

Eureka Express

Vol XLII No.4 Circ 315

May 2021

www.eurekaexpress.co.nz

editor@eurekaexpress.co.nz



meat the need

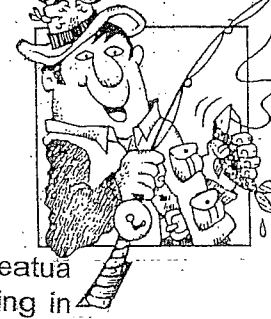
NZ FARMERS, FEEDING NZ FAMILIES

**DO YOU WANT TO HELP
FEED NZ FAMILIES?**

A donation of just one cow will provide over 650 meals in your local community.
Together as nz farmers we can feed nz families.

visit us at meattheneed.org or call us on 0800 632 884

SEE ARTICLE INSIDE



EDITORIAL – CHARLIE'S STORY

To tell my story I need to go back in time. Mum was a country girl born in Taneatua working as a land girl during the second world war. Dad was in the army fighting in Egypt missing in action believed to be taken prisoner of war, later to be found wounded with a piece of shrapnel embedded next to his spine. He was sent home on a hospital ship arriving in Wellington March 1942, spending the next three years in and out of hospitals not knowing if he would ever walk again. (But time heals all wounds as the saying goes). They met when Dad was out of hospital convalescing, fell in love and married in 1945 then moved to Auckland where I was born on 'Friday' the 13th September 1946.

My childhood after the war was wonderful. We made our own fun playing bullrush, climbing trees, riding our bikes to the beach only to come home when we were hungry. I went to school at Wesley Primary then Wesley Intermediate finally to Lynfield College only lasting until September 1961 leaving as soon as I turned 15. I had no qualifications but didn't need them as jobs were easy to get in those days. I started work with the New Zealand Railways. My ambition was to train as a locomotive engineer. I had to wait until I was 17 to start an apprenticeship but got bored waiting and left when I turned 16 yrs to work on a Dairy farm . It was the best decision I ever made.

At this time my best mate, Mike, two others and myself formed a band (I played base guitar) and we played at many country dances. This is when I met June, who was Mike's sister. He tried very hard to discourage me – it didn't work. We started dating and in 1968 we married and had two wonderful children. Kim now 53 yrs and Colin 51 years. We worked as a team on various farms in Roto-o-Rangi and Otatau. We then bought our first herd of 130 cows in 1974, sharemilking on another farm in Otatau just out of Waiuku. In 1979 we moved to Piako Road, where we leased, then bought our first dairy farm. We were just on the edge of Eureka so Kim and Colin were zoned to Gordonton School even though we were closer to Eureka. We met a lot of wonderful people in Eureka who became lifelong friends. I joined the Eureka Farm Discussion Group, probably the best group in the Waikato. I learned a lot about peat soil. Being new to the area the local knowledge was invaluable.

On our Christmas holidays we went camping and fishing. First at Whitianga then the Bay of Islands on Urepukapuka Island. It was like most of Eureka had shifted up North. It was the perfect family holiday. No cars, no shops, just great times.

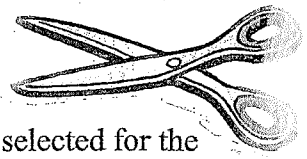
I took up the sport of powerlifting, passing exams to become a referee. Later on June joined the sport and proved to have a natural talent. At this stage I realised she was a far better lifter than me so I took on the role of coaching her. After only 3 months training she broke a NZ record. More records tumbled becoming one of NZ's most successful master woman's lifters in the 1990's to 2001 representing NZ in the World and Oceania championships winning a world bronze in 1990 and a silver medal at the World Championships in Moosejaw, Canada in 2001.

In 2002 June and I sold the farm and built our new home in Appleton Lane. We both worked in Real Estate until retiring in 2008. Our time in Eureka has been some of the best and happiest years of our lives. Many pot luck dinners, impromptu get togethers and overseas trips. It is the only place we felt that we truly belonged with friendships that have lasted more than 40 years.

In November 2016 my world as I knew it suddenly came to an end when June, my wife of 49 years, sole mate, my best friend, loved Mother and Grandmother passed away with pancreatic cancer. Life will never be the same.

Charlie Johnson

SNIPPETS



SPORTING SUCCESS: Congratulations to Trinaka Kenny who was selected for the Waikato Futsal team. Trinaka will travel to Wellington for the New Zealand tournament in July

FAREWELL TO EUREKA: Moving Day has rolled around again and it is farewell to several families:

- Leaving King's farm on SH 26 it is fond farewells to Renier Arts and Pam Hewson who have been working for James and Stephanie for 9 years. Renier and Pam are retiring to Te Awamutu and our best wishes go with you both.
- On Hooper Road, leaving the van de Pas farm after 5 years are Sam and Jacqui Owen. They are off to farm at Matamata. Every best wish to you both.
- Also leaving Hooper Road after a number of years are Juan and Anne-Marie Rata and children, Payton, Phoenix and Eden. They have bought a small farm at Waitetuna where they will keep bees, sheep and beef etc., all on a small scale. Juan will continue to work for McAra's. Our best wishes go with you as well.
- And leaving Keith Law's farm are Matthew Pratt and Jessica Ryan who are off to Tirau. All the best to you both.

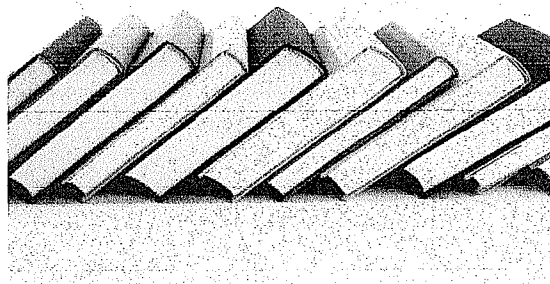
WELCOME: Marilyn and Warwick Thomas have moved from Morrinsville into their new home, (ex. Phil and Brenda White's property) on Appleton lane, Welcome to Eureka Marilyn and Warwick and hope you enjoy your time in Eureka.

\$2 Book Fair

Friday 4th June – Sunday 13th June

9am – 6pm

Eureka Hall



MEAT THE NEED

It's been one year since charity Meat the Need was set up during lockdown in 2020. The lockdown although an accelerator, it wasn't the reason for this charity starting. The idea came from two farmers trying to work out how they could get the beautiful nutrition they produced directly to those who need it. New Zealand's Farmers, Feeding New Zealand's Families.

Following a successful pilot in Christchurch in the midst of the Covid-19 crisis, Meat the Need scaled up rapidly in its first year and now supplies beef mince to more than 50 foodbanks throughout New Zealand.

The charity, created by YOLO Farmer Wayne Langford and Siobhan O'Malley of Pukeko Pastures, enabled farmers to help feed Kiwi families in need by providing the means for them to donate livestock through its charitable supply chain.

Since then, Meat the Need had delivered over 410,000 red meat meals to foodbanks across New Zealand with 883 Animals donated.

I'm fortunate enough to be on the Board of Meat the Need. As a kid my family needed to use food banks. I have experienced the relief but sadly also the shame my mum would feel needing to use a food bank. This is a really personal thing for me and I'm so proud to be a small part of this organisation.

Meat the Need has an ambitious goal for its second year – to double its success and deliver nearly 1 million meals. We won't be able to do this without the support of farmers donating an animal or anyone donating a virtual animal which can be done on our website meatheneed.org

Silver Fern Farms process the livestock and facilitate the delivery of the end-product to foodbanks. The reason we donate mince is this is what foodbanks requested it as it's so versatile. The Mince delivered by Silver Fern Farms is high quality mince so we know the best nutrition is being delivered. The purpose of MTN is to ensure we get consistent nutrition to food banks giving them some certainty of supply, because sadly the demand isn't dropping.

We have moved into dairy also with our Feed Out brand, Miraka have been the first dairy company to sign up and we are hoping to have more follow.

- Farmers who supply livestock to Silver Fern Farms can donate the value for an agreed number of livestock into the Meat the Need charity fund through a simple booking process.
- Other farmers and the general public can also support Meat the Need by making donations via its website: MeattheNeed.org.



HALL UPDATE

The garage sale was held on Saturday 22 May. There was 16 stalls of amazing bargains. I was there and spoke to the stall holders and most of them seemed happy with the day. There was a great community spirit among everyone, and it was a chance for people to meet some of the amazing people in our community. Thank you very much to Trudi Gray and the other Hall committee for the work they did to organise and set up the event. Let us know if you have any other ideas for community events which we can have at the hall.

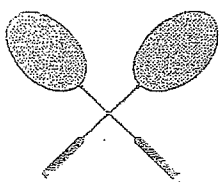
Bookings for the hall are coming in slowly, but there are still plenty of dates available to book an event, so if you would like to book a function, contact Gail Mayall 8241758. We will still maintain the Covid scanning and hand sanitiser regulation in the hall, and we encourage anyone using the hall, to please comply.

That is it for this month, be safe and happy.

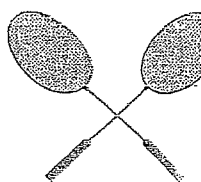
Hall contacts

Gayle Orr Chairperson 0272917150 Gail Mayall Secretary 078241758

Usage	Residents	Non - Residents
Meeting Supper room per day	\$ 25	\$ 50
Meeting Hall per day	\$ 50	\$100
Social function	\$150	\$250
Weddings & Dance	\$300	\$500
Children's party	\$30	\$ 30
Bond	\$400 Secretary's Discretion	\$500 Secretary's discretion



EUREKA BADMINTON CLUB



JUNIOR BADMINTON

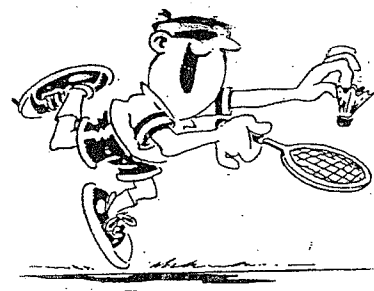
Junior Badminton is underway for the season

Wednesday nights 6 – 7.30 pm

at Matangi Hall 6 – 7.30 pm

New players always welcome

Racquets available



For Further Information please phone Bryce on 8240699

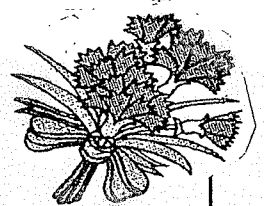
WEATHER



Weather for April 2021		
Rainfall total	69 mm	
Rain Total for year	231 mm	
Rainy days	10	
Most daily rainfall	19 mm	10 th April
Highest wind speed	33.8 km/hr	25 th April
Temp high	25.8 C	1 st April
Temp low	3.7 C	18 th April

TAUWHARE GARDEN CLUB

[launched in late 2019]



Monthly meetings, garden visits, guest speakers and more.
Find us on Facebook – search for ‘Tauwhare Garden Club’ or contact Pippa on

0272935184 for details

TAUWHARE PLAYGROUP

Tauwhare Playgroup meets at Tauwhare School on Thursday mornings (term time) from 9-12. We welcome families to drop in anytime during the morning between school drop offs and nap times.

Our playgroup is FREE to attend.

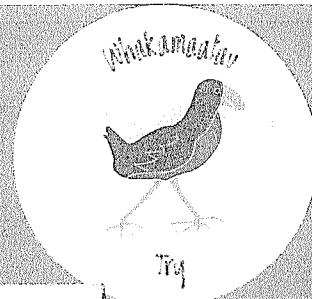
Tauwhare playgroup is a place where parents, grandparents and caregivers can meet other local families, make new friends, and share experiences while children and babies have fun and learn through play.

All ages are welcome.

Join our Facebook page Tauwhare Playgroup to see what we are up to this term.

Tauwhare School

1007 Hamilton 3207 New Zealand
admin@tauwhare.school.nz
07 324 0384



Accomplished Learners Striving for Success in Tomorrow's World

Our senior school had a wonderful time at the Science Roadshow. A visit to the Science Roadshow is a fun, interactive learning experience of science for children. It included live demos and hands-on exhibits that broaden students' knowledge of science, technology, engineering and mathematics.



PINK SHIRT DAY

We were a sea of glorious, proud pink on Friday!!!!!!!!!!!!

Pink Shirt Day is about working together to stop bullying by celebrating diversity and promoting kindness and inclusiveness. We have been encouraging the children to do little jobs to earn a gold coin which they can bring to school to support this programme. Every dollar raised helps the Mental Health Foundation to run Pink Shirt Day, raise awareness about bullying prevention and provide free resources to help make our schools safe and inclusive for everyone.

LIVE STORY READING FROM SPACE

The children were mesmerized watching astronaut Shannon reading aloud from the International Space Shuttle; especially when Shannon floated away when she had finished reading!



VISITING AUTHOR - GAVIN BISHOP

It is truly inspirational to listen to an acclaimed NZ author speaking about his characters, his motivation and his passion. We have many, very talented budding authors throughout our school who gained a lot of insight into how best to achieve their aspirations.



STEP IN WEDNESDAY 9th JUNE 9.15am

Tauwhare School's Step In programme for pre-schoolers and their parents/caregivers is held regularly throughout the year. All prospective 4-5-year-olds are encouraged to come along to the new entrant room to join in on a typical morning in the classroom.



Firstly I would like to introduce myself my name is Stephanie.

I have taken on the role of Centre Manager replacing Karina. I would like to acknowledge all the hard work Karina put into this beautiful rural centre as it transitioned into the new build. I inspire to keep this beautiful heartfelt centre moving forward and embracing its existing community. I have met most of the families' thank you for the warm welcome. If I have not met you, don't be shy, stop in for a cup of tea..... we have an open door policy.

Our little Preschool has been very busy over the past month. We have had the lovely Kat start in April also; she brings with her a wealth of knowledge and aroha. She recently has been busy doing a working bee project with the tamariki, re-establishing the sandpit area.

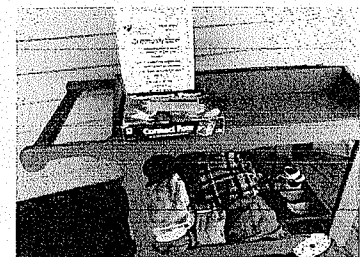


The children thrive on real projects, as this initiates purposeful, problem solving skills using a variety of materials giving them a sense of pride and achievement.

I would like to welcome, George, Hank and Charlie and their lovely families who recently joined our Pukeko family. We were very sad to Farewell, Lexi and Josh as they continued their schooling closer to home. Thank you for the lovely present Adele. We also said farewell to Zara and Orlando who graduated and transitioned into Tauwhare School. Lexi, Orlando and Zara we are all very proud of your achievements and excited for all of you to start school.

Over the month of April we had a fabulous turn out for our working bee. Thank you to all the wonderful parents (Stephanie, James, Shellie, Harry), and board members (Brendon, Kim, Katherine and staff (Karina, Stephanie, Kim and Jo) that came along to support us moving forward in developing our new outside environments.

We have been very fortunate with donations over the past month. I would like acknowledge all the lovely gestures from people in and around our community who have taken the time out to drop things off. Firstly, Jo and Andrew from the Cambridge community who donated eight banana boxes of paper. Secondly, Vanessa from the Cambridge Riding for Disabled for all the folders and archiving boxes. Thirdly the lovely local woman who dropped off the large bag of plastic droppers, the children have been really enjoying using them in the art area.



Feel free to come and utilise our Community table setup outside our entrance. If you have anything surplus and you would like to share we welcome; clothes, fresh produce, toys and plants.

Aroha mai, aroha atu. Love towards us, love going out from us.

The Tauwhare School will be closed for a teacher's only day Friday the 18th of June.

Pukeko Preschool
20 Scotsman valley Road
Tauwhare, RD7 Hamilton 3287

www.pukekopreschool.org.nz

One thing we strive to do here at Newstead is to capture opportunities for deep and authentic learning experiences. **This photo** was taken last term at the end of a very, very wet day. Both Mrs Malcolm and her Graduate Teacher Trainee, Mr Reed, had taken a unit on 'Floatation Devices' which involved planning, design and construction.

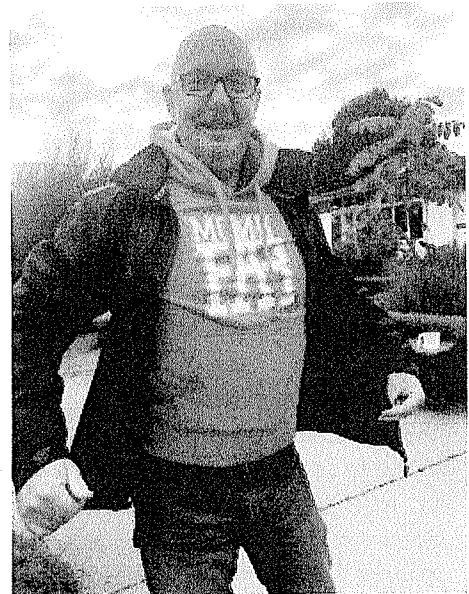


They were able to capitalise on the wet day (and our poor drainage) to test out the children's floatation devices. The level of focus and engagement was extremely high. Brain research indicates that when children are having these types of learning experiences, their neural pathways are developing at a faster rate than normal.

Last week was **National Pink Shirt Day**. Most of Newstead School came along with something pink and gave a donation.

This was part of the National Anti-Bullying Week. All the school had good discussions in class about the importance of compassion and kindness and how we can we work together to prevent bullying? This year, Bullying-Free NZ Week was all about empowering students to be part of the solution.

Even our wonderful Principal Mr Drew Campbell joined in.



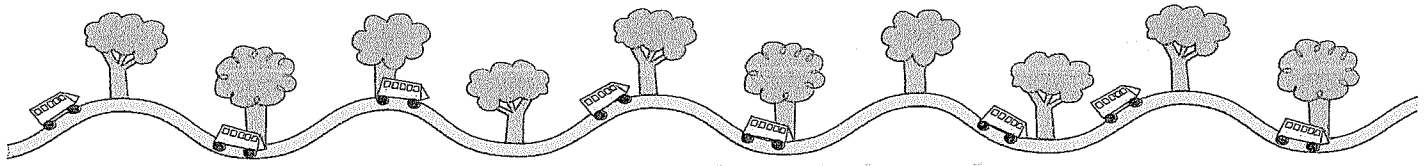
Tui Class looking 'pretty' in pink.

COLOUR FUN RUN 2021

On Saturday our school PTA held the annual Colour Fun Run. This was a great success and everyone involved had a wonderful time.

Our amazing PTA put a lot of time and effort into ensuring this event ran smoothly and all involved had a 'colourful' experience.





Motumaoho School

2101 State Highway 26, RD2 Morrinsville 3372 | office@motumaoho.school.nz | p. 07 8897597

May, 2021

Kia ora koutau katoa,

Welcome to Term 2! We have made a very busy start to the term, and we have packed lots into our learning days.

Our Context for the year is The Living Landscape – All Habitats Are Places to Live and this term our focus is on “What is in our part of the swamp?”

We are looking at our local Motumaoho area and exploring and investigating through our learning styles (Kinesthetic – Body Smart, Interpersonal – People Smart, Verbal Linguistic – Word Smart, Logic Mathematical – Logic Smart, Naturalistic – Nature Smart, Intrapersonal -Self Smart, Visual Spatial – Picture Smart and Musical - Music Smart) plus developing our key competencies – Relating to Others, Managing Self, Participating and Contributing, Using Symbols and Texts and THINKING.

We have already in Week 1 helped Whaea Di to learn about our Maori history of Chief Wairau and his daughters Motu and Maoho. We have discovered that the tuna food source in our swampy area of Motumaoho Piako is what attracted Chief Wairau from Northland to this area. We have learned a chant about the tuna and where they live.

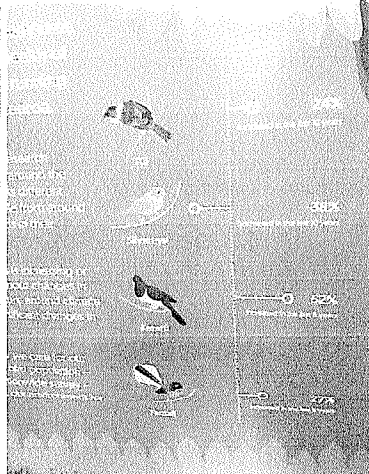
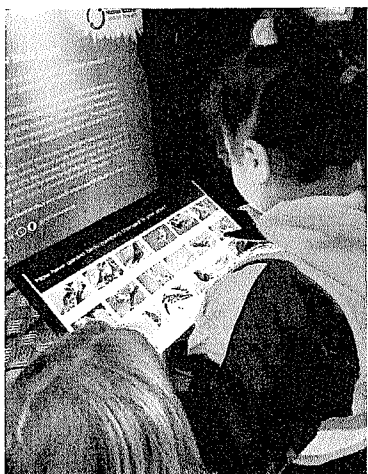
We have also written a wall story about the Pakeha settlers history in our Motumaoho area with the development of the Cheese Factory as the settlers drained the swamp and began to farm it. The settlers also harvested the harakeke that lived in the swamp and a Flax Mill was built. The railway was built to take the cheese, flax and other farming resources and the people to the larger settlements.

Science Roadshow

We attended the Science Roadshow a few weeks ago and we learned about the Community bird count, so we made bird feeders on Friday afternoon to encourage more tauhou – silver/waxeyes to our school grounds. Thank you to those parents and caregivers who helped with transport and supported our learners on the day.

Nga mihi

Di Pollard-Williams – Acting Principal



TAUWHARE INDOOR BOWLING CLUB

Welcome to May's club newsletter.

Bowls continues and we seem to be getting about 12 to 15 members on a club night. Although our numbers are definitely down on last year the evenings are always very enjoyable. It is great to see 1 or 2 members back that used to play bowls.

The triples winners were – Bev Meads, Glenda Goodare and Robin Bargh and the runner up team was Jim Arnold, John Cottle and Heather Bargh.

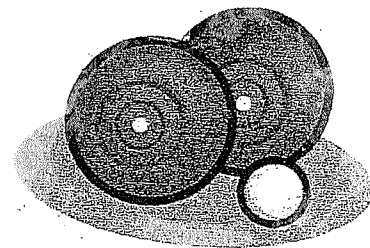
The rinks winners were – Bev Meads, Lockie Verner and Robin Bargh with the runner up team being Peter Stanaway, Glenda Goodare, Bridget Stevens and Heather Bargh.

We are always looking for junior players so if you are keen, then come along and of course bring mum and/or dad with you.

If you have not played bowls before but would love to give it a go then come to the Tauwhare hall on a Thursday evening. We have people within the club that can explain how the game is played. We start at 7.30pm but names need to be in by 7.25pm. We are a friendly, sociable club and will always make people feel welcome.

This is what is on our programme till the end of June:-

20 th May	Open Triples Tournament
27 th May	Pairs Championship
03 rd June	Club Night
10 th June	Singles Championship
17 th June	Club Night
24 th June	Mid Winter Dinner



If you would like more information then do not hesitate to contact one of the following people:-

Kevin Williams	07 824 0728
Jim and Rosalie Arnold	07 887 4832
Bev Meads	021 172 7822

ADVERTISING RATES

Classified Adverts Free

Small Business Adverts \$10 /month
- x 10 insertions \$80 /year

One Third Page Adverts \$15 /month
- x 10 insertions \$120 / year

One Half Page Adverts \$20 / month
- x 10 insertions \$160 /year

CONTACTS

Gail Mayall (Editor)
70 Eureka Road
Ph: 07 824 1758 or 021 211 3348
Email: editor@eurekaexpress.co.nz

Glenys Middlemiss (Treasurer)
Ph: 07 824 1647
Email: tres.eurekaexpress@gmail.com

Humble little on a plate May/June

Well the morning frost are beginning to greet us now, and thank goodness for the reliable silver beet, kale, broccoli, and cauliflower keeping our plates full each night even though it has been getting a little bit harder to venture out to harvest in the evenings, due to the temperature drop.

We were lucky to harvest a number of pumpkin and squash this season, (lucky because these are harvested all at once and stored inside, out of the cold) they have been a welcome addition to our plate, and enabling many late night experiments alongside the end of season figs and feta! (Cheese making is next on the 'to do list!')

Here at 1151 Hank and Amber our kune kunes are also starting to feel the morning frost and are bunkering down for the winter. As the seasons change so is their diet and they are now starting to enjoy the oranges, lemonades and kiwifruits in their new seasonal menu.

It seems that we have had a great pollution period with all of our 2021 citrus. Particularly our orange tree branches are under a lot of pressure this year from an overabundance of fruit, which isn't really a bad thing. However it does make for some very interesting trees when you start using garden forks, plastic drums etc. as support beams to avoid breaking branches and damage to them.

The strawberry runners have begun to shoot off and we are busy getting them established for hopefully another great season. When purchasing strawberries a good plant per person ratio is 5 plants per person you plan to provide for. We used this ratio last season and found we were able to have a perfect steady supply of strawberries for everyone plus enough for our strawberry eating 'Loyal Labrador' all season long. (Not forgetting Hank and Amber too).

Here are the four steps we used to get started;

- Choose a spot in full sun. Prepare your soil with organic matter like compost and sheep pellets.
- Feed your strawberries every four weeks to replenish nutrients.
- Keep your strawberries well watered.
- Protect your strawberries with straw/mulch to keep their roots moist and this also helps to keep fruit off the soil.

Well hopefully you're able to get to the garden over the coming months and get some mulching, and growing underway for the winter season fast approaching as I hope too also.

Stay warm everyone, and happy 'end of autumn, start of winter' gardening!

Checklist June

*It is time to *plant strawberries*. If unsure of how many to plant it is recommended 5 plants per person to ensure enough for when harvest comes in spring/summer.

*Time to *plant out new Citrus, and Fruit trees* such as Apple, Pear, Plums, Peaches, and Nectarines.

*Check fruit bearing branches on trees and add *additional supports to tolerant winds and weight of produce*.

*Check all young trees are *staked and protected* for winter weather.

*End of May last chance to *plant spring bulbs*.

*Plant seedlings of cabbage, cauliflower, broccoli, winter lettuce, spinach and silver beet.

*Plant *Garlic, Onions, Shallots*.

**Prune* trees that have finished fruiting.

**Roses* End of May deadhead any that are requiring attention, and mid-June use a good rose feeder. Make sure roses are staked well for the '*Eureka winds*'.

Tip: Keep your secateurs and loppers clean with white spirits, this will *prevent the transfer of any diseases*.

Gardening Giveaway

Last issue we were giving away five gardening packs to five lucky young readers who wrote in to the editor to tell us *what sustainable gardening means to them.*

Congratulations to these 3 young 'Gardening guru champions!' *Good on you for getting behind the giveaway and giving it a go!*

We still have two more packs to giveaway curiosity of Mitre10 Morrinsville and the Express; so come on parents and grandparents encourage the next generation of gardeners to give it a go and the first two entries received will find themselves the lucky recipient of a fantastic 'gardening starter pack' email editor@eurekaexpress.co.nz 'What sustainable gardening means to you' in one paragraph.



Ava (5 years) says:

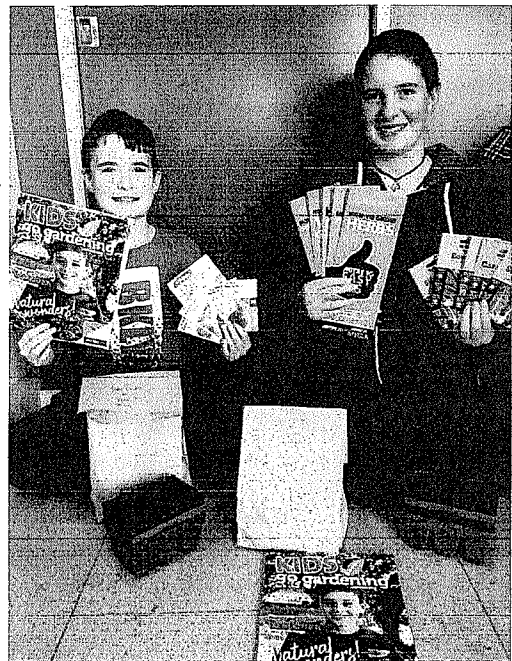
We grow some food and when we peel the carrots it goes in the worm farm and we give the worm wees and dirt to the plants to grow.

Gardening is when we grow plants for food. Some of the things we grow in our garden are Leeks, Apples, Oranges and Mint. Some of the rules of sustainable gardening are to only pick what you need, use compost so the plants and trees can grow more food and only pick the ripe fruit so the others can grow into ripe fruit

– Scott Taylor

Almost all food that we buy has been grown on a big farm where chemicals are used to ensure that the plants grow 'just right' and then an awful lot of produce is thrown out because it does not meet the requirements - it isn't 'perfect'. This is a waste of food that could be used to feed people with little or no food. This also affects the environment because of the use of the chemicals. For me, sustainable gardening is about growing your own food so you don't need to buy vegetables from a supermarket. It is about embracing the fact that apples don't always grow exactly round and nothing that grows is 'perfect'. It is about growing food to eat, so that you have food in your backyard when you need it. It's about helping the environment by not using chemicals to make the plants grow faster, it is about letting them grow how they want to and about using what grows in that particular season rather than using out of season fruits that have been shipped down here to New Zealand. I also think that gardening is a cool way to get exercise and get closer to nature.

- Letitia Taylor



COOKING WITH KAREN

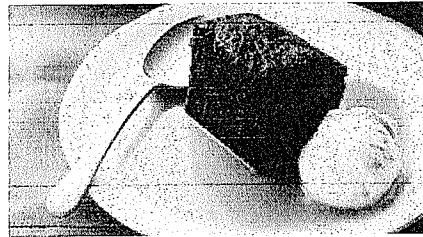
STICKY DATE PUDDING

60g butter
2/3 cup castor sugar
2 eggs
1 ¼ cups chopped dates
1 cup water

1 tsp baking soda
1 tsp vanilla essence
1 cup S.R. flour
½ tsp mixed spice

Sauce

300 mls cream
125g butter
1 cup brown sugar
1 tsp vanilla essence



Cream butter and sugar. Add eggs one at a time, beat well. In saucepan combine dates and water. Bring to the boil, add soda and vanilla. Fold in sifted flour and spice. Then add date mixture. Bake in prepared tin 30-40 mins @ 160 C.

To serve cut into squares, pour over sauce, add scoop of vanilla icecream.

Sauce – Place all ingredients in heavy based saucepan. Bring to the boil – boil 10-15 mins, stirring often.

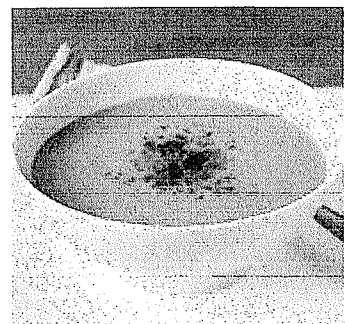
Serves 6-8.

Notes – ordinary sugar is fine, also I usually double the recipe and cook 1 hour.

KIM'S PUMPKIN SOUP

1.5 kg pumpkin peeled and cut into chunks
¼ cup olive oil
50 g butter
2 onions chopped garlic
1 tbsp fresh ginger grated
1 tbsp Thai green curry paste
1.5 Ltr chicken stock

1 tsp brown sugar
1 cup coconut milk
Salt and freshly ground pepper
½ cup fresh coriander chopped



Instructions

Set oven to 180 deg. Put pumpkin in ovenproof dish with oil and cook till soft , 25 mins.

Heat butter in a large saucepan and cook onion and garlic for 4 minutes.

Stir in ginger and curry paste and cook for a further 2 minutes.

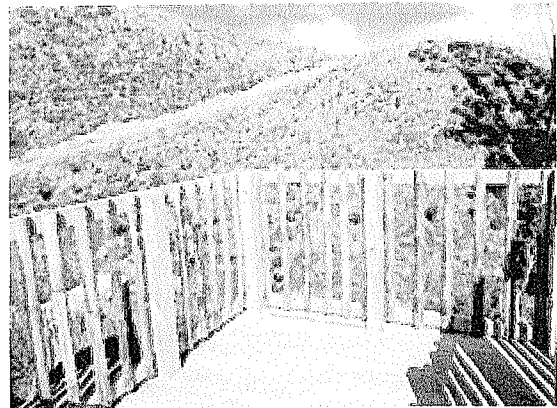
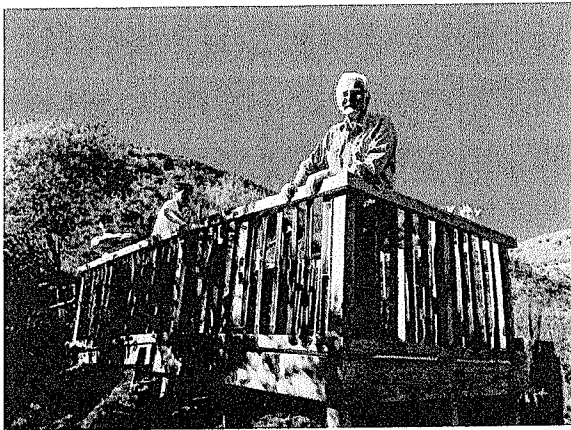
Add pumpkin, stock and brown sugar and simmer for 25 minutes.

Blend till the texture you like.

Return to the heat, add coconut milk and season to taste.

Before serving add coriander and serve with hot bread.

Wintec landscape construction students completed another significant project at the park this week. They have made a lookout up near the Japanese folly so that visitors can look out over the Asian forest planted last year. The survival rate of the 3000 Asian trees has been better than expected over this very dry summer. In the next months we will be planting more in the area to fill in the gaps and extend the range of species represented throughout this gully extension to the Asian section.



Volunteering Waikato has been a great help in finding people for specific tasks as the Trust really does need more assistance to keep the park going. There are still a couple of positions on their website – you may know of people who could be interested in them:

<https://nfp.volunteeringwaikato.org.nz/roles/2011>

<https://nfp.volunteeringwaikato.org.nz/roles/2092>

The Trust is also planning a volunteer day event called Pitch-in at the Park where there will be a variety of big and small jobs suited to every capability, individuals and small teams.

Pitch In at the Park

Volunteer Day

Saturday, 26th June 2021

9am to 2pm

BBQ finish from 2pm

Pitch in with other volunteers and supporters of the Art-in-Nature Arboretum Trust. You are invited to get together with others to help out at the park for our inaugural working bee.

Choose from a variety of tasks for all abilities and inclinations from planting and cleaning sculptures to sorting and packaging seeds to give away. Just coming along and contributing a cake or salad for the BBQ would be a help.

Please register your interest by emailing sculpturepark1@gmail.com with your name & phone number and any preference you have for contributing.

(Alternative Date of 3rd July If weather is really bad on 26th June)

Google accounting

Something even I wasn't aware of until just recently, is that Google lumps all your account services into one area of storage. What this means that you can easily fill up, for example, your Google Drive (online cloud storage) and then not be able to receive emails through Gmail. To make matters worse, Google has recently announced changes to make storage of photos within the Google Photos app non-free, regardless of whether the pictures were stored at their original resolution or just 'high' resolution. This change comes into effect in June 2021.

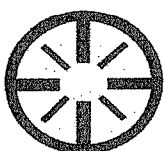
What that means is that if you have, at the moment, 2GB of photos sitting in your Google Photos account, and only 1GB of storage left in your overall Google account, come June you're going to have no storage left, and no ability to check emails. The way around this is to remove all your photos from Google Photos and store them locally on your computer. You can do this fairly easily by going to takeout.google.com in a web browser, deselecting all ticked options, then only tick your Google Photos, and go to Next Step at the bottom of the page. This will allow you to download a zip file of all your photos, which you can then extract to somewhere on your computer. The photos within Google Photos can then be deleted from photos.google.com.

But even if you don't have Google Photos, you might want to check what your storage balance is like across your different Google services. To do this, go to one.google.com and click on Storage in the left-hand pane. This will show you how much space each of your services is using. A basic free google account gives you 15GB of space, which is quite a lot, but if you've had a gmail account for a long time, and you receive or send a lot of emails with attachments on them, it can fill up. To search your gmail account for emails with attachments, go to gmail.com, click on the search box at the top, then type in the following and press Enter:
has:attachment larger:1mb

This will find any emails that you've received or sent which have reasonably large attachments, so that you can delete any that you no longer need. In addition, if you're not concerned about keeping a record of what you've sent people, you can click on your Sent folder in the left pane, click the tick box at the top to select all messages, then click the text which says 'Select all messages...' on the right. Then click on the Bin icon, which will delete all messages in your Sent folder.

Hopefully that helps with keeping your google account storage balance under control. If not, or uncertain, contact me. It is worth noting that any online service can change it's terms at any point in time, and this has happened with Dropbox and Google several times. That's why the main backup option I tend to recommend is local external hard drive storage. It's not perfect, and sometimes it's not as convenient, but it's the only backup option you really have full control over.

Email Matt at info@homepcsupport.co.nz or phone 0211348576. \$60 per hour, or \$50 for drop-off-to-workshop services.



Bentley Home PC Support



Pumpkin Soup recipe, easy slow cooker method

This autumn, I was lucky to get a harvest of five pumpkins, from a plant that self seeded in the compost bin. Must have been happy there, as the pumpkins are huge!

Pumpkin soup is one of my favourite soup recipes. This soup is a warming dish for the colder days. You can try out your own variations; see the tips after the recipe.

Pumpkin soup recipe

Preparation time: 30 minutes

Cooking time: Slow cooker on low: 5-6 hours, on high 3-4 hours, plus 30 minutes to thicken.

Serves: 6-8 servings

Ingredients

- 1.5 kilograms pumpkin, peeled and chopped (choose a type like crown or buttercup).
- 4 medium-sized potatoes, peeled and chopped
- 2 onions, peeled and chopped
- 2 teaspoons minced garlic
- 6 cups water
- 1 tablespoon vegetable or chicken stock powder
- 2 tablespoons cornflour
- 1 cup cream or sour cream
- Salt and pepper to taste

Method

Turn the slow cooker on to low to warm up while preparing the ingredients.

Put the pumpkin, potatoes, onions, garlic, water and stock powder into the slow cooker. Cover with the lid.

Cook on low for 5-6 hours, or on high for 3-4 hours, until the vegetables are tender and soft.

Let the soup cool a little before blending it until smooth (although I prefer to mash it, so that it is a little chunky). You could use a stick blender, or transfer the soup to a blender, then return it to the slow cooker.

Mix the cornflour with the cream, and stir it into the soup. Cover with the lid, and cook on high for another 30 minutes so that the soup thickens up.

Season with salt and pepper.

Serve with crusty bread.

Variations on the basic recipe:

- Spicy pumpkin soup: Add ½ teaspoon of chilli powder, ½ teaspoon of ground coriander, ½ teaspoon of ground cumin, and 1 teaspoon of curry powder to the soup ingredients.
- Thai curry pumpkin soup: Add 2 tablespoons of Thai red or green curry paste and 2 teaspoons of minced ginger to the soup ingredients. Use coconut cream or coconut milk instead of cream.
- Kumara and pumpkin soup: Replace up to half the pumpkin with orange kumara.
- Carrot and pumpkin soup: Replace half the potato with carrots, and add 3 teaspoons ground cumin to the soup ingredients.

Find me at www.eco-pippa.com and follow me on Facebook, Instagram, and Pinterest – search for 'Eco Pippa'.

Pippa



NEWS FROM YOUR WAIKATO DISTRICT COUNCILLOR - 26 MAY 2021

At an Extraordinary Council meeting last week, Waikato District Council voted to establish Maaori wards for the 2022 and 2025 local authority elections.

In a press release Council reported – This decision revokes an earlier decision not to establish Maaori wards for the 2022 local authority elections. The revocation was undertaken because of the passing of Local Electoral (Māori Wards and Māori Constituencies) Amendment Act 2021, which repealed provisions in the Local Electoral Act 2001 for holding polls on whether to establish Maaori wards.

Today's decision does not determine the number of Maaori wards or if the Maaori ward councillors will be elected via a single district-wide ward or via smaller geographic wards.

But the establishment of Maaori wards will now be factored into Council's Representation Review, a statutory process currently under way to determine the number of councillors and wards, and the number of councillors per ward.

As more information comes to hand about the consultation process I will keep you informed via my newsletters.

I supported Council's earlier decision to comprehensively consult our communities and iwi before making this decision. Eureka Ward is made up of many ethnicities so I felt this decision should not be made without consultation.

Therefore at Thursday's meeting I voted against establishing Maaori Wards for the 2022 elections. I value the relationships I have built with local iwi and felt they, and the wider community, should have been consulted before this decision was made. I have served on Council next to a number of highly respected Maori Councillors who stood for Council under the current Ward system.

Long Term Plan 2021-2031

This week we meet 25th-27th May to consider and deliberate on the approximately 600 submissions to the Long Term Plan; 60+ of these submitters have asked to be heard. On 3rd June we complete our deliberations.

Expressway Update

Work on the Hamilton section of the Expressway is gathering pace and road pavement is nearly completed on most of the main four lane sections. However there has been some delay on the Ruakura section with major drainage problems forcing a redesign but this will not impact on the final completion date of the Ruakura interchange., However I noted in the news that a key road in the city (the arterial road between the nearby Waikato University and the Expressway's Ruakura Interchange linking the city to the Hamilton section of the Waikato Expressway) won't be ready in time for the section's late 2021 opening and is projected to open in mid 2022. The city hope to get a clearer picture around completion dates next month.

Contact me any time -

Rob McGuire – Councillor Eureka Ward

Ph. 824 3696 / Mob 0274 970 966

Email: rob.mcguire@waidc.govt.nz

Dig It Earthworks

EARTHMOVING & EXCAVATION

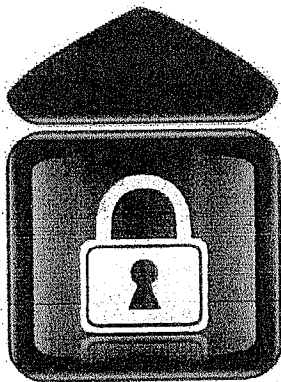
- House Pad & Driveway Prep
- Driveways
- Section clearing
- Footings & Post Hole Boring
- Landscaping & Lawns
- Farm Maintenance & Races
- Truck & Labour Hire
- Calf/Goat/Pig/Chicken Shed Clearing

CONCRETE LAYING

- House & Garage Pads
- Driveways
- Sheds/Workshops
- Patios
- Footpaths

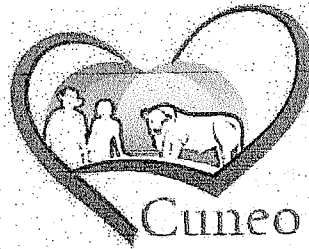


Give Liam a call today for a free quote on 021 02839174



Eureka Storage

Many options from 9m² - 307m²
Short term + long term
Call me to discuss your requirements



Cuneo Piedmontese

HEART-HEALTHY-BEEF

Pedigree + Commercial
Purebreeds For Sale
Bulls, cows + yearlings

Don Knight 0274950535

117 Hooper Road, Eureka



**Maize, Grass
Silage & Hay
for Sale!**

Providing Professional Agricultural Contracting Services

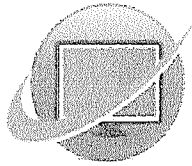


Services Include:

- Baling, Round, Big Square & Conventional
- Spraying
- Grass Silage - Chopper & Loader wagons
- Maize Silage - Cultivations, Planting & Harvesting
- Bulk & Hiab Cartage

Call Jeremy Rothery for inquiries or bookings 027 526 2441

www.jclag.co.nz

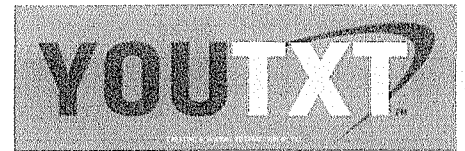


CTAS



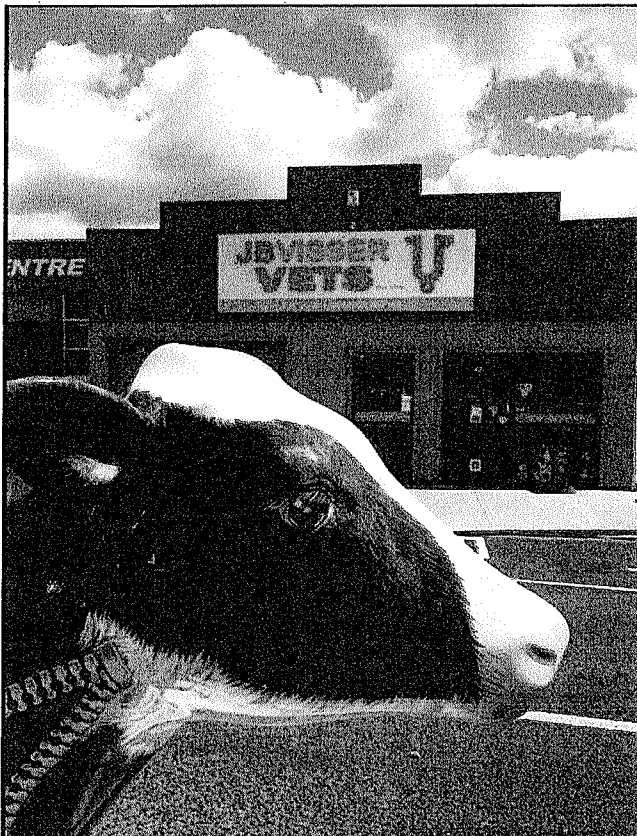
100% NZ Owned and Operated

- TXT and Email Alerts and Reminders
- TXT Shortcodes for your business or club
- Flight Status by TXTing your Flight to 8808
- Live Video and Audio Streaming on the Internet



Create and Share information by TXT

www.ctas.nz | sales@ctas.nz | www.youtxt.nz



**"Your animals,
our commitment.
We aim to strengthen the
health of our animal
community by providing
accessible, compassionate
and affordable,
quality veterinary care."**

If you aren't able to visit our practise in Morrinsville, we can bring our expertise right to your door or paddock!

Ph 07 889 0414

**JBVISSER
VETS** 
For your Livestock & Pets

nzgarden sheds

the best little sheds around!

Your local garden shed supplier of
NZ made, self assemble Garden Sheds
(Zincalume or Colour Steel)

GET IN TOUCH...

- * EASY ASSEMBLY
- * MADE TO LAST!

Waikato Shed Company

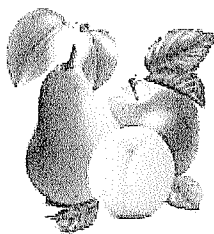
218 Hunter Road, Eureka,
Hamilton

Phone: 07 824 1045

Email: sales@nzgardensheds.co.nz

ENQUIRE FOR A BROCHURE NOW

**FRESH
APPLES & PEARS
STONEFRUIT IN SEASON**

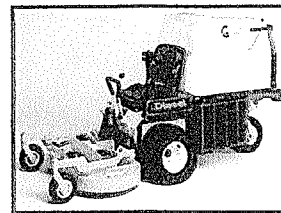


**NEWSTEAD ORCHARD
552 Morrinsville Road**

OPEN MON-SAT.
W J McMiken & Co
Morrinsville Road
Tel. 856 4478

**LAWNMOWING &
GARDENING SERVICES**

Professional lawn & garden-care service



Alex & Sharyn MacDonald

For free no-obligation quote:

Phone: 027 479 7282
or 027 308 6781

Email: macdonaldmowing@gmail.com
www.lawnandgardenservices.co.nz

Residential - Rural - Commercial Mowing
Spraying - Fertilizing - Weedeating

ROSS PUMPS

&

Filtration Specialists Ltd



Servicing and installation

On all types of pumps

Full Water Treatment

Service Available

DAREN ROSS

Tel. 8241 726 or 0274 346 571

Fax. 8241 879

Email: rosspumps@xtra.co.nz

SPYVES PANEL SHOP
for all
Panel and paint requirements



**AUTOROBOT CHASSIS
and
ALIGNMENT MACHINE**

Ph Ron, Lindsay or Karen

8241 890

Fax 8241 892

Mob 027 280 0346

HAIRFIELDS

HAIR DESIGN

95 HOOPER ROAD

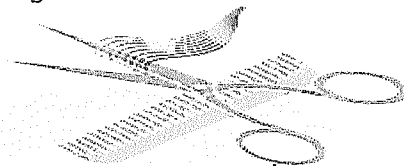
Sharon Laurent

Full salon facility in Eureka

Total hair care professional

with many years experience

Agent for Nutrimetics also



Open Tuesday to Thursday

Late nights Tues/Thurs

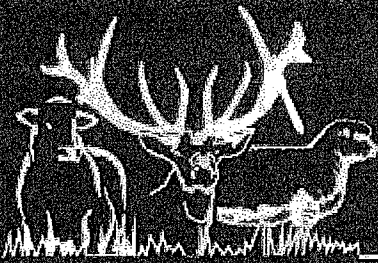
Tel. 824 1712 or 027 280 5978



161 Morrinsville Road, Hamilton, 3286
Phone: 07 856 4522 Fax: 07 856 9487 Email:
enquiries@newsteadvets.co.nz
Website: www.newsteadvets.co.nz

Newstead Vets offer a full range of veterinary services for small
animals including:

- 🐾 Consultations (by appointment only)
- 🐾 Soft Tissue and Orthopaedic Surgery
- 🐾 Digital Radiography and Ultrasonography
- 🐾 NZVA Microchipping Accredited Practice
- 🐾 Nutrition and Product Advice
- 🐾 Rural location with ample parking
- 🐾 Referral to Specialists
- 🐾 PennHIP Certified
- 🐾 Full Laboratory Service
- 🐾 Hospitalisation
- 🐾 Cremation Service
- 🐾 Convenient Online Shop



TAUWHARE HOME KILLS

TREVOR & LEONIE BRUNTON

1 126 TAUWHARE ROAD

PH: 07 824 0880

FX: 07 824 0809



Pilates Studio In Eureka

Group, private & duet sessions available

Mat, Reformer & Barre

Contact: Jas 021 904 806

facebook.com/thepilatessedhamilton

**EUREKA
POULTRY FARM**
13 Hooper Road
Ph 824 1762
NIC & MARIA STOLWYK
Hobby Hens



Young pullets from
5 weeks to point-of-lay
Great for lifestylers
Bagged up chook manure
Hours Mon-Sat 8-6

**COMPUTERISED
BULK SPREADERS LTD**
Cartage & Spreading



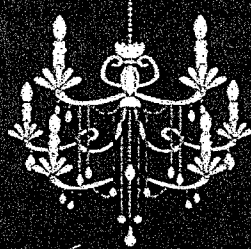
**FERTILIZER, LIME, UREA
SPECIALISTS**

Competitive Rates

PETER JONES

027 496 3370 07 887 4000

26 years service in the
Morrinsville district



*Rae
Winter*

Interiors on Hoeka

GIFTS - INTERIORS - KIDS

196 HOEKA ROAD, RD4
MATANGI, HAMILTON

FOR AN APPOINTMENT
CONTACT ME

029 886 6983

interiorsonhoek@gmail.com



safe water fast

Premium water tank cleaning and purification
without the premium price tag

- Resolve smells, bad tastes and contamination
- No purchasing replacement water
- No damage to inside of tanks
- 100% satisfaction guaranteed

Ministry of Health recommend annual servicing of your collection tanks

When were yours last cleaned?

Craig Nicholson 027 660 5329 0800 SAFEH2O
cjin@safeh2o.co.nz www.safeh2o.co.nz

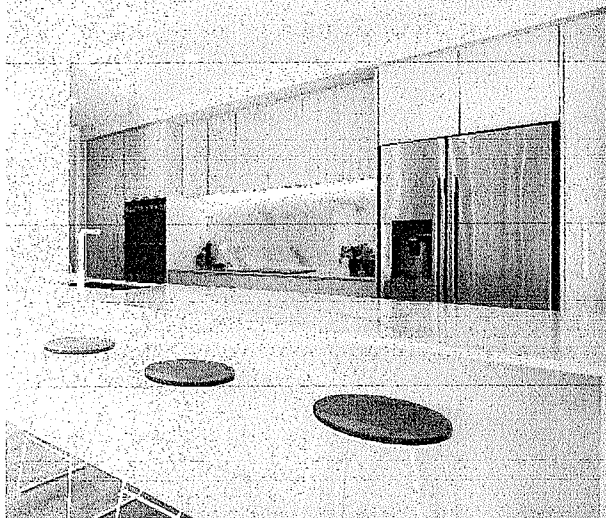
**The Kitchen
Lady**

For your design,
manufacture and
installation needs.
We come to you.

RENEE MOUAT

021 177 8695

www.thekitchenlady.nz



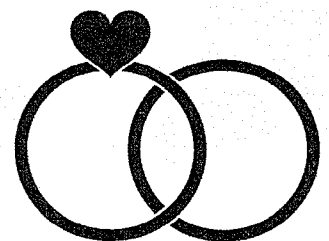
KITCHENS | VANITIES | LAUNDRIES | WARDROBES

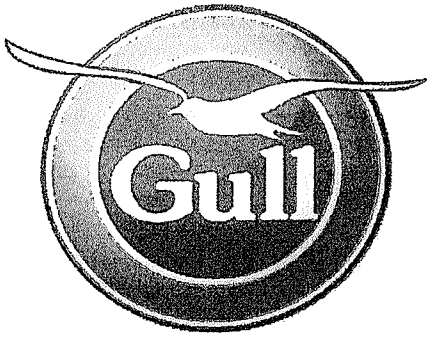
Sam Ware
MARRIAGE CELEBRANT

021 897 706

sam@samwarecelebrant.co.nz

www.samwarecelebrant.co.nz





GULL EUREKA

PETROL – DIESEL – LPG - OILS & LUBRICANTS
FARM SUPPLIES – GROCERY ITEMS

SHOP HOURS: MONDAY TO FRIDAY 7:30AM – 6:00PM
SATURDAY 8.00AM – 12.00PM

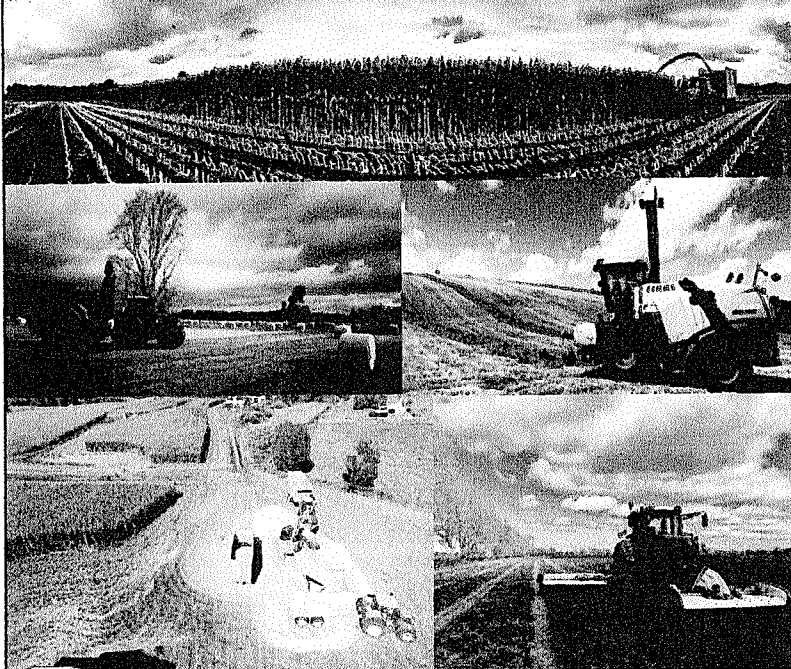
**AND NOW: FUEL 24 X 7 PETROL & DIESEL FROM OPT (OUTDOOR
PAYMENT TERMINAL)**

EFTPOS – RD1 FARM SOURCE – FARMLANDS – CARDLINK
AMEX – MASTERCARD – VISA



us on Facebook for discount day and promotional information

Walling **CONTRACTING LTD**



For all your:

- Ground Cultivation
- Planting
- Re-Grassing
- Under Sowing
- Grass Silage
- Maize Silage
- Digger &
- Spray Requirements

Ph: 07 824 0894

Rebecca: 027 493 4476

Email:

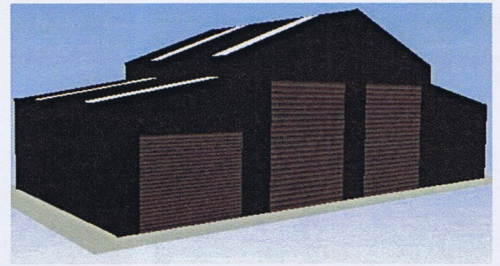
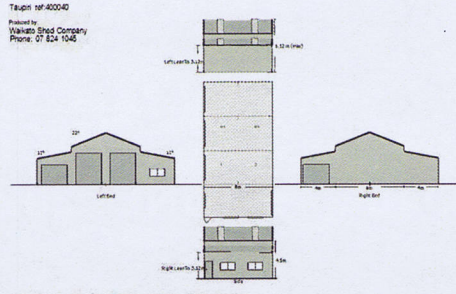
walling.contracting.ltd@gmail.com



WAIKATO SHED C O M P A N Y ✓✓

great sheds, done right!

This months Project — American Barn in Taupiri



Designed by: Shane Keat

Kyron and his Team built this 16.0W x 8.0L x 4.5H shed at Taupiri in March. The Cladding on the roof and walls is T-Rib and all components are finished in Colorsteel.

The shed started as a 8.0W x 8.0L central space then by adding a lean-to of 4.0 at both ends has achieved the American Barn style which is very much in fashion at the moment.

With darker colours also on trend, our client has gone with Colorsteel Flaxpod for the entire shed. You might say that we are a bit biased, but we think this shed is a beauty.

The approximate cost for a full build like this is \$87,000 (incl gst) - that's around \$680/m² for the building erected to lock up stage on a 100mm 20mpa concrete slab (site works are not included in this price). If you have been dreaming of a big beautiful shed, contact us now or visit us at the Fieldays. (see next page for details)

DID YOU KNOW...

Steel is made by removing impurities from iron

Iron oxide is found in the armour of a sea snail

Scientists have identified a planet with enough iron to fuel consumption for millions of years

Local Company based at Eureka

Our sheds are all made from NZ Steel and certified NZ made so by purchasing from us you are supporting more than one New Zealand Business

*Lifestyle
Rural
Industrial
Habitable
Sleepout*

Waikato Shed Company

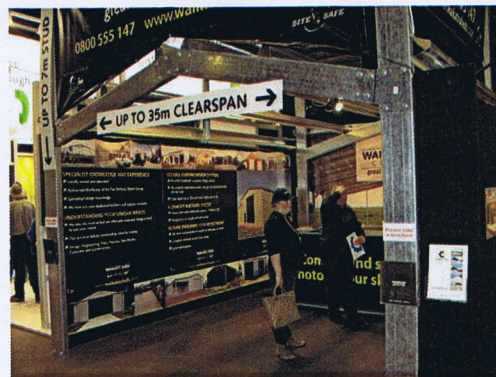
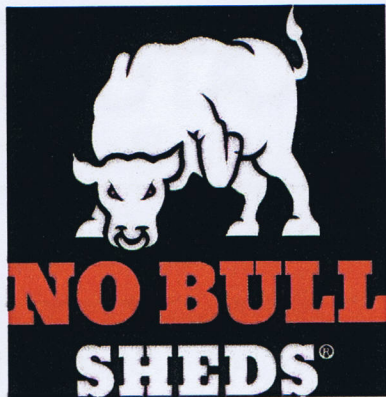
218 Hunter Road

Eureka

07 824 1045

Enquiries@waikatosheds.co.nz

www.waikatosheds.co.nz



Local Company based at Eureka

Our sheds are all made from NZ Steel and certified NZ made so by purchasing from us you are supporting more than one New Zealand Business



*Lifestyle
Rural
Industrial
Habitable
Sleepout*



Visit us at the Fieldays and chat to one of our friendly staff about your dream shed. If you don't know quite what you want we can help with that too. We will listen to how you want to use the shed and what will be kept there, then we can make suggestions based on your needs. We'll also have plenty of images to help you choose a style.

You will find us in the Pavillion— site

PA3

No Bull Sheds

218 Hunter Road
Eureka
07 824 1045

Enquiries@nobullsheds.co.nz
www.nobullsheds.co.nz



The Have a Go Day at Taupo on May 9th was a huge success. The No Bull Sheds Racing Team bike was the second favourite with punters, which saw Dave take 25 people for a spin around the track. Thanks to everyone who turned out to support them