

Puāwai

(Noun: To blossom or come to fruition)

"Poipoia te kakano, kia puawai - Nurture the seed and it will blossom"

Your Local Horowhenua Community Guide



That's Hot

Waitārere Beach Surf Life Saving
Community Facility's first summer
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Repair, Share and Care

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initiative with heart
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your backyard
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Delight your senses with the sights, sounds and tastes of Horowhenua. We've listed our five favourite ways to spend summer days in the district and share details on exciting new facilities that have opened this December.

In this Puāwai we explore ways to reduce waste and embrace sustainability. There are some especially environmentally friendly and community spirited volunteers at the Levin Repair Café. We stopped by to see the good they are doing in the community and how they are saving hundreds of kilograms of items going to landfill.

As the saying goes 'charity begins at home'; Gardening with Simon shares tips on how to conserve water in your backyard and offers some suggestions on what to plant while the summer sun shines.


Summer is the best time for BBQs and shared meals with loved ones. Maybe you're planning a picnic or a banquet for your best friends, have some fresh fish caught from one of our beaches, or have an abundance of vegetables thanks to previous Gardening with Simon articles? Our Local History Team Lead looks into food sustainability tips shared years ago that are still relevant today, and our friends from Love Food, Hate Waste share one of their favourite recipes to use Christmas leftovers.

Whether you're travelling in or out of the district, Sergeant Bernie O'Brien also shares some reminders to keep yourself safe on the road.

Have a stunning summer Horowhenua.

We love hearing and telling stories about our local community. Send in your ideas, news, photos and feedback to be considered for future Puāwai editions.

✉ communications@horowhenua.govt.nz or write to

✉ Private Bag 4002, Levin 5540  HorowhenuaDC

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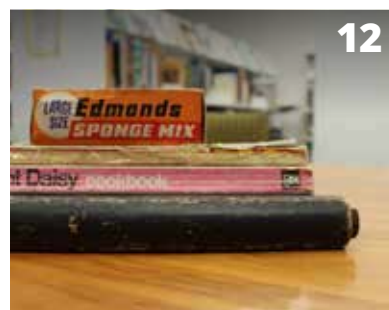
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Long Term Plan 2024–2044

Let's Plan for our Future Together

Horowhenua District Council has started the next Long Term Plan. This is the Council's budget and plan for the next 20 years. It is a team effort, needing our community to be involved in shaping our district's future by being involved in shaping the plan. We recently checked in with our community to find out what should be included in the Long Term Plan (LTP) 2024-2044.

Council's proposal is that we keep it real - budgets are tight for all of us, including Council. We want to keep it simple and make sure the essentials are covered and we're focusing on the basics. With various changes and growth happening in our district, we also need to be ready for those opportunities.

What happens next?

Thank you to everyone who completed the survey, shared their views and ideas with us as part of early engagement.

Your feedback will be used to help Council decide what to propose in the Long Term Plan 2024-2044 and to draft budgets in the coming months.

We'll share the proposals and seek your opinion during consultation mid-March to mid-April 2024 so you can have a say in shaping our final budget and have your say on the key issues identified for the Long Term Plan.

What's a Long Term Plan?

Council's Long Term Plan is one of our key strategic documents. It sets out the services and projects Council will provide to the Horowhenua community for the next 20 years – what we'll do, how much it will cost and how we'll fund it. This includes services, facilities, wastewater, water supply, roading, rubbish and recycling, as well as our aquatic centres, community centres, and parks and reserves. It's reviewed every three years to make sure it's still relevant and accurate.



Timeline

Early Engagement

17 October to 10 November
2023

Community Consultation

March to April 2024

Deliberations

May 2024

Long Term Plan adopted by Council

June 2024

Hot New Facility Opening This Summer

Things are hotting up in Horowhenua with the opening of an impressive new building on the coast.

The striking new Waitārere Beach Surf Life Saving Community Facility, Te Whare Waitā proudly overlooking the Waitārere Beach coastline, opened this December.

As the home of the Surf Life Saving Club, the new facility which supports lifesaving patrol and rescue operations and training, has the following:

- A patrol tower and watch room
- Training and beach education rooms for junior surf development and youth beach safety education which are open to school groups, the public and members of the club
- Kitchen and facilities to accommodate up to 200 people for community related events that closely align with surf life saving
- Changing rooms, toilets and showers
- A First Aid room
- Storage facilities for the Surf Life Saving Club's rescue and training equipment.

Other features include a deck, patio, BBQ area, outside rinse showers and a washdown forecourt.

Construction began on this impressive new facility in November 2022 and was completed by Council contractor Homestead Construction.

Things are also heating up at the Waitārere Beach carpark with the current site at the end of Waitārere Beach Road getting an upgrade.

Beach goers will enjoy new public toilet facilities with outdoor showers, a picnic area, a new concrete footpath, carpark resurfacing, and new line markings once the work is completed.

Mayor Bernie Wanden says, "Waitārere Beach is much-loved and visited by thousands of people each year. We are excited to upgrade the carpark to add to this positive experience for locals and visitors alike. Thank you for your patience while work is undertaken to take this space to the next level".

Work began on the upgrade in mid-October 2023, and it is expected it will be completed by March 2024.

The existing public toilets are now closed and will be relocated to a new site in late 2023. Public toilets are available at the Waitārere Beach Domain located at 627 Waitārere Beach Road.



A selection of photos of the new Waitārere Beach Surf Life Saving Community Facility - Te Whare Waitā

The Waitārere Beach carpark upgrade is made possible thanks to a \$500,000 grant from Horowhenua District Council's Better Off Funding.

This grant allows the development of additional works that were not included in the original plans and funding for the rebuild of the Waitārere Beach Surf Life Saving Community Facility. These include the upgrades to the parking facility, public toilets and infrastructure, landscaping of the area, the removal of exotic species, and native planting.

The Waitārere Beach Surf Life Saving Community Facility is not the only new building in Horowhenua which will be home to many happy memories for years to come. An improved Foxton Pools is set to open in the summer and will boast a new inbuilt spa, a new reception area, improved ventilation system and has been future proofed for further development.



Local Legends

The Repair Café: Saving Waste, Money and the Environment

Every year, the Levin Repair Café prevents hundreds of kilograms of waste going to landfill, and prevents even more kilograms of CO² emissions entering our atmosphere.

**General
Repairs**

The Levin Repair Café (LRC) is a vibrant monthly community event inviting people to come in with damaged items to be fixed. Focusing mostly on practical household items, a dedicated team of volunteers use and share their skills to prevent unnecessary waste while connecting with the community.

LRC Steering Group member Victoria Gregory says, "The Levin Repair Café is more than just a place to get things fixed. It's a social event and an environmental movement. People come in to share stories, connect over refreshments and projects, and make a positive difference. So many items that go to landfill can be easily repaired and thousands of dollars can be saved by choosing to repair items instead of buying new. By using our service you are saving not only the environment, but your wallet too."

It is expected that the last month of the year might be particularly busy as people consider second hand gifts instead of buying new in the current economic environment, a practice encouraged by LRC.

"With the cost of living crisis, people are needing to tighten their belts. Instead of buying Christmas gifts, people can come to the repair café and give old toys a new lease of life. Repairing a family heirloom or gifting something you have repurposed or repaired is an act that will be remembered and treasured for a long time. Repairing a much loved toy or bike can bring more joy to a child than buying new."

LRC also recommend using children's artwork or fabric to wrap presents instead of buying wrapping paper which often cannot be recycled as many wrapping papers contain foil or metallic pieces.

Beyond toy and bike repairs, the LRC team of volunteers can help with fixing electrical household goods, leather items, jewellery, small wooden furniture, photo frames and more. They even have a 3D printer to create parts.

Sometimes it's the tools you use to fix things with that need repairing. The Repair Café sharpens and repairs garden tools and there is even a sewing machine repairer so people have the tools to mend items themselves.

Throughout the year, the team fix damaged trophies, repair heaters and check the safety of electric blankets to keep families warm, mend favourite items of clothing and fix appliances so people don't have to buy new, and more.

"People get excited about having their items fixed, and our repairers get excited about fixing things and new challenges. It's a win-win", Victoria continues.

Volunteers act as hosts, organisers and repairers sharing a variety of skills and expertise to benefit their communities. They share their knowledge to empower people to fix items themselves, and can connect you with experts when the repair is beyond their skillset.

LRC volunteers have also helped repair donated bicycles which have been gifted to refugees who have recently arrived in Horowhenua.

In the past year 267 of the more than 300 items brought into the café for repair were prevented from going into landfill. Most of the items beyond repair are not fixable because of manufacturing methods and because spare parts are not available. LRC reminds people to carefully consider purchases before they are made ensuring items you buy can be recycled or reused.



At each café, there is home baking and drinks available to purchase and tables set up for people to socialise while their items are repaired.

There are more than 50 repair cafés operating in Aotearoa and the movement is gaining traction with more opening all the time.

The group promotes a repair culture in New Zealand, including petitioning and advocating to the Environmental Select Committee on the 'Right to Repair', aiming for law changes to prevent the country becoming a dumping ground for unrepairable items.

The LRC has received funding through the Horowhenua Waste Minimisation Fund and a koha is appreciated to cover costs.

If you'd like to support LRC by way of a donation or by volunteering, please contact:

📞 Victoria on 021 311 686 or

📞 Judy on 027 271792.

The Levin Repair Café operates every second Saturday of the month (except January) between 10am and 1pm at the Senior Citizens Hall (1 Montgomery Street, Levin).



Capture Your Horowhenua

A seasonal photo competition, Capture Your Horowhenua has been giving local photographers the opportunity to share their talent with the community since 2021.

Each quarter, people were invited to share their snaps of our district with the best shots displayed in Te Takeretanga o Kura-hau-pō. Viewers voted on their favourites and the photographers with the most votes received goodie bags filled with local treats.

The spring 2023 edition of Capture Your Horowhenua was the final competition in the series. Thank you to all the talented people throughout the seasons who sent in their snaps and shared with us how they see our beautiful district through the lens of their cameras.

The theme for the spring 2023 competition was 'Awakening – a transformative journey or new perspective on oneself, others, or the world'.

① by Vicky Barkley

② by Vicky Barkley

③ by Vicky Barkley

④ by Christel Webb

Appetite for Vintage Cook Books

Kiri Pepene – Library Information Research & Local History Team Lead.

For some strange reason I collect old cookbooks. I say strange, as my culinary skills are not something I am known for. One of my most treasured cookbooks is a signed first edition of “Aunt Daisy”. Such a wonderful look into the past, but what blind faith she had in the potential reader. I and my cooking skills are a complete let down from her ideal housewife.

I was looking through a NZ Truth cookery book from 1943 and came across a recipe for cooking tripe! Oh that brought back memories from my younger days. My mum always cooked this dish and as a child I would sit on the bench watching the pot asking her all the time “is it ready yet?” To me it was the best food in the world with the thick white sauce, parsley and black pepper.

As you read through the old cookery books it really is a snapshot of the times. Women were the defined cooks and housewives and during troubled times like The Great Depression and the Wars, their ability to feed their families was really a struggle at times. There were many books released during these times to help cope with the storage of food and rationing. One of them was “The Peace Recipe Book” published in Auckland during WWII. This contained ideas and recipes using substitutes for many of the ingredients that were not readily available. They show a great resourcefulness in doing the best with what you had. I will admit there were some that did not sound very appetising at all!

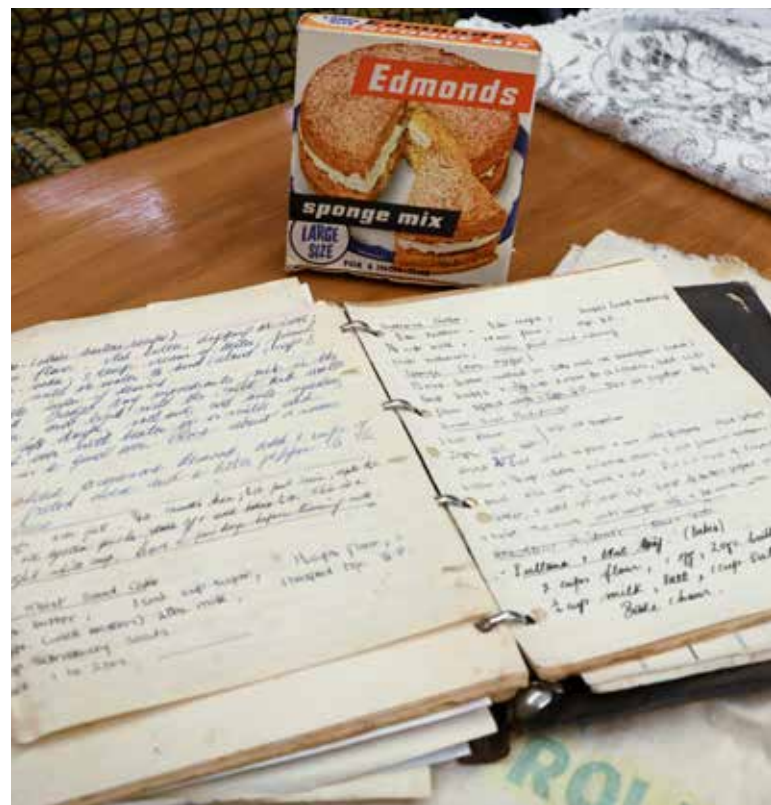
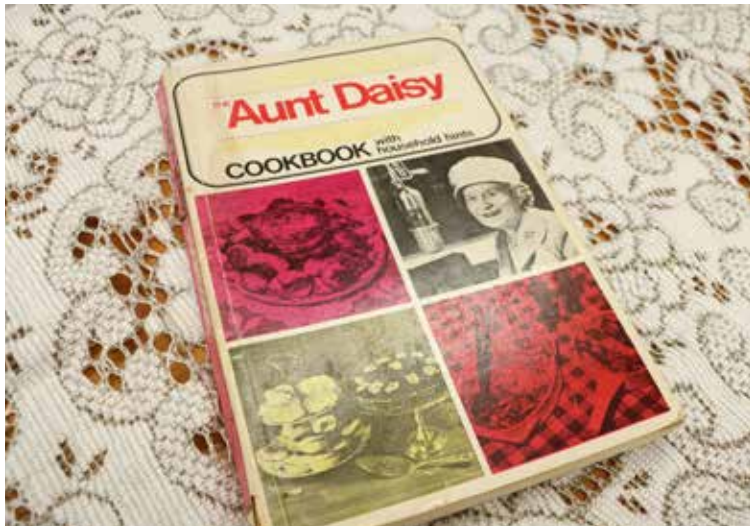
Some of these old cookbooks were a great source of fundraising for many schools and organisations. My collection contains a great many of them from the Horowhenua, Ōhau,

Kimberley, Foxton, Levin, Shannon and more. Not only are they full of recipes but also household hints on how to clean anything and scattered through the pages are little life quotes like “keep your words soft and sweet – you never know when you may have to eat them”.

Even though times and tastes have changed, these books are still relevant now. With food costs rising and the need for sustainability, we can gather great ideas and tips of how we can live within a budget but still feed our families great food. With the abundance of takeaways and ready-made meals, many have lost the skill to whip together a meal from basic ingredients. Look at the humble potato, a \$10 bag could be useful in so many ways. Mashed, baked, roasted, chips, wedges, toppings for pies and even the peel can be baked with your favourite seasoning, which makes a great snack.

We can learn a great lesson from the women of the past of making do and not living beyond our means. So if you have any old cookbooks hiding in boxes or cupboards pull them out and be inspired from the recipes within. If you don't have any cookbooks at home, remember you can come into the library where we have an amazing collection of cookbooks to suit every taste and budget.

Photo top right: Library Information Research & Local History Team Lead Kiri Pepene admires cook books from years past.



Bernie on the Beat **Drive Safe This Summer**

Tis the season for social functions, getting out and about and travelling to see loved ones at Christmas. Here's some tips to help get you home safe.

The main behaviours that contribute to harm on our roads are speeding and driving too fast for the conditions, driving when fatigued or under the influence of alcohol or drugs, people not wearing seatbelts or proper restraints, and drivers being distracted – particularly by mobile phones.

It's a message that had been repeated for years, but unfortunately is being ignored by far too many people: Don't drink and drive. It is not worth the risk to you, your loved ones or your wider community. If you have been drinking, please ask a sober friend or family member to drive you to your destination or get a taxi.

There is no excuse for speeding, and like drink driving, it is not worth the risk. Adhere to speed limits and always drive to the conditions. It's better to arrive late than not at all.

Some prescription medicines can also impair your driving (particularly when paired with alcohol!). Be sure to talk to a health care professional about the medication you're taking and how it could affect your driving before getting in the driver's seat.

If you are planning a longer journey out of town, make sure you are well rested before hitting the road and take frequent breaks. Plan ahead for any journey, allow plenty of time and factor in the possibility of delays due to heavy traffic and potential road works. Also consider what time of day you travel – sun strike can occur at any time during the day, but it is more likely during sunrise or sunset. Sun strike can make it difficult, and sometimes impossible to see, making it a dangerous condition to drive in. If you experience sun strike, pull over and wait a few minutes until your eyes adjust. I also recommend wearing sunglasses – they are practical and make you look cool.



If you are on the road and witness unsafe driving report it by calling *555 free from a mobile phone. Keep yourself safe by pulling over to make the call or ask a passenger to make the call for you. To help us follow up, please try to get the registration number and make and model of the vehicle.

You can also call *555 to report road incidents which are urgent but not life-threatening, such as non-injury crashes, traffic congestion, breakdowns and obstructions on the highway.

Stay safe.

Bernie

"We aren't the fun police, we want you to enjoy the festive season, but remind you to do it safely so you can enjoy many more festive seasons to come."

Sergeant Bernie O'Brien

Gardening with Simon

Cool Tips to Save Water in Summer

Summer is the best time to enjoy the fruits of your gardening labour. Sprigs of mint are the ideal accompaniment to new potatoes and peas grown in your backyard, and home-grown salads are always the best.

As the mercury rises, it's important to water your garden to keep it flourishing, but it is important to be mindful of how much water you are using.

One of the best ways of conserving water in your garden is mulching. I give my new plants a good deep water then add thick layers of mulch. Using mulch, such as pea straw or grass clippings, not only conserves water but as it breaks down it also adds goodness to your garden.

I also put a bucket under my downpipe to catch rainwater to use in the garden. When cooking, I save the water I've boiled vegetables in and use it in the garden too – this also adds nutrients to your soil. It's important to wait for the water to cool first, but if you can't wait for the cooling process, carefully pour boiling water over areas with weeds to kill them.

No gardener likes weeds. I prefer to weed by hand as it is less damaging to the soil than using weed sprays and you can observe your garden more effectively.

Composting is another good way to take care of your soil. Have a compost bin handy in the kitchen and save your vegetable peels and eggshells for compost. A good homemade compost should take approximately three months to produce a finished product, but a tumbler compost bin can cut this time in half meaning natural goodness get into your garden quicker.

Don't forget to take care of yourself in the garden too! Make sure you wear sunscreen and a sun hat and drink plenty of water if you are outdoors for a long time.

Also make sure to future proof your garden. To prepare your garden for autumn, fork or dig in compost, sheep and chicken pellets, blood and bone and garden lime and give it weekly attention so it's ready for the months ahead.

What to plant in summer:

- Beans
- Blueberries
- Cucumber
- Kumara
- Lettuce
- Pumpkin
- Strawberries
- Sweetcorn
- Tomatoes
- Watermelon

Have a Merry Christmas and a Happy New Year.

Simon Broad ("Gardening With Simon")

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A top-down photograph of a meal featuring Boxing Day fritters. In the upper left, a wooden board holds two fritters on a piece of parchment paper. The main focus is a white ceramic plate with three fritters, each topped with a dollop of red tomato sauce, and a side of fresh green arugula. A silver fork with a black handle rests on the plate. In the bottom left, a small white bowl contains more of the red sauce with a spoon. The background is a dark, textured surface.

Let's Cook...

Boxing Day Fritters

Waste not, want not this festive season! Love Food Hate Waste have some great ideas on how to use Christmas leftovers, including these delicious and adaptable Boxing Day Fritters to feed the whole whānau. For more recipes and ideas visit lovefoodhatewaste.co.nz

Makes 30 fritters.

Ingredients

Onion, shallots or spring onion	½ cup
Leftover Christmas meat (<i>such as ham or turkey</i>)	2 cups
Leftover roasted Christmas vegetables (<i>such as pumpkin or potatoes</i>)	1 cup
Baby spinach	1 cup
Milk	2 cups
Eggs	2
Peas	1 cup
Feta Cheese	200g
Wholemeal flour	1 ½ cups
Self-raising flour	1 ½ cups
Vegetable oil	2 tablespoons
Salt and pepper	to taste

Method

1. Place egg and onion in a food processor.
Blend for 10 seconds on low speed
2. Add spinach, milk and peas and blend for 10 seconds
3. Add meat, crumbled cheese, roasted vegetables, salt and pepper and pulse ten times
4. Add mixture to a bowl and shift in flour
5. Heat the barbecue or a pan over medium high heat with two tablespoons of vegetable oil. Add 1 heaped tablespoon of batter to the pan and cook 2-3 minutes each side until golden.

Cooking Tips

- *You can use whatever type of cheese you have.*
- *If you don't have a blender or food processor, finely chop the onions, meat and vegetables. Whisk the eggs with the milk and then combine all of the ingredients.*

Puzzle Corner

WORDFIND

Summer time

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Strawberries
Conserving
Tomatoes
Delight
Pools

Beaches
Sunscreen
Surfing
Volunteers
Santa

Journey
Water
Festivities
Celebrate
Refreshing

Home grown
Watermelon
Family
Sustainability
Sandcastle

SUDOKU

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Volunteer Horowhenua



A list of volunteer opportunities to get involved in our community.

Health Shuttle Driver

Horowhenua/Manawatū

Role #2276

Safely transport people to Palmerston North Hospital for medical appointments. Clean driver's license required.

- ✓ Dates/Hours: Flexible throughout the week. Some weekend availability may be required.

Shop Assistant

Levin

Role #2304

Cash handling, shop displays, sort goods and help customers in a retail shop.

- ✓ Dates/Hours: Tuesday, Wednesday and Thursday 10am to 2pm or hours to suit volunteer.

Bakers/Deliverers

Levin

Role #2289

Bake goods and deliver to recipients. Recipes and boxes for baking are provided, and support if needed to buy ingredients.

- ✓ Dates/Hours: Mondays.

Activities Volunteer

Levin

Role #2305

Help run activities programme, assist with outings, reading to residents, playing games and puzzles, participating in animal therapy and/or sharing music.

- ✓ Dates/Hours: Flexible, to suit volunteers.

Secretary

Levin

Role #2279

Email administration, records management, archiving, and governance support including handling meeting agendas, minutes, correspondence, and documents.

- ✓ Dates/Hours: Flexible.

Receptionist

Levin

Role #2300

Answer phones and take booking for events and classes.

- ✓ Dates/Hours: Mondays 9am to 3pm.

If you are interested in any of these roles, please contact Volunteer Central.

☎ (06) 354 6027 ✉ info@volunteercentral.nz 🌐 volunteercentral.nz/horowhenua

Five Things to do in Horowhenua this Summer

Summer is upon us in Horowhenua and it's the ideal time to make the most of our local offerings. From the coast to the countryside, our district is brimming with opportunities for a memorable summer. Here are five things to do right here in Horowhenua this season.

1 Strawberry Season

Begin your summer adventure by indulging in juicy, locally-grown strawberries. Lewis Farms and Shirley's Strawberries offer delicious fresh strawberries and delightful real fruit ice cream. Shirley's Strawberries provides a pick your own fresh strawberries option – great fun for all ages. Yum!

2 Beach Bliss

On those warm summer days, head to our beautiful local beaches. Whether it's Waitāre Beach, Foxton Beach or any one of our beautiful coastal paradises, there's nothing quite like a refreshing swim in the sea. Soak up the sun, build sandcastles, or simply relax by the shore.

3 New Discoveries

Explore something new in your own backyard. Visit the iconic De Molen Windmill in Foxton, a living piece of Dutch heritage, or drop by Te Awahou Nieuwe Stroom, a cultural hub offering intriguing exhibitions and activities. It's your chance to uncover local treasures.

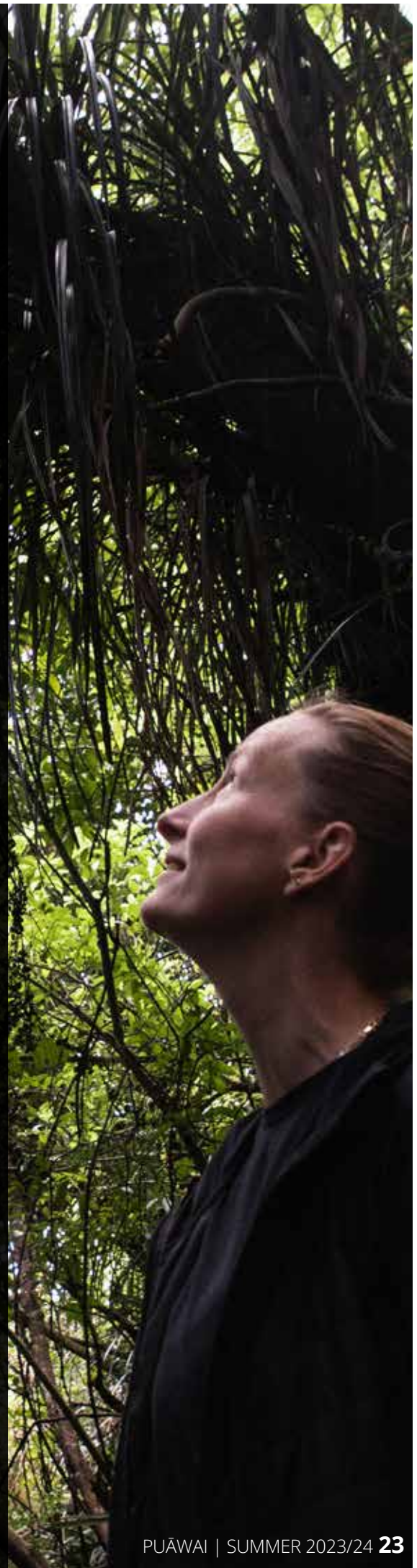
4 Take a Walk

Discover the natural beauty of Horowhenua by taking a leisurely walk along the Foxton River Loop or around serene Papaitonga Scenic Reserve. These walking trails provide a peaceful escape, perfect for connecting with nature.

5 Local Events

Join in on the community spirit by attending local events. Head down to the AP&I Show for some country fun on 20 and 21 January 2024, or take a trip back in time by heading along to the Medieval Market on Saturday 10 February 2024.



However you plan on spending your summer, make sure you get out and about and see what Horowhenua has to offer. For more ideas on what there is to do in Horowhenua, visit [**horowhenuanz.co.nz**](http://horowhenuanz.co.nz).





Horowhenua 
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