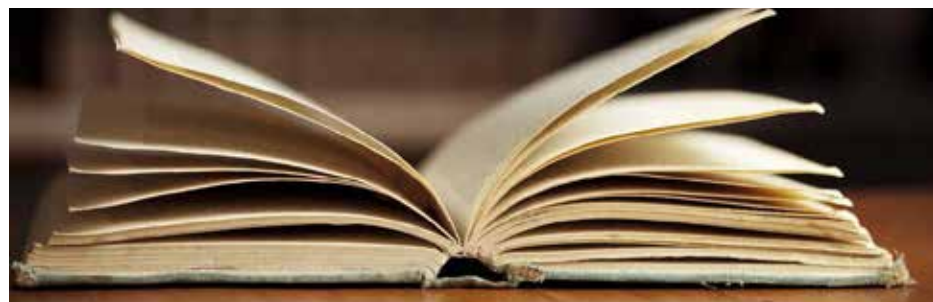
Besides understating the owners'

involvement, also the income to an owner or shareholder is often overstated, which makes it hard for first-time business buyers to determine if the advertised business venture is going to suit their expectation and lifestyle. It can be an expensive exercise to find out the truth afterwards!

The rules of the REA are there to protect you. Talking to the right Business Broker can avoid these traps. The broker can be held responsible for providing misleading information, unlike a private sale where you have no protection from the REA. Even selling through a trusted accountant will not protect you!

If purchasing a business privately:

- If it looks or sounds too good to be true, it probably is! It is tempting to put in a (relatively) small amount of cash in return for all the promises that the Seller has made, but you still need to do a thorough investigation (Due Diligence) to ensure all claims are backed up by facts.
- Under NZ law all deposits are refundable when you cancel the contract until you have declared the deal unconditional.
- You may be required to pay a deposit. **ONLY** pay a deposit into a solicitors' Trust Account. Never pay a deposit into a private bank account of the Seller, for obvious reasons! It should be OK to pay the deposit only once the Due



Diligence has been concluded, unless it is a competing business (in which case a deposit would be expected at the time of acceptance of the agreement).

- Document all your dealings and correspondence in writing. The only way to secure your investment is to have a contract with all the conditions in writing. If any changes are made to the contract after the date of the contract, ensure you draft a 'Variation to the Agreement' document; verbal agreements don't mean anything in court!
- Never ASSUME a fact, answer or agreement. If you are unsure of a verbal answer given to your question, ask for it to be verified in writing. If you don't know what a certain business term means, ask!
- Ask an independent Business Broker to appraise the business opportunity; involve your accountant in the Due Diligence and your solicitor to review the Agreement. Ensure that your professional team has experience in commercial law. I have sold 28 businesses, over \$16 million worth. Thinking back to a couple of Agreements that were cancelled after Due Diligence, the only reason for cancellation was lack of trust between the Seller and

the Buyer. Keep communicating during the process. Have face-to-face meetings and build a trusting, working relationship.

If you are selling (or buying) a business privately and you're stuck in the process, call me. If you have a question on how to complete a Sale & Purchase agreement, don't know how to answer a question a buyer has asked, or if you are unsure of what information you should provide and what information you keep until the deal is unconditional, let me know.

I never charge for my advice and I'm happy to help you along the way. It's never about the fee. ■

Rudy Kokx is a professional business broker in Whangarei. For more articles, go online to: www.BusinessSalesHUB.co.nz



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First six coastal villas completed at The Anchorage

Project manager **Howard Jury** is pleased with progress on the new retirement village, The Anchorage, at Marsden Cove.

Set to become the premier lifestyle retirement village in Northland, The Anchorage Village, located in the stunning Marsden Cove waterways development, offers unique retirement living for the active retiree over 60.

Construction is now well underway and we are pleased to see the completion of the first six villas in Stage 1, with residents moving in this month. I spoke to one of the first residents to be settled into her new home, who said:

"The unit has exceeded my expectations. I just love the stylish kitchen and quality fittings and finishings. I don't think the location could be beaten, all flat and with beautiful surroundings."

Located in the growing and dynamic community of Marsden Cove, The Anchorage offers a lifestyle second to none. The marine village and residential areas are connected by green reserves, beaches and pathways creating a delightful space for walking and cycling.

Residents can enjoy the short walk down to the marina and boat ramp, then stopping in to the busy Land & Sea Café to enjoy the views and something to eat or drink.

The building of another eight quadplex villas will commence over the next few weeks and we anticipate completion of these homes by the end of the year.

These stylish quadplex villas are designed for easy-care living with delightful open plan kitchens and lounge areas that flow to the outdoor patio area. The vaulted ceilings and feature windows in the living area will provide a sense of space and ambient natural light.

The two bedrooms are well-appointed and provide a relaxing environment with



modern neutral colour tones chosen by a leading interior designer.

These modern homes are created to enable a more relaxed lifestyle and with half under contract already the demand is high.

Upon completion, this unique waterfront village will provide approximately 200 residential units and residents will be able to enjoy an exclusive community centre, swimming pool, restaurant & bar, gym, bowling green, petanque court and more. The facilities will become available progressively as part of an eight-year building plan, making The Anchorage Village one of the most desirable retirement communities in Northland. ■



More information

Address: Waitemata Drive, Marsden Cove
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WALTON/MAUNGATAPERE

what's in a name?

RAE ROADLEY EXPLAINS HOW PIONEER BROTHERS HENRY AND CHARLES WALTON CONNECTED TOWN AND COUNTRY

A central city street here is named after the man whose drive and initiative led to a road being built that linked Whangarei to the food basket of Maungatapere.

Henry Walton was the most entrepreneurial of three farmers who staked an early claim on a vast area on Whangarei's outskirts which included the fertile slopes of Maungatapere mountain.

Henry had arrived in Australia in 1838 with his brother Charles and one Thomas Elmsley, sons of Yorkshire cotton or wool mill owners. They intended to farm there but, discouraged by droughts and convicts, the brothers sent Elmsley to New Zealand with a purpose.

In 1839 he bought 24,000ha (almost 60,000 acres) in Maungatapere and the northern Wairoa area for a £30 deposit, with the balance to be paid in goods worth £643.

Elmsley then returned to Sydney and, with the Waltons, bought livestock and equipment. They chartered a boat, *Viola*, and set sail with 12 farm workers, 33 cows, two bulls, two horses, five bullocks and some farm equipment. Wheat, barley, clover, coffee seeds and a year's worth of supplies also made the trip.

In *Maungatapere: A History and Reminiscence*, author K.M. Stevens reports that delays in Sydney meant the goods landed in New Zealand six days too late to meet a legislative requirement regarding the sale of Maori land to settlers. This led to considerable legal wrangling. It was another two months before everything reached Maungatapere.

Elmsley had bought the land from Te Tirarau Kukupa, leader of the Te Parawhau people of Whangarei, who held Henry Walton in high regard. He arranged for his niece, Kohura, to marry him in 1846. Kohura's standing as a chieftainess meant her dowry would have included even more land.

With links to Nga Puhi and Ngati Whatua, Te Tirarau Kukupa was well respected and his decisions regarding the land sale to the Waltons and others, including William Busby, weren't questioned. However, as he continued to lay claim to some land he'd sold, friction led to some settlers fleeing.

The name Maungatapere means 'meeting house by the mountain', despite the fact that the mountain stands a mere 359m tall.

The area was first called 'tapere', meaning 'theatre' or 'meeting place', while Maunu was known as Maungamaunu. 'Maunga' means 'mountain' and the township today nestles between three

IMAGES

ABOVE, from left:

Maungatapere Memorial Church, built in 1928; Maungatapere mountain; memorial plaque at the church honouring the fallen.

mountains – Maunu, Whatatiri and Maungatapere. The name would have stemmed from the pa once situated on the northeast side of the mountain and the largest in the wider area or county.

Henry Walton named his farm Maungatapere Park and, in 1846, after the battle in the Bay of Islands area variously dubbed Flagstaff War, Hone Heke's Rebellion, the Northern War and the First Maori War, he employed redundant soldiers to build stone walls which today give the area a distinctive character.

After Kohura died in childbirth in 1846, leaving him with a son, William, Henry married Kohura's sister, Pehi. A decade later, she succumbed to a measles epidemic, as did young William.

In 1859, back in England, Henry again remarried, a woman called Elizabeth. They returned to Maungatapere with 24 white shorthorn cattle and farm equipment.

Walton forged on with his business and other endeavours. He had a racecourse built on his farm and, in 1858, a road built between his farm and Whangarei.

He was active in coal mining, ship building and timber milling. With his

brother Charles, Henry felled kauri that was milled at Kaipara Timber Mills and the pair established the lime kiln on Limestone Island, where, during the battle at Kororareka (Russell) in 1845 and the subsequent looting of Whangarei, women and children of Maungatapere fled for their own safety.

Henry Walton was a founding shareholder of the Bank of New Zealand and in 1863 became a member of the New Zealand Legislative Council, set up in 1841 after New Zealand became a colony.

Elizabeth had not been happy in Maungatapere and in 1867 the family, including three children, returned to England. Henry Walton died in 1896, but Elizabeth and three children still lived in London in the early 1900s.

The Walton name is forever linked with the city of Whangarei through Walton Street and Walton Plaza, and with the fertile agricultural area of Maungatapere. Some of the trees planted around what was once the Walton family home are still standing, tall and majestic. ■

CHURCH RESTORATION

The Mangakahia Lions Club project to restore Maungatapere Memorial Church for its centenary in 2028 is ongoing. The target of \$100,000 has been raised. Call John Rummery 021 278 3818 or email: rumbo@replicore.co.nz

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SUE WELFORD PROFILES ART 'N TARTAN, AN INCREASINGLY IMPORTANT EVENT ON THE DISTRICT'S ARTS CALENDAR

PLAID in STYLE

The people of Waipu have many reasons to be proud of their township, not the least of which is the remarkable story of Waipu Museum's Art'nTartan Wearable Art Awards contest. The event takes place annually as a finale to Tartan Month and is now one of the most exciting happenings in the Waipu calendar.

Eagerly awaited by the Waipu community, it also brings many visitors from far and wide

"Art'nTartan brightens up our winter days", one resident remarked. "The whole town buzzes with anticipation and proves what a creative community we are."

Art'nTartan has grown significantly in stature since its inauguration in 2010. 2015 was a milestone year, moving from the Coronation Hall to Waipu's new and larger Celtic Barn, enabling a bigger audience and facilitating massive improvements to stage design and lighting. Entries too have shown a remarkable advance in concept, design and materials used to create the stunning works of art showcased on stage.

Costumes have been created from aluminium can tabs, coat hangers, pampas fronds, plastic milk cartons, vinyl records, and tape measures – and, of course, tartan in many forms.

In 2018 a host of new categories will encourage and challenge artists to fulfil their creative urges. The popularity of the

'black light' category was obvious last year, both by the number of entries received and enthusiastic response of the audience. Entries in this category, this year dubbed *Illumination Creation*, will be featured alongside those in the other new and exciting sections. These include *Taonga*, *Migration Nation* and *Frost and Flame* (the last of these stipulates costume designs using only the colours red and white).

The show's creative team begins planning the next Art'nTartan almost as soon as the show is over. Plans are set in place for new categories, important dates are decided upon, judges are sought/invited, and a whole host of willing volunteers recruited for their various backstage and dressing room roles.

This year sees a couple of new directors taking over from Helen Frances. Apart from a break in 2016, Helen has been Artistic Director for all the shows. She now moves to the role of Production Manager. Her place is being taken by Waipu resident and collage artist Annie Newall. Her love of wearable art has led her to volunteer as Artistic Director this year. Annie has already been involved with Art'nTartan for five years and her own entry won the Supreme Award in 2015.

Annie describes this year's event as "a showcase of wearable art with a contemporary theatrical performance". She will work in collaboration with

former Bream Bay college student Jayden Rudolph as director of choreography.

Jayden has been instrumental in establishing *Art In Motion* – a performing arts project to replace the defunct *Stage Challenge* for secondary school students. He is also teaching dance with Bream Bay Ballet in Ruakaka and Kaitia.

Sponsorship secretary, Annie Everson-Dawn (assisted by Alma Douglas) has been hard at work contacting a host of generous sponsors. There will again be a substantial prize pool as category prizes, plus various special awards.

Tickets sell out fast. They go on sale May 21 from Eventfinda or direct from Waipu Museum. Performances are on Friday July 20, with a matinée Saturday July 21 and Awards Night also on Saturday July 21, at 8pm. ■

IMAGES (above, from left):

A Gathering of the Clans by Sandra Guest; *Loch Ness Monsterette* by Natalie Guest; *Out on the Town* by Robyn Coutts; *Sea Witch* by Penny Goodall and Louise Sims; *Jestural Illusions* by Annie Newall.

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The GREAT Escape REVIEW



PETROLHEAD **DAVID MUIR**
FLEES FROM CITY TO SEA IN A
BRAND NEW FORD ESCAPE

Yes, the water really was that blue.

So was the sky, and that's Mt Manaia overlooking it all in the background. I had 'escaped', literally, to beautiful Parua Bay on a cool but clear Autumn morning.

This is a thoroughly modern family sport utility vehicle (SUV). There are three models available – Ambiente, Trend and Titanium. Front Wheel Drive (FWD), or AWD (All Wheel Drive) options. I drove an Escape Trend AWD, with a 2.0 litre EcoBoost turbocharged petrol engine. There's a 1.5 litre EcoBoost version available, and a 2.0 litre diesel engine for the Trend and Titanium models.

It's quiet enough – no engine roar, and the Continental tyres on the 18-inch Trend alloy wheels are thankfully quiet, too. Plenty of engine power is delivered through the 6-speed automatic transmission to satisfy daily driving needs.

(Ford's innovative engineering technology is clearly impressive; the 1.0L Ecoboost has bagged International Engine of the Year award an astonishing six years in a row.)

IMAGES

Top left: 2018 Ford Escape Trend under the gaze of Mt Manaia.

Top right: The red Ford Escape Titanium.

Lower right: Trend interior; Escape's 1.5L EcoBoost and twin-scroll 2.0L EcoBoost engine options combine turbocharging and direct injection technology to maximise power, while helping you save on fuel.

My test car, courtesy of PMG Ford, was a beautiful metallic grey colour called Magnetic – one of ten colour options available. The cabin is compact but comfortable, upholstered in charcoal cloth. The Titanium model has leather upholstery.

There's a lot – no, make that a HUGE amount – of world-leading innovation here, in terms of driver-friendly interactive electronic technology. Ford has stolen a march on most of the mainstream competition, and that's bound to be a major buying point for some.

It's all because of what Ford call SYNCH 3, a software system based on Blackberry's QNX. It's compatible with all Apple and Android products; the graphics on the console screen are crystal clear.

It would entail a whole essay to explain it all. I'll just say that overseas pundits have declared the SYNCH 3 system to be the best in the world. I advise a visit to Pacific Motor Group to see for yourself.

The new Ford Escape has so much to offer. Learning how to use the technology takes a little time and practice to commit things to memory, but the PMG Ford team are all highly trained in using this technology and enjoy teaching their customers how to use it and explaining the benefits of using it.

A lot of it is to do with keeping drivers safe on the road, so it's important. The objective is to get customers confidently and safely using the driver aids that THEY want to utilise. None are compulsory, but all of them make the driving experience more pleasurable and safe.

The Ford Escape is a great car. Very versatile, and intentionally designed to appeal to a diverse market.

There's a lot – no, make that a HUGE amount – of world-leading innovation here, in terms of driver-friendly, interactive electronic technology ...



Interestingly, the SUV is the biggest-selling segment in the automotive world. By definition it's capable of handling off-road terrain and carrying a decent amount of gear. And therein lies the beauty of such motors – incredibly versatile, active family-friendly, on or off-road, and offering extremely high levels of technology at affordable prices. ■



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MR ED HAS WRITTEN AN OPEN LETTER TO HER MAJESTY THE QUEEN. BUT WILL IT EVER GET POSTED?

DEAR, DEAR YOUR MAJESTY!

Greetings and salutations from here, the very South and Pacific bowels of your mostly departed Empire. Land Of The Long White Cloud, the land Down Under ... and Long Live The Queen!

There are a few important matters I'd like to raise with you, Ma'am, but first things first: belated **HAPPY BIRTHDAY** wishes for April 21. I am sorry I couldn't make it for your party, but I so appreciate the invitation. It takes pride of place on my humble mantelpiece. (I've had to remove six cat photos, but that's OK.)

I'm clearly having a bad run, because I can't get to Harry and Meghan's wedding either, on account of a prior engagement: Poker night with the lads at the home of T.Y. Coon, the retired local grocer.

Ma'am, you and I go a long way back, to the very day of my own birth, in fact, when my own dear Mama decided my middle name should be Charles, in honour of your little nine-year-old rascal ... that's right, the one who grew up to be a bigger rascal and is still waiting for your job! So you'll forgive me, I'm sure, if I overstep the mark as I speak Truth to Power.

THE HATCH

The recent arrival of His Royal Cuteness is no doubt A Good Thing, but I fear for his wellbeing in this cruel, merciless world and Age of the Internet / Insta-Everything.



What chance does the poor lad have of any kind of normal life? I fear that his every movement, indeed his every bowel motion, will be scrutinised beyond the pale (pail?) in the so-called 'public interest'. I feel very sorry for the lucky so-and-so.

Since there seemed to be some difficulty coming up with a name for him, I was going to be bold and suggest 'Stephen' or 'Charles', but someone gazzumped me and called him Louis online the other day and it seems to have stuck! (Why you'd want to give him a French moniker is beyond me. All the blimmin' Yanks are going to call him 'Lew-iss'.) Still, he's arrived safe and sound, and that's the main thing.

THE MATCH

You'll be pleased to know that The Very Big Event on May 19 is cause for huge amounts of party planning Down Under. Many of us Kiwis are Royalists at heart, but it's so Politically Incorrect to say so that not many here are prepared to shout it from the rooftops. It might offend not only the Socialists, but the Republicans as well. Not to mention the Democrats. You've got no idea, Ma'am, how the average Kiwi bloke and blokeess you knew from back in the day has turned rather ... wimpy.

So, take it from me, there's going to be a truckload of quiet parties organised up and down Godzone around the weekend of May 19 in honour of the Happy Couple. All very hush-hush and on the qui vive. Just like the bad old days of World War 2.

The word down here, again just quietly, is that we really like Meghan. Some like her so much they call her Meg. (Just one syllable and easier to spell it right!)



Kiwis don't really care about Meg's race, religion, wealth or celebrity status. From what I hear around the traps, we just get the feeling from what we see and hear that she's a good-looking, styley, level-headed young thing who's not too far up herself, if you'll forgive the expression. So we can hardly wait for The Very Big Event. I bet you're looking forward to it, too!

THE DISPATCH

Now, I hope you didn't think the heading above was a reference to your 'shuffling off this mortal coil', Ma'am. Lord forbid! We reckon you're good for at least another decade, if genetics are anything to go by. (Poor Charlie! And will Camilla ever be Queen, do you think?) I can hardly wait for that joyous day in 2026 when you send a birthday card to yourself! What a hoot!



No, the word referred to our very own PM and pop princess, Jacinderella, who was dispatched to your palace recently at tremendous taxpayer cost. She's 'showing', as you noticed, and soon will be bursting with Glad Tidings.

A lot of fuss has been made here about her being 'preggers' while carrying on with the job. (After all, she is but a woman.)

And I wonder, Ma'am, what kind of fuss was ever made when you were 'with child' – twice, in fact – all those years ago, while still working fulltime 24/7 as our beloved Sovereign.

Finally, a quiet word of warning to thee about Jacinderella – she of the big big smile. Beware! She is a Republican. She wants you and your lot gone.

I say: **Long Live The Queen!**
Your most humble servant, etc, etc. ■



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