Herald History - An Update

Part 2 of our series in March covered the remarkable contribution of the Diamond Harbour School to the production of the Herald. Readers may well have wondered, as we did, what it really was that motivated a busy headmaster of a small country school to undertake this considerable task and so begin the tradition that successive headmasters were to continue for more than thirty years. That first headmaster was of course Ray Fox and we were delighted to receive the following information from his family which gives us further insight into not only the man, but also of life in Diamond Harbour in the late 1950's.

Ray Fox, Diamond Harbour School Headmaster, 1956 – 1959

from notes supplied by his family

Ray and Claudia Fox and their three children, John, Laurel and James arrived in Diamond Harbour in 1956 when Ray became headmaster of the local school in the domain. They were Quakers and the only others they knew in the area were the Camfields, an English immigrant family. The schoolhouse on Te Ra Cres was named Lonsdale after an English Quaker.

Ray was an experienced writer when he started at the school and was writing several regular columns for the NZ Women's Weekly, all under various pseudonyms as the Education Board of the time did not allow a secondary job. Older readers may remember A Teachers Log Book by Te Mahita, Super Shopping, June Pearson's Diary and Chalk Talk which he started about 1947. Obviously it was this interest together with his desire to involve his pupils in a wide variety of learning experiences which prompted him to get the Herald up and running after its early shutdown and lack of a regular production. In the beginning Claudia typed the entire Herald and she well remembersbabels on the schoolhouse roof!

The Fox children all still have strong memories of life in Diamond Harbour in the late 1950s. Adventures abounded for the youngsters - Smugglers Cave; the frog pond just round the corner from Paines' Post Office; catching eels under the new Purau bridge; watching John capsize as he tried to master a P Class on Purau Bay; eating delicious honey straight from the comb from Mum's two bee hives; sledging down the grass slopes above Wreck Bay – where James broke his leg and it was a capsize as he tried to master a P Class on Purau Bay; eating delicious honey straight from the comb from Mum’s two bee hives; sledging down the grass slopes above Wreck Bay – where James broke his leg and it was a long trip to Christchurch Hospital in the back of a Kombi van. They recall seeing the fire hoses hanging to dry on the tree opposite the shop and the day somebody left off the handbrake of the so-called fire engine (a converted Ford Anglia) which ran backwards across the road and smacked square against the hose tree.

Even school was fun - class swimming lessons at Diamond Harbour beach; the school trolley races down the steep track below Godley House with carts made out of pram wheels, old farm parts and assorted nuts and bolts and the inevitable crashes and yells of support from the gathered classmaters. The trips to manual training, where the girls cooked scones and the boys made rulers, were regarded as a bit silly by the pupils, but Arbour Day conservation and care of the earth are regarded by the kids as some of the best they ever had and even today, they can remember exactly where those plants are. Among their schoolmates were Janet and Graham Camfield, Romula Samuels with her flamming red hair, Robin Judkins, renowned for his energy and high jinks, Jennifer Foote, daughter of Ted and Babs who ran Godley House and the small shop, and the lanky Charles Dudley. In 1959 John started at Cashmere High School. Getting there in those days involved the ferry trip from Diamond Harbour sunshine to Lyttelton's shadowy wharf, often on the recently launched Ngatiki, which in hot weather was referred to as the floating oven because of its lack of ventilation. Then came a steamy train trip through the rail tunnel followed by a bike ride through Sydenham to the school, and of course the same on the daily return trip.

In the years after leaving Diamond Harbour, Ray continued his interest in writing and in 1991 was the first tutor of the Writers Institute, a private writers school, whose records describe him as ...an accomplished journalist, magazine feature writer, columnist, short story writer, poet, limerickist and talkback radio host, whose comprehensive knowledge of all forms of writing was legendary. He was also a prolific inventor, and was the only member of the Inventors Club whose prototype was accepted by a manufacturer on his first approach. Ray left the meeting with a cheque for $2000 for his safety garden rake, which is still in use today. In his file of about 600 inventive ideas in various states of development were a tap in the fridge door to dispense iced water without opening the fridge and a spray-on dirt - a quick squirt will make the average home look suitably scruffy, so that unwelcome visitors are persuaded not to overlook their welcome! Ray died in Auckland in 2007, aged 91, after suffering Parkinson's disease. Claudia Fox is alive and well, now in her 90s, and living by herself in a unit in Auckland. She too was interested in literature. She was involved in setting up the Diamond Harbour Library in the room below the hall where it is still in full swing today. After leaving Diamond Harbour she graduated from the NZ Library School in 1963 and eventually became the Editor of the National Library's weekly publication of Books to Buy which recommended, or not, books suitable for libraries. Elaine

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Deadline for June issue: Wed May 22
Boxes at Diamond Harbour Post Centre and Church Bay Services are provided for subscriptions, pre-arranged payments, ad copy or news etc. up to 12 noon on day of deadline.
Emailed (preferred) or delivered copy accepted to 5pm

We gratefully acknowledge the support of the Rural Delivery and Diamond Harbour Postal Services in delivering the Herald each month.

Diamond Harbour Herald • Established 1952

Diamond Harbour Herald - Established 1952 Page 1 No 167 May 2013
As explained in Part 3 last month, at the end of 1997 there was some doubt that the local newspaper of the time, The Link, would continue (although eventually it did, as the Harbour Link). As had happened in the past, the community had come to rely on the distribution of news via this medium, so when nothing had eventuated, Fran Macfarlane, whose husband Dugald was an active member of the Community Association, enlisted the aid of Barbara Corcoran and Fiona O’Neill and in April 1998 published the one-page No. 1 issue of a monthly newsletter keeping the community informed. And so The Diamond Harbour Herald was reborn.

Fran’s background was in arts. She had no former experience in journalism, yet the Herald’s format and publishing routines that she established have remained virtually unchanged in the ensuing years. Barbara Corcoran did the layout for the first year followed by a succession of others, with Fran herself laboriously typing, cutting and pasting the layout on at least one occasion when no other more computer-capable person was available.

Finance, as always, was tight, but the community-spirited Mary Staplyton-Smith and her quiz team donated their $100 quiz prize to get the new Herald established, and from then on Fran managed to somehow keep going with a measly income from the voluntary subscriptions, donations and advertising.

Initially the paper was one A3 sheet folded to create four A4 pages consisting almost entirely of community notices and a few advertisements, but as support grew steadily, guest editorials and letters to the editor were included. Issue 24 of May 2000 was the first to have a further two-page insert and by the end of 2001 there were usually eight to ten pages. A guest editorial by Tony Morrison that year was a lighthearted fun piece about the delightful Gaffer’s Gossip which was to become a regular column in later years as was the weather information supplied by Jane Soons.

Perhaps unsurprisingly, the first of monthly Jottings by Chris Moore coincided with Claudia Reid’s joining the Herald team as a reporter in late 2001 and Cooking with Therese appeared in the same issue. Claudia took the role of co-editor and also did the layout from 2002 and, according to Fran, lifted the standard of the Herald by heaps during the next eighteen months, at which time she resigned to take up a position at Banks Peninsular District Council, from where she was to later embark on a career as a city councillor. Her departure from the Herald marked a turning point for Fran as well. At that time she was heavily involved in the completion of the tapestry which she masterminded for the new St Andrew’s Church. Although she was prepared to complete the year, a new team was on hand to assist with the September issue and thus after almost six years and 61 issues she stepped down.

The new editor was to be Sarah Fergusson, although Sasha Bowers played a key role for a couple of months before she returned to her English homeland at the end of the year. Sarah admits to having had no real interest in the Herald until Frank Molinia, a close friend and godfather of her son, suggested she should get involved. It seemed a good opportunity to get to know her community, and so it was. In addition to the people she met, Sarah rates being able to reproduce some of the school pupils’ artwork in the Herald as one of her greatest Herald pleasures. Again, probably not so coincidentally, issue 61, the first with which Sarah was involved, included the first Winespeak by The Godfather, aka Frank Molinia. (Regrettably we note also that this current issue of the Herald, 167, contains the last of Frank’s long-standing column.)

With Colin McLeod doing the layout, and Marlene Harrison handling finances, Sarah continued to edit the Herald until April 2005 when she moved to town. In her last editorial she wrote:

The Diamond Harbour Herald is administered and organised by a small group of volunteers and it needs your help to continue. We require hands on help! If you or anyone you know is willing and able to volunteer time and energy to keep our paper going, please contact Colin McLeod on 329 4119. WE NEED YOU!

Over the last three years we have increased our readership and added several new columns to our paper, including Winespeak, From the Ground Up, Aromatherapy news and tips, and the most recent well-read column from the BPD Council by Claudia Reid. Our advertising base is also growing and the Herald is proud to advertise on behalf of many of our local businesses.

Support the Herald and be involved with its creation!

Karen Colyer was one of the first to respond to that call. Put Sam’s name down, she told Colin as she and partner Sam Noble were about to leave on holiday, Sam agreeing that he would do whatever was required.

A meeting was duly held in their absence, but they could hardly have been surprised to find on their return that Sam had been appointed editor of the Herald. In fact his volunteering would have been a dream come true for the incumbents, for Sam, now retired, had been a sub-editor for many years for major newspapers in Gisborne, Invercargill, Dunedin and Christchurch, including periods with the National Business Review and most recently the Christchurch Star. Colin McLeod took over the financial management, happily handing the layout to the very well qualified Felicia Forbes of Tag Design, which specialises in web design and development.

Sam was a stickler for style and immediately applied his strict rules about language and format – particularly of numerals in dates, phone numbers and within general text. He wrote an editorial every month as well as articles and interviews. Despite his background he was not computer-literate, so Karen would type up and print the copy for him to edit, and then amend everything before his final scrutiny. The pair would then spend one or two evenings with Felicia as she did the layout.
The final copy would then be proof-read before being emailed by Felicia to Angus Donaldson, who had been the Herald’s printer since Fran’s first issue. Karen well remembers the difficulty of finding a park near the printer in Colombo Street, Sydenham, and how Sam would struggle to carry the heavy bundles of Heralds back to the car.

In all, Karen estimates about two weeks of every month were devoted to producing the Herald. She recalls that too much copy and too little money to print extra pages was an ever-present problem. To this end, Karen, a long-standing committee member of the Community Association successfully proposed that the Herald become a sub-committee of the Association.

Despite the limited space, Sam was keen to involve others in the Herald. In addition to many casual contributors: Jane Soons’ weather reports formed a regular column along with Winespeak and a monthly recipe, which was often supplied by Karen. Sam even approached the owners of The Bay Harbour News with the idea of the Herald being reproduced in it each month as a Diamond Harbour supplement. This did not eventuate, but we note that the company added a Lyttelton supplement to their paper not too long afterwards.

Felicia also added her own touches to the layout, one of the first being the addition of the megaphone-wielding fellow to the header logo. The picture, drawn by her husband Eric, who was also responsible for drawing the cartoons which Sam designed for most issues – Every newspaper should have a cartoon, Sam decreed.

Over time, and no doubt subject to Sam’s approval, Felicia made modifications to the overall layout and her template is still used to this day.

Sadly, issue 116 in September 2008 was Sam’s last. Although his health was failing, his death on September 1st was sudden and unexpected, and the loss was widely felt across the community. Karen courageously produced the October and November issues and continued to help the new editor for several months – but more of that next time.

Karen
**THE SCHOOL REPORT**

**Kereru’s Class Cooking**

Each Friday we do cooking and baking in our classroom.

We started simple with baking every second Friday and cooking every other Friday. We rely on having parents to help us by each taking a small group of children for a part of the meal.

We’ve been making all sorts of things and it has been hard to choose which is the favourite.

Our first time cooking was making courgette pancakes with a fresh lettuce salad using the vegetables from the school garden. We all sat at our desks and enjoyed our cooking for lunch.

Then we decided on what we would plant in our own garden. We came up with forget-me-not flowers, calendulas and pansies to encourage the bees so they can pollinate the flowers and make as much honey as they can during their life. Lettuce, chives and parsley were planted so we could use it in our salads. After that we added carrot, beetroot and radish seeds to grow into healthy vegetables for our salads as well.

As the weeks went by, we came up with lots of recipes that we wanted to make and taste. As we got better at this we became adventurous and made more than one recipe in a cooking session, because we are learning to cook.

Some of our menus included wheat free options. We tried four different beetroot recipes and baked them into muffins and cakes. They were all very tasty. One of the big meals was vegetable lasagne and coleslaw with home made dressing. For dessert we had the rest of our beetroot cake that we froze to keep fresh.

We also found out that when we cut the large beetroot in half, we noticed a pattern of purple and pink curves. We invited Mr. Norgate to join us with eating our lunches we made.

We like cooking because we get to explore new ways of having our vegetables. We learned that we needed to work together and help each other to make a perfect meal. Being organized helps you to know what and when to do it, so you don’t have to rush at the end.

We all found out that beetroot is sweet when it is not in vinegar, so when you don’t like a food, try it a different way ‘like we did with beetroot. Last week we made beetroot chutney and relish, courgette chutney and relish to preserve these left over vegetables for using in dishes during the winter.

If you want to find out more about cooking, then visit Kereru’s class blog at www.diamondharbour.school.nz. Then click on Kereru and go to our blog.

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**School Sun Hats for All**

Amy from the Cancer Society presented hats to Diamond Harbour new entrants and discussed with the children what it means to be a Sun Smart school. The hats and sunscreen have been purchased from funds raised by the Cancer Support Group Diamond Harbour since 2006.

Funds raised also go towards Cancer Research carried out by the Otago Medical School at Christchurch Hospital.

Thank you to all who give so generously to our fundraising and so help local people who are in need of our support through our own local Medical Centre.

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**Diamond Harbour School**

**Board of Trustees Election**

Nominations are invited for the election of 3 parent representatives to the board of trustees.

A nomination form and notice calling for nominations can be obtained from our website:

www.diamondharbour.school.nz

Additional forms can be obtained from the school office.

Nominations close at noon on 16 May 2013 and may be accompanied by a signed candidate’s statement.

The voting roll is open for inspection at the school and can be viewed during normal school hours.

There will also be a list of candidates’ names, as they come to hand, for inspection at the school.

Voting closes at noon on 30 May 2013.

*Signed Kaye Jones, Returning Officer*

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"If it’s BIG, we will move it!"
They are your reserves, so... have your say!

Council hearings relating to our local reserves (entitled Stoddart Point Reserve and Coastal Cliff Reserves Network Diamond Harbour/Te Waipapa Amended Draft Management Plan) which were shelved due to the earthquakes are back on the agenda and the CCC is inviting Diamond Harbour residents to have their say.

You are invited to comment on the amended draft management plan which sets out policies and objectives that will guide the management of the reserve network by the Christchurch City Council.

A copy of the draft plan, submission form and submission process can be viewed online at: www1.ccc.govt.nz/haveyoursay/ConsultationView.aspx?ConsultId=908 or at the following locations:
* Lyttelton Service Centre
* Lyttelton Library
* Diamond Harbour Library
* South Christchurch Library, Beckenham
* Civic Offices, Hereford Street

You are invited to attend a public information session:
Where: Stage Room
When: Wednesday May 15 at 4-7pm

Please feel free to drop in at any time between 4pm and 7pm to speak on one with Council officers about the project and process prior to making your submission.

Written submissions close at 5pm, Thursday June 27:
email to: stoddartpoint@ccc.govt.nz
or submit online at: www1.ccc.govt.nz/haveyoursay/ConsultationView.aspx?ConsultId=908
or post to:
Stoddart Point Reserve & Coastal Cliff Reserves Network, Diamond Harbour/Te Waipapa Amended Draft Management Plan Submissions
Democracy Services Unit
Christchurch City Council
Box 73013 Christchurch 8154

A hearings panel will be set up to view all written submissions and to hear any verbal submissions. Please indicate on your submission if you wish to be heard by the hearings panel. You may make a verbal submission to the hearings panel only if you have submitted in writing by 5pm, Thursday June 27.

If you have any queries on the Stoddart Point Reserve and Coastal Cliff Reserves Network Diamond Harbour/Te Waipapa Amended Draft Management Plan or would like guidance on how to submit please contact Delia Walker, Recreation Planner, Christchurch City Council on 941 8688 or delia.walker@ccc.govt.nz.

We’ve done it before

The following is an extract from the address given by John Riminton speaking on behalf of the Diamond Harbour Community Association at the Opening of the James Drive Reserve on July 19, 2001.

I have photographs taken on 22 July 1997, almost exactly four years ago that show this Reserve as a marshy paddock with horses grazing in it. That the Mayor is today opening an attractive and valuable community amenity hasn’t happened by accident but is due to the efforts of a number of people.

Heather Sinclair – who got locals to sign a petition for its preservation when it seemed that the paddock was under threat.

No one, I think, will dispute that the Reserve owes most to the vision and relentless drive of the late Patrick Sheehan. He enlisted the support of Bernie Stock, Russell and Shirley Ward, Diana Hosted and myself. He induced Paula Smith to draw up plans for a pre-school children’s playground with an associated picnic/supervision area for adults.

These were presented to the Community Board where the Chairperson, Cr. Ann Jolliffe gave the concept of a preschool children’s play area her enthusiastic support. From there it went to the Council which provided the funds for the playground equipment, for resowing the paddock and for providing landscape plants.

This is where we come to the other major player. Russell Ward adopted the project as his own after Patrick’s untimely death. He ploughed the paddock and sowed it. He and Shirley, together with members of the Landscape Management Group have started the big task of landscaping the area. More recently he mounted the netball hoop.

Our community owes its thanks to the Council for accepting the local ideas and providing the necessary funds, especially Liz Goodrich and Barry Gardiner who did the paperwork and Cr. Jolliffe for her continuing and persistent support and encouragement, but I am sure that no-one will begrudge the primacy of our debt to the late Patrick Sheehan for his vision and Russell Ward for his physical input.

On behalf of the DHCA and local residents who can now delight in the summer sound of children’s laughter in this previously empty paddock – thank you all.

John R.

Done — But Not Quite Dusted

John Lammiman sent us this photo of the impressive band of workers putting the finishing touches to Ranui Crescent’s new footpath. But despite their hard work and the Council’s good intentions, the Ranui pavement, like most of the others here, hardly warrants the title of footpath. In far too many places around our district crumbling banks, warped retaining walls, encroaching plants and overhanging bushes and trees drive the pedestrian towards the roadway to walk along a virtual parapet just inches away from the traffic zipping along our narrow bendy roads.

These impediments to safe thoroughfare are almost entirely on private property and therefore not the council’s responsibility. As one who frequently travels by foot, I certainly applaud those property owners who keep their street frontages neat and the pavement clear of debris. Wouldn’t it be great if all the others would do the same! Then we would only need to persuade some dog owners to be a bit more responsible.

Elaine

Care in your Community

Diamond Harbour Medical Centre
2c Waipapa Ave Phone 329 4402
Doctors: Peter Davies and Charlotte Clifton
Nurses: Nicky Palmer, Anna Walsh and Petria Peterson
Receptionist/Administrator: Jan Hogbin
Services Include:
Medical and Nursing Car, Home Visits, Out of Hours calls
New patients welcome
ART RESOLVED

Have you seen this yet?

From the outside, it looks like a pretty ordinary old container tucked away on the North side of the Diamond Harbour Post Office but those who have ventured around the back to where the door is located, are full of enthusiasm for what’s inside – a treasure trove of original artwork by local artists including Dorothy Shrimpton, Jan Cole and Anna Pickersgill-Brown, and some from further afield such as Jane McCoy and Penny Lancaster. There are some of Port Pete’s great photos, and original jewellery as well.

Whether you are looking for a unique gift or just treating yourself to a special something, your art needs are resolved right here. There are no rules, says long-time Diamond Harbour resident, Fiona O’Neill, who a couple of months ago opened the little gallery – called, in case you hadn’t already guessed, RESOLVED. Everyone has their own ideas about art, and there is a good variety here to choose from. People are welcome to pop in for a look on Wednesdays from 10am, and artists of all sorts are invited to bring in their work for sale or display.

At present the gallery is temporarily housed, and a bit crowded, in the one container, which is generously on loan from Mark Bohan’s Containers Direct, but Fiona has bigger plans underway for later this year when a total of five containers will become a larger gallery with living space for Fiona on the same site. She is confident that with Mark’s expertise and her design ability she will soon have a modern, attractive and somewhat unique home and business.

Just compare the containers stacked on the wharves across the harbour with those in Cashel Mall, says Fiona... so watch this space, both outside and in!

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Diamond Harbour Herald - Established 1952 Page 6 No 167 May 2013
The preschoolers explored the role seeds have in our food with a seed scavenger hunt and a fun storytime with Christine from Diamond Harbour library. Meanwhile children from Lyttelton, Governors Bay and Diamond Harbour schools were divided into mixed school and mixed age groups and participated in four out of twenty workshops being run by knowledgeable facilitators drawn mostly from the harbour basin area, as well as some from further afield. The workshops were varied: Some looked at ways to make use of seasonal gluts of food by making jam, walnut treats, apple juice, and salsa and garden green pesto; others explored Ngā Tahu perspectives on kai moana, freshwater streams, and weaving harakeke; a few had a gardening theme including seed ‘bombs’, managing a veggie garden, how flowers are connected to the food we eat, and composting and worm farms. Many useful skills were learned including pest trapping and tree planting, scarecrow making, foraging for edible goodies, constructing solar ovens out of pizza boxes and candle dipping. Some children learned how to turn sheep’s wool into craft projects, hammer autumn leaves into paper to make artwork, and make bird feeders from pine cones. At the end of the school day the children left tired but happy, with many wishing out loud that they would have liked to have taken part in all the workshops.

In the evening the wider community was invited to come along and eat great local kai, hear talented local musicians and learn about local environmental initiatives. The very evening’s entertainment with folk and country favourites. The night was clear but chilly and so the fire burning in the old schoolhouse was a welcome place to watch the LIFT library’s selection of motivating TED talks on gardening as a way of addressing social issues and inspiring community change.

Project Lyttelton would like to thank the facilitators and volunteers who made this event such a success, as well as the following sponsors of workshops for the school’s event: Campbell’s Organic Orchard, Kings Seeds, Landcare Research, Mfere 10 Mega Ferrymead, New World Lincoln, Oderings, SN Painting, Stark Bros, Tim Oderings, S organic Orchard, Kings Seeds, Landcare Research, Mfere 10 Mega Ferrymead, New World Lincoln, Oderings, SN Painting, Stark Bros, Tim Oderings, S organic Orchard, Kings Seeds, Landcare Research, Mfere 10 Mega Ferrymead, New World Lincoln, Oderings, SN Painting, Stark Bros, Tim Oderings, S organic Orchard, Kings Seeds, Landcare Research, Mfere 10 Mega Ferrymead, New World Lincoln, Oderings, SN Painting, Stark Bros, Tim Oderings, S organic Orchard, Kings Seeds, Landcare Research, Mfere 10 Mega Ferrymead, New World Lincoln, Oderings, SN Painting, Stark Bros, Tim Oderings, S organic Orchard, Kings Seeds, Landcare Research, Mfere 10 Mega Ferrymead, New World Lincoln, Oderings, SN Painting, Stark Bros, Tim
DH BOWLING CLUB RESULTS

Last month our local bowlers celebrated the end of a very successful 2012/13 season for the club.

**Singles Champions:**
- **Open:** Men: Peter Hedges 1st, Ross Fountain 2nd
- Women: Pam Clarke 1st, Pauline Smith 2nd

**Juniors:**
- Men: Ross Fountain
- Women: Sandy Guy

**Colts**
- Russell Lienert

**Fours**
- Men: P Hedges (s), I Boyd, E Walker, R Fountain
- Women: M Stace (s), J Soons, C Loney, T Ball

**Triples**
- Men: B. Wadley (s), R. Fountain, E. Walker
- Women: P. Clarke (s), J. Soons, S. Alexander

**Pairs**
- Men: I Boyd (s), R. Fountain
- Women: P. Clarke (s), C. Loney

**Max Pearson Trophy (Juniors):** K McClelland

**Ireland Trophy (Triples):** P Clarke (s), F Thompson, S Taylor

**Meg Cowper Trophy (Pairs):** P Clarke (s), S Taylor

**Most Improved Player:** S Guy

**Ellesmere Champion of Champions:**
- **Women’s Junior Singles:** S Guy
- **Women’s Pairs:** P Clarke (s), C Loney
- **Men’s Triples:** B Wadley (s), R Fountain, E Walker

Also worthy of mention are the efforts of Pam Clarke and Sandy Guy who played in a Dunsandel Club team. Pam was in the team of four which was runner-up at the Nationals in New Plymouth, and both were part of the BNZ 7’s team which won the Canterbury section, the zone play-offs at Westport and finished 2nd in National Play-off of the six zones in Palmerston North in March.

**Outstanding Performance:** William Williams

**Best Sportsman:** Lachlan Smith

**Most Improved:** Charmaine Cameron

This season was the first time in the club’s history that we managed to organise a junior section three team and it proved to be very successful. It was managed and selected by Rowena Cameron and she, along with the rest of the parents did a fantastic job – thanks to them, the season was extremely successful. Thanks also go to Peter Jones and Eddy Norgate who took the juniors for training sessions.

Peter Jones also manages pitch preparation and administration and the members would like to thank him for all the great work he does.

The winners of the senior and junior trophies are as follows:

- **Seniors Batting:** William Williams. **Bowling:** Rob Austin. **Most Improved:** Mike Simcock.
- **Outstanding Performance:** William Williams.
- **Juniors Batting:** Caleb Blake. **Bowling:** Liam Cuthbert.
- **Best Sportsman:** Lachlan Smith.
- **Most Improved:** Charmaine Cameron.

All the juniors deserve recognition, because all have improved significantly over the season. Lizzie Blake, Lucy Currie, William Currie, Jake Blake, Mathew Forbes, Alexander Cameron, Archie Kirkwood, Morgan Carter and Jonathan Henderson.

Thank you to parents for all your help this Season and looking forward to the next.

Anyone wanting to play next season, please call me on 337 8089 or 027 277 6516.

Mark Pearson
FRESH LOCAL ORGANIC MILK?

Hi, I’m a local and I want to farm cows to sell raw milk to the local community and I need your help. I am totally committed to resilient communities and for me that means, local nutritious food, strong community culture and a healthy vibrant ecosystem.

This means that I will be growing to biodynamic organic standards, that the cattle I work with will be in a healthy and stress free environment and that the milk will be of the best quality we can produce. It also means that I will be actively seeking opportunities to help develop a connection between people and land and a local food culture.

Requesting Expressions of Interest

I need to find out if there is community support for this before I go ahead. If you would be interested in purchasing a weekly amount of raw milk (estimated cost $3/litre) please email me: laurabeckaotearoa@gmail.com.

Laura Beck, Purau

THE ONE THAT GOT AWAY

Our articles on the history of the Herald have brought back memories for many. Former long-time resident and still a loyal reader of the Herald, Ben Hawkins (pictured) is a life member and current patron of the Diamond Harbour Rugby Club. Together with Don Cameron, Ben was the driving force behind the club’s formation in 1969 and recalls one of the many episodes of that time. He writes:

We were always on the lookout for much needed fund-raising possibilities. On this particular occasion a family with whom I shared a lot of good times, were wondering how to get rid of a duck which their children had befriended and which was causing considerable unwanted mess at the most inconvenient of times around their home.

With the idea of a raffle for a tasty dinner in mind, I offered to take the bird off their hands. A hurried devised wire netting enclosure became Duckie’s temporary home until the tickets were sold and the presentation pending. Imagine then my horror at discovering an empty enclosure. A call to my friends confirmed that Duckie had, incredibly, found its way home and what’s more, the children were not letting it out of their sight. L’Orange or Peking was definitely off the menu.

A trip to the Diamond Harbour Store to purchase a frozen chicken seemed to be the only option, but how to convince the eventual winner? Fortunately - although perhaps unfortunately for me - the winner happened to be Don Farmer, one of many fathers who supported our club. Don had a very keen sense of humor, so while he happily accepted the frozen chicken it was a long time before he let me forget about the one that got away.

Ben H

DH INDOOR SPORTS CLUB

Play has now started in all three activities but there is plenty of time for new members to join us. The fee is unchanged at $30 per season and you can play all three activities if you wish at no extra cost.

Dates/times/venues

Table Tennis
Thursday 7.30–9pm at the Church Hall.
Phone Maureen 329 4070 or Marie 329 4256 for details.

Badminton
Wednesday 7.30pm at the Community Hall.
Phone John Sims 329 4521 for details.

Indoor Bowls
Thursday 2–4pm at the Community Hall.
Phone Ian/Rata Boyd 329 4110 for details.

We look forward to seeing new prospective members for the coming season.

Maureen Scott, Secretary
Hi-ya folks! Well you must have figured something was up, given this column has been noticeably absent for the last couple of months. Indeed; we’ve sold our Diamond Harbour house but with mixed feelings about leaving, so I write this valedictory article after nearly 10 years of contributions to the Herald! I’m not sure who among you may become the new wine scribe but regardless here’s some tips to guide you forward.

Firstly, work out who among the expert wine writers you like - I figured out years ago my palate matched Bob Campbell from NZ (www.bobswinereviews.com) and James Halliday from Australia (www.winecompanion.com.au) - and become an on-line member like me and use their advice as a guide for what to try. Michael Cooper from NZ writes weekly for the Listener, to which I also subscribe, and also produces an excellent annual tome that rates pretty much every wine in NZ although my taste buds are a little less aligned to his. Secondly, step-up from just supermarket shopping and try a dedicated wine store. Not only will you have more choice – like those the experts above have likely rated – and staff that might actually know something about the stuff, but the opportunity to join their club which often includes regular wine tastings should you be socially inclined.

Finally, and most importantly, just try it yourself! I find it incredibly arrogant when someone snubs what you’re drinking. Ignore them as they’re probably convincing themselves they’re enjoying something an expert said they should like rather than, like you, relishing the wine they actually like. Every palate is as different as an individual. We’ll like different aromas, flavours and textures, and in this column I have simply tried to report these things as opposed to strong-arm you into what I like. Farewell friends, keep safe and well. Hopefully this is not goodbye but see you later… or as we say in Italian, non e arrivederci, e ci vediamo dopo!

The Godfather

Thank you, Frank, for your many contributions to our paper. We found your first column in the Herald of September 2003 so you have likely featured in more than one hundred issues.

We will miss you.

Ed.
Hate 8?
As predicted in this column last year, Windows 8 has been a huge flop... so much so that rather than the surge of computer sales that typically follows the release a new Windows version, Windows 8 has caused sales to plummet. Most home users hate it and businesses, government departments and other office users are sticking with Windows 7.

In fairness to Microsoft, the market for PCs and laptops was already being eroded by the surge in tablet and smartphone sales. However in attempting (with very little success) to gain a foothold in that emerging market, by making Windows 8 suitable for smaller touch screen devices, Microsoft created a lemon for the PC/laptop market.

In last month’s column a distinction was drawn between content consumers who just do the basics like emailing, surfing the web, viewing photos/videos etc and content creators who additionally do more complex tasks such as creating documents or spreadsheets, manipulating pictures, and using more sophisticated software with menus and panels which work better with a keyboard and larger screen.

For content consumers who are willing to learn to use Windows all over again, Windows 8 might be suitable – however, a tablet (iPad or Android) will likely do the job just as well, cost less, and be easier to learn and use.

If you need to update your computer, it is still possible to buy a PC or laptop running Windows 7 (although perhaps not from the major retail outlets).

But what to do if you have bought Windows 8 and hate it? (What follows does not apply to tablets running Windows RT.)

With a little effort, Windows 8 can be made to behave very much like Windows 7, which is effectively included in what is called the Desktop – and will be immediately familiar to users of earlier Windows versions.

In attempting to convert us to their new Modern UI (touch screen interface) Microsoft deliberately cobbled the Desktop by removing the Start button and the menus that give access to everything. Luckily, there are several apps you can download which give you back the start button and menus. The best is Start8, which costs US$5. Alternatively, Classic Shell is free.

These (and other similar) apps can be configured so that Windows starts up at the familiar Desktop (rather than the Modern UI). If (like me) you never want see the Modern UI or use its childish, full-screen, dumbed-down apps, you will need to download Windows 7 versions of everything you use and set them (rather than their Windows 8 equivalents) as the default (eg Windows Live Mail for email; Windows Photo Gallery or Picasa for photos; Adobe Acrobat or Foxit to read PDFs, VLC for videos; Winamp or iTunes for music; Skype for video calls, etc.)

Any software that runs on Windows 7 will run on the Windows 8 Desktop. In addition to freeware, this includes software you may previously have purchased, such as MS Office or Adobe Photoshop – licensing permitting.

Otherwise you can download freeware equivalents that work just as well – eg LibreOffice instead of MS Office, Gimp instead of Adobe Photoshop.

When downloading software, make sure you select the Windows 7 version (as there may also be one available for the Windows 8 Modern UI).

There is one good thing about Windows 8 – it comes with built-in anti-virus software, Windows Defender (known as Microsoft Security Essentials in earlier Windows versions). However, your laptop manufacturer was probably paid to install a trial version of Norton, McAfee or similar, for which you will be forced to pay a licensing fee after a few months. It is unnecessary – remove it — and be sure to enable Windows Defender.

Ron
**Vet-Spot**

**Be a Bounty Hunter!**

Those of you with excellent memories may recall the World Small Animal Veterinary Association’s vaccination guideline issued 2 years ago to give a core vaccine to dogs and cats every 3 years. These protect against parvo, kennel cough, hepatitis and distemper in dogs, and snuffles and panleukopaenia in cats.

Once around 70% of the population is immunised against a particular disease, that disease is rarely seen in that population. This is known as herd immunity, and applies to people too — for example allowing measles to resurface if more than 30% of children at a school are not immune. As far as our pets are concerned the more Peninsula animals are vaccinated, the less viral disease we’ll see.

In order to provide an incentive to help achieve this magic 70% figure, in May we’re inviting you to be a bounty hunter for us. Find us a dog or cat that has either never been vaccinated, or was last done more than 3 years ago, and we’ll vaccinate a second animal at half price! This same deal also applies to any unvaccinated rabbits (for calici virus), and we’re also offering great deals to multi-pet households or farmers with working dogs.

Remember when to treat them. We tailor this to suit your programme you can sign up to, that saves you having to remembering great deals to multi-pet households or farmers with working dogs.

While we’re on the subject of preventative medicine, remember that autumn, besides providing often balmy weather, is also when worms and external parasites like fleas reach their greatest numbers. This applies to stock and horses too, and lice can often be a problem during winter in these animals. So consider drenching for worms and treating for external parasites now. There are a number of products that treat both at the same time.

For pets, we have a quarterly mail out parasite programme you can sign up to, that saves you having to

**Living Well**

**You Cannot Not Communicate?**

We often think communication is all about what we say and how we say it; but in actuality, we are always talking, whether we are doing it with words or not. Our actions, our posture, our gestures speak as loudly as, and often more loudly than words, meaning we are communicating all the time. Non verbal communication takes many forms. Our gestures, the angle of our heads, the way we are standing, the angle of our mouths and the way we are breathing are all examples of how we use our body to communicate our thoughts and feelings. Doubt, incongruency and lies are often detected through non-verbal communication rather than spoken words. Knowing that you cannot not communicate, the question then becomes: What is it that you are communicating to the world? Does the way you stand and walk communicate that you are confident and at ease, or nervous and worried? Does the way you listen to people show interest and complete engagement or that your mind and priorities are elsewhere? Do you display congruence with your words, or are you communicating uncertainty or doubt that shows you do not feel 100% happy with what you are saying?

Being aware of the whole communication package also gives us the power to respond to others in appropriate ways too. For example, if we are talking to someone and even though nothing is said, sense that something is wrong, we can choose how we wish to respond to that.

We can also use those non verbal cues to evaluate the effect we are having on other people – what conversations they most enjoy, what they react most positively to, and when we are talking about something they are not particularly interested in.

Being aware that communication involves a great deal more than just what people say, is very powerful. It is important to be aware of how and what we are communicating to others and to be sensitive to the non verbal communication of the people around us. Doing so gives us the knowledge needed to evaluate whether we are happy with the messages we are sending to the world, as well as to adjust our responses to others.

— **Robyn**

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A range of waxing, eye enhancements, massage and special occasion makeup

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THE ECO GARDENER'S PATCH

Storing the Harvest

You grew it – now how are you going to keep it in good condition for as long as possible? Having too much of a crop to eat at any one time is a great problem to have, but assuming that you want to store your surplus so that it is good to eat during the winter, it really helps to know the best way to store the vegetables and fruits that keep well.

In an era of 24/7 access to out-of-season produce in supermarkets, this is an increasingly rare set of knowledge and skills, but fortunately it can be easily reconstructed from gardening books of an earlier time. This is what I did when researching A Guide to Harvesting and Keeping Home-Grown Fruit and Vegetables, which is an appendix to my book Food@Home. (Copies still available from me for $35. The most recent New Zealand book with this information was published in the 1950s, so I had to do quite a bit of updating from other sources to construct my guide.

It was a very interesting learning curve. I found out, for example, that it is not good to store potatoes and onions in the same place, as onions like it colder and drier than spuds. However, both like lots of air around them, and it is always best not to have stored produce touching its fellows if possible, because that way rot and other pests spread more easily. So onion strings aren't just a bit of fake peasant fun – they really are a good way to keep onions in good condition for longer. It's harder to separate potatoes, but if you don't want to go to the bother of keeping them in boxes of slightly damp sand, sawdust or straw (which is a good way to store beetroot, carrots and parsnips) then layering them between thick sheets of newspaper in a box is good. Whichever method you use, it is important to sort the crop into small, medium and large sizes, and store the sizes separately. Eat the smalls first, as they will not keep as long or as well as the large sizes.

With fruits (which in these parts are mainly apples, pears and kiwifruit) it is also important to store the sizes and (for apples and pears) varieties separately. Both apples and pears finish their ripening process off the tree, giving out ethylene gas. An early-ripening variety put next to a late ripener will gas it into ripening prematurely. It can sometimes be hard to find suitable storage spaces for keeping crops in the modern home, but even if you have a purpose-built cellar, it is still a good idea to check on your stored produce regularly (at least weekly) to make sure it is still in good condition and remove anything that is not.

More gardening and food tips from my blog: www.christinedann.org/eco-gardener-blog

Christine Dann

RECIPE

Chicken with chilli jam and cashews

I rediscovered a small, thick book in my cooking bookshelf which I once found for 50c at the white elephant stall at the Orton Bradley Fair. Its value is ten times what I paid... so far.

It suits colder winter days and is entitled, Hot Food, from fiery food to food you can eat by the fire. This is a great little quick dinner from the book, adapted to my pantry contents.

Chilli Jam ingredients

2-3 fresh chillies (more if you like it very hot)
4 gloves of garlic (or up to one head), peeled and roughly chopped
3 shallots, chopped 100g soft brown sugar
Fresh coriander leaves Lime, zest and juice

Other ingredients

1 tbsp oil 6 spring onions cut into inch lengths
500g chicken breast fillet, cut into slices
50 roasted unsalted cashew nuts
Basil leaves (fresh coriander if you like it)

Method

To make the chilli jam, remove the seeds and chop. Put into food processor and add oil, garlic, shallots, capsicum, coriander, lime zest. Heat a wok on medium and add chilli mixture. Cook, stirring occasionally for 15 min, Add the sugar and lime juice and simmer for 10 min or until it darkens and reaches a jam-like consistency. Remove from wok. Clean and reheat the wok on high, add oil and stir-fry the onions for 1 min, then add chicken and stir-fry until golden brown and tender. Stir in cashews and 4 tbsp of chilli jam. Stir-fry for another 2 mins, add salt to taste and basil and serve on a bed of dry rice. Enjoy.  

Franziska

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YOU CAN COME TOO — LOCAL EVENTS AND COMMUNITY ACTIVITIES

Woolfun Day at Bergli
Next Woolfun Day is Saturday May 4. Enjoy a relaxed day working with wool, with like-minded people in a small group, in a beautiful log house with wonderful views. Koha. Morning and afternoon tea provided. Bring your lunch, your woolcraft gear, and if felting, a table if possible.
Bergli B&B, 265 Charteris Bay Rd, Teddington.
Ph 329 9118.
Rowena MacGill

Church Bay Neighbourhood Assn AGM
Sunday May 19 at 3pm
Charteris Bay Yacht Club
Those who own baches or are resident in Church Bay are welcome to attend.
Put Pritchett (Secretary)

Diamond Harbour Historical Assoc AGM
Tuesday May 14 at 7.30pm in the Stage Room
Followed by Bill Cranfield’s talk:
Flying with Ed Hillary in the Antarctic: 1957 and 2007
All welcome.
Jan Studholme

Diamond Harbour Camera Club AGM
Tuesday May 21 at 7.30 pm in Stage Room followed by presentations by members of Field Trip results
Everyone welcome. Visitors: $3 donation.
Rouke Bakker

Road Cycling Group
Meets weekly in Diamond Harbour
Contact Mike 329 4647 or mikecatton@mac.com

Free Running Group
Sundays at 8am
Contact Mike 329 4647 or mikecatton@mac.com

Our Library
Did you know that we now have Wifi at the Diamond Harbour Library?

It is being well used now that the word is getting around and will be a real asset to those with holiday homes here.

Special Pre-School Storytime for May Music Month
Tuesday May 14 presented by Tania (from CCC Libraries)
All welcome.
Christine Turner

The Diamond Harbour Singers
Invite you to celebrate Mother’s Day
with heartfelt music and a delicious Devonshire Tea
Diamond Harbour School Hall
3 pm
Sunday 12 May
$8 (children $4)
Children’s musical items included

Fitness Boxing Classes

High-energy, stress-busting classes that feature boxing with gloves and focus pads, circuit-training exercises and much more! Designed to tone and sculpt the body whilst improving strength, aerobic and anaerobic fitness. Suitable for men, women and teenagers of all fitness levels.

TRY BEFORE YOU BUY.....COME ALONG TO THE FIRST SESSION AND SEE WHAT YOU THINK!

Thursdays, Diamond Harbour Community Hall, 7 - 7.45pm, 16 May - 4 July, $90

Contact Dave Heath
Phone 03 3293061 / 02102741167
studiodredfitness@xtra.co.nz

Cooked Breakfast Special
NOW Wed to Fri 9-12noon
Eggs, bacon, tomato chorizo sausage
Thirsty Thursday 9am-9pm
Happy hour available 5.30-7pm

We are now taking bookings for Mother’s Day - every mum gets a free glass of bubbles with their meal
Did you know we have vouchers? - They would make a great Mother’s Day gift

Call to enquire about booking a private function
Open: Wed 9am-4.30pm, Thu 9am-9pm, Fri 9am-10pm Sat 9am-8pm, Sun 10am-6pm. Phone 329 4880

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YOU CAN COME TOO — LOCAL EVENTS AND COMMUNITY ACTIVITIES

Quizz Night
Friday May 24 ~ 7.45pm
Diamond Harbour Community Hall
Gather up a team of 5 and book a table
Phone Wendy on 329 4483
or leave a message at the Church office 329 4790

Stoddart Point and Coastal Cliff Reserves Public Information Session
Wednesday May 15, 4-7pm — Stage Room
Learn about and have your say on Council proposals concerning our local Diamond Harbour reserves

Student Design Exercise
Students of Lincoln University’s Landscape Architecture program have recently completed a (hypothetical) design exercise to design a vibrant, resilient and viable village centre at Stoddart Point.
The students will be displaying their work and invite the community to view and engage with their ideas on:
Saturday May 18 at 9am-1pm in the Stage Room

Diamond Harbour Country Store
Chalfont Café at the Diamond Harbour Country Store
Café fare 7 days a week — Dine out on the deck
Weekend breakfast 9 - 11.30am
Takeaways (fish 'n' chips & burgers) now available
Friday, Saturday & Sunday 5 - 7pm
Hours: Monday to Thursday 8:30am - 6pm
Friday to Sunday 8:30am - 7pm
For bookings or information call Jane on 329 4465

Purau Valley Produce Farmer’s Market
4th & 18th May
1st 15th & 29th June
Every second Saturday morning
from 9.30am - 12.30pm

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CHURCH NOTICES

Catholic Masses
Every Sunday at 5.30 pm
First Sunday of month: Mass at DH Community Church
Second, Fourth, and Fifth Sunday: SCAP* service (which fulfills Sunday Obligation)
Third Sunday of month: Mass at Lyttelton (21 Exeter St)
*Sunday Celebration in the Absence of a Priest

Anglican - Methodist – Presbyterian Services
St Andreetes Diamond Harbour
Every Wednesday at 9am and Sunday at 10.30am

Wednesday @ 9
Wednesday mornings 9-9:30am. This service is relaxed and reflective. A great place to drop into after the kids are at school or for you have had your morning walk. We would love to see you and offer a time of friendly fellowship and a mid-week breathing space.

Prayer for the Parish
Meets every weekday in the Church library at 8.15am. All are welcome. If you are unable to join us, feel free to pray wherever you are. The prayer chain is also available to pray for you personally or for any other prayer needs you may have. The prayer chain is totally confidential. Please contact Anne Fountain on 329 4202 for any prayer requests.

Mount Herbert Parish Quiz Night Fundraiser
Friday May 24 at 8pm in the Community Hall
For more information or to offer support please contact Wendy Coles 329 4483 or the Parish Office 329 4790 or mt.herbertparish@xtra.co.nz or your Church Contact Member.

Monday Night Home Group
Meets alternate weeks in Diamond Harbour Church and Charteris Bay. Please phone Bruce Beckett for details on 329 4422.

Bible Discussion Group
Meets Wednesday afternoons each fortnight. Please phone Anne Boyd for details on 329 4444.

Rainbow Music
Meets in the Church Hall every Friday at 9.30am during school term. Please contact Juliet Bridger on 329 4848 or the Parish Office on 329 4790 for further details.

Baby & Toddlers Group
Meets in the Church hall every second Tuesday at 10-12 noon. Upcoming dates are May 7 & 21 and June 4 & 18. Please contact Wendy Coles 329 4483 for further information.

City Shopping Van
The fortnightly shoppers van will be heading into town on May 8 & 22 and June 5 & 19. The van will pick you up from home around 9am and drop you back home around 1.30pm. To book a place in the van please phone Wendy Coles 329 4483 or Nicky Palmer 329 4341. Suggested donation to cover petrol for the van is $10 per trip.

Soup & Toast Lunch
Forthnightly at 12 noon in the Church Hall on alternate Wednesdays to the shoppers van. Upcoming dates are May 1, 15 & 29 and June 12 & 26. Gold coin donation.

City Mission Basket
The church has a basket for non-perishable food and grocery items for the City Mission.
Many families are dependent on the support of agencies like the City Mission as jobs dwindle and money fails to stretch to meet basic outgoings. We also collect Small Change for the Small Room, with the coins being spent on toiletries and personal hygiene items which are distributed by the City Mission and St Vincent de Paul.

Mount Herbert Parish Magazine
Please email contributions for the next issue to mt.herbertparish@xtra.co.nz.
You can read the current issue of the magazine and back copies at www.diamondharbour.info/church-notices.aspx.
COMMUNITY NOTICES

After School Care
We are always happy to accept donations of craft materials and clothes for dressing up.
A special thanks to Sandra and Bev for the wonderful craft materials they have given us. These have been much appreciated and enjoyed by the children.

If ever you need after school care for your child please call Christine Turner on 329 3033 or 021 161 2555 or email afterschoolcaredh@gmail.com for more information.
Our numbers are seriously down – if you don’t use this service it will be lost!

Thank You and Au Revoir
It will be common knowledge by now that I have handed over the RD2 post and courier service to Bruce Luke who has been servicing RD1 for a number of years.

I began training Tammy, your new postie, with every intention of having a long break and a much needed holiday after five years of a six day week and very little in the way of time off as even the public holidays were accounted for with the delivery of The Press.
But when the opportunity arose to give up the run and with (let’s say) firm persuasion from my partner, I took a deep breath and leapt into the unknown. It is still a strange feeling that in a few weeks I will not be returning to postal duties and that I may be working on the growing domestic to-do list for evermore.

The most enjoyable part of the job was the people; the conversations with customers and the occasional kune pig, the scenery and the events that made every day different.
Yes I do miss it, but it is good to have the weekends back with my partner and the time to spend on some long awaited projects of the DIY and creative kind.
My sincere thanks to all the customers who supported the run, made it enjoyable, and have shown their appreciation over the five years; it is in turn much appreciated.

Cheers and thanks, Rob (RD2 customer)

From Our Community Constables
Sergeant Gary Manch has informed us that he has been joined in Lyttelton by four Community Liaison Officers each with responsibility for a section of the community.
Senior Constable Bouma is working in the area from Corsair Bay all the way to Port Levy and invites us all to feel free to have a chat with him any time he is in vicinity.
In addition, he and Gary can be contacted on the usual number 378 0200 and again we are assured that we should not hesitate to use this number to report any non-urgent matters of concern. For all urgent matters — don’t wait — phone 111 immediately.

Sculpture Purchase Update
Sprig and the DHCA would like to acknowledge the generosity of members of our community and local groups who have contributed towards the purchase of the stunning sculpture sited on the promontory on Stoddart Point above the DH wharf.
We now require less than $4000 and advise possible donors that donations will be acknowledged with a tax deduction receipt as DHCA has charitable status.

Civil Defence Update
Am I Boring You?
A friend asked recently whether we had run out of scary scenarios to put in the Herald. Which led me to thinking about a boy crying Wolf! But also about bolshie horses being led to water. The thing is, what should a conscientious Civil Defence team do between disasters? Obviously, keep their skills honed, but also battle relentlessly with general complacency.
For example, how prepared are you and your family to survive for up to 3 days? Really? In these articles we often remind our fellow citizens to keep a get-away kit stocked and updated regularly. That 3-day kit is going to be fairly bulky and may need a large, secure plastic box that, when the need arises, could be placed in the car boot. Everyone in your house should know where it is kept. (When disaster strikes you may not be at home to tell your family.) We won’t list the items that should be in there as you can look that up yourself – it’s in the last page of the yellow phone book.
We would also recommend a backpack containing a pared down selection of items that can be grabbed in a hurry when only minutes remain to evacuate. Consider energy bars, a bottle of water, medication, a torch, and matches.
But what if you are unable to return to your home for weeks, months? Wouldn’t you wish that you had added some important papers? Passport, will, insurance policies, house ownership papers, a spare cheque book, some cash? If nothing else, the backpack becomes a memorable place to keep important papers.
There is no lack of scary scenarios. Just watch the news... and ask yourself, What if that were to happen here – right now?

Your Civil Defence Team

Tree and Garden Services
Tree Surgery
Hedge Cutting Garden Clearance
Dave Hammond
ND in Amenity Horticulture
Phone 329 4270

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DIAMOND HARBOUR COMMUNITY ASSOCIATION

Public Forum
An extensive discussion took place with Peter Ozich about a possible walking route from 1 Te Papau Crescent and 49 Waipapa Ave to Hunters Road and the school. According to Google Maps a direct route up and down the gullies would be 920m rather than 1750m by road. The land is CCC owned and leased to a farmer. Peter is prepared to do the clearing and stile making etc if the lessee would agree to the route being used. This would be safer than the present routes for children.

An attempt by Dave Hammond and others to get Morgans Gully made into a reserve is looking promising.

Sprig
Sculputre: $3,800 has been donated towards purchase of the sculpture, leaving about $4,000 still to find. The broken staff has been replaced and the sculptor will care for the sculpture for 10 years.

Music: Support from Black Cat and the Port Company for summer concerts is ongoing.

Festival of Lights
Lucette Hindman, organiser of the Lyttelton Festival of Lights (on June 23) would like Diamond Harbour involvement. A possibility being looked into is a searchlight from the Godley site that would be seen in Lyttelton.

Orton Bradley Park
The Food Security event was a great success with all the harbour schools involved in the daytime and 150-200 people in the evening. It will be repeated next year.

Godley House Site
Planning for the future and management of the Godley House site was discussed and covered the possibility of a major fundraising effort using the Canterbury Community Trust to fund site development - commercially, socially and culturally. The Community Association is probably the best body to represent residents in applying for funds. The Council will be contacted to investigate the extent they would work with the association to make progress. They will also be asked:

1. When will the council come to a decision on whether or not to retain the foundations of Godley House?
2. Is there a firm date for removing the fences?

The concerts held over the summer were marred by the fenced area. There seem to be no health and safety issues that could not be mitigated. The community has shown a desire to make use of the Godley House site.

Community Board Report
A submission was made to Council supporting the Christchurch Coastal Pathway document and requesting that the pathway be linked to the Head to Head walkway - and that when the Sumner Rd is repaired, a walkway should be incorporated.

The amended Stoddart Point Management Plan is out for consultation during May. It will be approved for release at the next Community Board meeting.

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Mobile: 027 518 9598
johnsandford2@gmail.com

A rural subdivision of the Manson block has been granted. Herbert Peak Station has applied to subdivide with the steeper flank donated to Orton Bradley Park.

A major upgrade of the roads from Lyttelton to Diamond Harbour is in the three year plan.

Other Business
A submission to the City Council for the three year plan that closes on 19 April will be made. Richard attended the Harbour Issues group meeting. A workshop on the head of the harbour is planned. The ZIP - Zone Implementation Plan on water deals with the fresh water issues.

Peter Ozich will be thanked for the voluntary work he is doing on weed suppression in the reserves.

The future management of Stoddart Cottage was discussed and a meeting of interested parties will be held to help progress this issue.

Next meeting: Monday May 20

Karen

DH VOLUNTEER FIRE BRIGADE

Brigade Briefing
This month has seen the end of daylight saving. The New Zealand Fire Service is keen to encourage everyone to check your smoke alarms. It is a very good idea to have working smoke alarms and all members of the Diamond Harbour Brigade are happy to offer advice if needed. Just contact us at the fire station.

Firefighters in the Canterbury area have had a challenging few years for obvious reasons. This was not enough for one of our members who decided to enter an event known as the toughest two minutes in sport. Firefighter Andrew Dower, a past winner, went to Wellington to take part in the National Firefighter Combat Challenge. Wearing full firefighting uniform, complete with breathing apparatus, the contestants perform a series of gruelling activities. A YouTube search for Firefighter Combat Challenge will give you some idea of the ideal level of fitness for your local firefighters!

Much of what the Brigade does requires a level of discretion and confidentiality. However, on April 25th we performed one of our most public duties – the ANZAC Parade. I felt honoured to be a part of this much respected and well-attended community event. As the centenary approaches, the desire to ensure we remember the fallen seems to be getting stronger across all generations. The Brigade will no doubt play an active part in proceedings for many years to come.

Fire Fighter David Rice

To stay informed about Neighbourhood Security, Welfare and Emergency Information ensure your inclusion on our secure database.

Membership is Free for all residents and property owners on the southern side of Lyttelton Harbour

To ADD, UPDATE or REMOVE your details, to request an new group list, or for information or concerns

CONTACT: Elaine Bryson (Area co-ordinator)
Email: dhnshq@gmail.com Phone: 329 4512
28 Koromiko Cres, Church Bay, RD1 Lyttelton 8971
or
Ron Dubin (Deputy Co-ordinator) Ph: 329 3032
**CLASSIFIEDS**

**Room to rent**
Room available for rent, to share with a family of 3. Sunny, warm home, separate bathroom, off-street parking and garage. Beautiful views, $100/week + expenses. Take Crescent, Diamond Harbour. Contact Ben 027 487 9306.

**Storage Available**

**Flat Urgently wanted**
Quiet living couple looking for long-term accommodation in DH area for $240-$260 per week. Immaculate references. $200 paid for info leading to finding a flat (conditions apply). Contact Neville on 329 4706 or 022 380 9434 or zarathustra@orcon.net.nz.

**Acoustic three quarter guitar for sale**
Hardly used, excellent condition. $80 with case and learners music book. Ph Christina Dower on 329 4299.

**HP Laptop for sale**
HP Pavilion Dv6000 Entertainment PC. 15.4" screen, 120Gb hard drive, 2Gb RAM. Clean install of Windows Vista SP2. MSE Antivirus, Google Chrome, LibreOffice (MS Office equiv), PDF Reader, Picasa, ImgBurn DVD Writer, VLC & Winamp media players. $190. Ph 329 3032.

**Toshiba Laptop for sale**
Toshiba A200. 15.4" screen, 80Gb hard drive, 1.5Gb RAM. Clean install of Windows Vista SP2. MSE Antivirus, Google Chrome, LibreOffice (MS Office equiv), PDF Reader, Picasa, ImgBurn DVD Writer, VLC & Winamp media players. $190. Ph 329 3032.

**Disc/Cassette player**
Vinyl is back! And grab this before it goes on TradeMe. Philips disc and cassette player with radio and two speakers. $50. Ph 329 4545.

**Orton Bradley Firewood for sale**
3m3 pine delivered $195. Ready to burn next winter. All proceeds to Park maintenance. Ph 329 4730.

**Wanted to buy**
Copy of Mary Stapylton-Smith’s Diamond Harbour, Portrait of a Community. Ph Barry Bowater, 329 4828.

**Boxing Circuit Classes**
Monday 6.30pm and Wed 7pm. Commercial gym open 7 days. 329 9525 or 027 773 0036 or baysidefitness@gmail.com.

**Doggie Bootcamp Training**
Fitness and Fun all in one for you and your dog. Weds & Mons, 7pm. Ph 329 4536

**Motorcycle Repairs and Servicing**
Also small welding repairs. Jon 329 3236 or 021 0278 4453

**Outdoor Fitness**
Outdoor Boot Camp Fitness with Mike at 6:30am Mon, Wed and Fri, all year round. Ph 329 4647 or mikecatton@mac.com.

**Hairdressing**
Experienced hairdresser and Reiki practitioner working from home. If you have mobility problems, I can come to you. 329 4224, 021 152 3937 or indigo-barb@hotmail.com.

**Services offered**
Handyman home services are offered on the sunny side of the harbour. Home maintenance, building repairs, painting, fencing and some plumbing as well as section tidying. Affordable rates. Ph Jim 328 8274 or 027 226 4548.

**Accounts/Office Administrator**
Available in DH, part time. 20 years experience in Accounts Payable/Receivable, GST, PAYE, payroll typing etc. Ph Karen 329 3273.

**Herald Calendar**

**Art Group**
Weds, 9.30am-12noon, Church Hall

**Badminton**
Weds, 7.30pm Community Hall. P9

**BOT Nominations close**
Thu May 16. p4

**BOT Voting finishes**
Thu May 30. p4

**Bowling Club**
Tue, Thu, Sat at 1.15pm

**Bridge Club**
Weds, 7pm, DH Bowling Club, 329 4094

**Camera Club AGM**
Thu May 21, 7.30pm, Stage Rm. p14

**Church Bay N’hood Assn AGM**
CBYC, May 19. p14

**Croquet Club**
Weds, 2pm; Sat 10am

**DH Community Assn Meeting**
Mon May 20. p18

**Farmers Market**
Village centre, Sat May 4, 18, Jun 1. p15

**Film Society**
Thus, 7.45pm, Stage Room

**Harbour Singers**
Weds, 7.45pm, Stage Room

**Hist Assoc AGM**
Tue May 14, 7.30pm, Stage Room. P14

**Indoor Bowls**
Thus, 2pm Community Hall. p9

**Insight Meditation**
Weds, 6.30pm, 7A Whero Ave

**Ladies Probus**
Mon May 13, 10am, Church Hall

**Library Story Time**
Tue May 14, 2pm. p14

**Mens Probus**
Thu June 6, 10am, DH Rugby Club

**Mothers Day Concert**
Sun May 12, 3pm, School Hall. p14

**Plenty to Share**
Submissions close Thu Jun 27

**Student Design Display**
Sat May 18, 9am, Stage Rm. p15

**Table Tennis**
Thus, 7.30pm Church Hall. p9

**Tai Chi**
Sats, 11am-1pm. Village Centre. p15

**Toy Library**
Sats 10am-11am, Community Hall

**Woolfun at Bergli**
Sat May 4. p14

**Yoga**
Weds & Mons, 7pm. p10
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