

“lyttelton review”

lyttelton harbour community update

www.lytteltonharbour.info

19 September 2011
E12

New Zealand's Supreme Bacon

Available at the Lyttelton Farmer's Market

Ashby's Butchery can be found at the Lyttelton Farmers Market every Saturday. Corey Winder took over Ashby's Butchery in Papanui in 2004 after ten years in the industry. From the outset, Ashby's has strived for quality by establishing supply chains with reputable and trusted farmers. Farmers like Colin and Karen Battersby who produce Murrellen Pork; and Dick Ewing who supplies all the Sweetbriar lamb. For beef, they use Hereford Prime and beef from North Canterbury. Mountain River Venison and Akaroa Salmon are also trusted brands that are available.

Ashby's predominantly supplies hotels and restaurants, but is a regular at the Lyttelton Farmers' Market. So what sets Ashby's products - particularly the bacon - apart from the rest? The secret to Ashby's bacon is the quality of the pork. They have always used Murrellen Pork from Canterbury because it's reared with care and tastes better.

All the meat comes from dedicated and trusted suppliers, who genuinely care about the consumer, rather than from big meat companies or major players. Like Corey, all his suppliers take tremendous pride in knowing they have done their best to ensure the product you buy tastes fantastic. Really, the biggest thing that sets Ashby's apart is that they care; they do it right and they don't take shortcuts.

Winning the award for New Zealand's supreme bacon last month was fantastic recognition for Ashby's Butchery. To win two gold medals for loin and middle bacon; and be judged the supreme overall winner from all those entries confirms the belief that if you are going to produce something, produce it right. All Ashby's bacon is dry-cured with no added water. Achieving the right balance between the perfect cure and smoke is an art which has been passed down through the generations. It's a tradition that is about creating great tasting bacon and not about increasing the weight to increase profit.

Corey is often asked what the key is to the perfect bacon sandwich. Ashby's prefer the dry-cured loin bacon, which is a piece of belly and the eye so you get the best of both. It tastes nicest if it is crisped to the point where the quality of the meat is not compromised by overcooking. It needs to be crispy on the outside and moist inside. Then you can't beat a nice free-range egg and some tasty homemade relish served on top of a piece of ciabatta bread.

Read More: <http://www.stuff.co.nz/life-style/food-wine/5605695/Rare-qualities>



Lyttelton Review is a community newsletter initiative designed to keep harbour residents informed with what is going on. Learn about community groups; businesses; events; and everything in between. We are not affiliated with any particular group or organisation - just a group of vibrant like minded unpaid volunteers striving to give an independent, and uncensored voice. Here at the Lyttelton Review, we love news, ideas and information. If you have an event, topic, cause, or other, that you would like to share with the harbour community, then we would love to hear from you. Be heard, be seen, be informed - read it or offer it here:

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Thursday Deadline
Published Monday

Lyttelton Review is
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The Loons Will Survive

Bouncing Back, Better Than Ever

As luck would have it ,the damage to the Loons building at 16 Canterbury Street, Lyttelton is repairable. From the first day after the September quake, Lyttelton Builders Limited stepped in, along with Structex Engineers, to monitor the damage and formulate a plan.

When February 22 hit things got a little worse but with a hand from the Loons Theatre Company the weight on the building was reduced by taking down 100 ton of parapet bricks and half of the building reopened.

The building was stabilised and opened as a the Samo Cafe and bar but when June 13 struck, we were tempting fate to carry on.

A 100 year old two storey brick building, still standing with a future, as long as we could get the strengthening in place quickly. Building consent came through a month ago and the builders were in to it.

The Lyttelton locals got in and dug the trenches in the basement to take four huge in ground concrete beams, these connect to eight steel columns that will be welded at the ground floor and support the walls up to the roof.

The trusses are being strengthened with new timber and concrete bond beams will run the length of the building on top of the brick walls tying into a new front wall. All sounds simple but there is a mountain of work to get this place open before Christmas.

We have a great crew from Rotorua working with our Lyttelton locals. The club committee are working through all the issues of insurance, extra funding, upgrades, resource consents and leases that need to all come together.

Opening with a season of Berlin Burlesque in December, you can all look forward to an even more vamped up Loons in the future.

The Loons is a Lyttelton community owned building, and any offers of support are greatly appreciated. If you would like to help, please contact the Secretary: Nev Walker 03 328 8968 or forward your enquiry to The Loons, PO Box 103, Lyttelton.





Genetically Modified Foods for All

As Corporations Control the Food Chain

"Warrantless searches of houses and marae for food and seeds, is coming to New Zealand - thanks to the Food Bill."

This excerpt from nzfoodsecurity.org might sound dramatic, but imagine a New Zealand where sharing home grown foods or homemade cooking becomes illegal - unless you obtain a permit first. Imagine the simple act of growing some carrots in the backyard, and sharing them with a neighbour, or exchanging those carrots with a friend down the road for some potatoes – hard to believe you could be penalised for such an activity.

It all sounds so ridiculous right? Yet it has already happened to the home kill industry. Today the legislation police, through pressure from off shore corporations, are now focusing on every thing else we eat.

What is the Food Bill?

A Government Bill introduced to Parliament in May 2010, the Food Bill 160-2 (2010) will, once past, replace the Food Act 1981, and overtime the Food Hygiene Regulations 1974; Food Safety Regulations 2002 with amendments to the Animal Products Act 1999 and the Wine Act 2003. In legislative speak, the food bill "seeks to provide an efficient, risk-based regulatory regime that places a primary duty on persons trading in food to ensure that what is sold is safe and suitable."

What are the problems with the Food Bill?

- It turns a human right (to grow food and share it) into a government authorised privilege that can be summarily revoked.
- It makes it illegal to distribute "food" without authorisation, and it defines "food" in such a way that it includes nutrients, seeds, natural medicines, essential minerals and drinks.
- By controlling seeds, the bill takes the power to grow food away from the public and puts it in the hands of seed companies. That power may be abused.
- The bill will push up mainstream food prices by subjecting producers to red tape and registration costs. Food prices are already rising due to increased energy costs and commodity speculation, while effective disposable incomes are falling.
- Growing food for distribution must be authorised, even for "cottage industries", and such authorisation can be denied.
- Under the Food Bill, Police acting as Food Safety Officers can raid premises without a warrant, using all equipment they deem necessary.
- Members of the private sector can also be Food Safety Officers. So Monsanto employees can raid premises – including marae – backed up by police.
- The Bill gives Food Safety Officers immunity from criminal and civil prosecution.
- The Government has created this bill to keep in line with its World Trade Organisation obligations under an international scheme called Codex Alimentarius ("Food Book").
- The Food Bill means that non-Codex-complying producers can be shut down easily – thus it paves the way for the legal enforcement of Codex food regulations. Producers will be denied registration (which is discretionary) if they do not keep to Codex food production rules.

“ wanted ”

Lyttelton and Harbour Region Photos

Here at the Lyttelton Harbour Information Centre we are working to upgrade our website; to further promote the Lyttelton Harbour region.

Do you have any photos of the following themes that you would be happy to share with the community:

- Scenic Images
- Buildings Lost
- Time Ball Station
- Port Activity
- Visiting Ships
- Railway Activity
- Street Scenes
- Walking Tracks
- Quail Island
- Governors Bay
- Diamond Harbour
- Ripana Island

Images can be given to us either as a printed image that we can scan and return to you; or

Supply us the image electronically via disk, USB stick or email us at: infocentre@lyttelton.net.nz

The Lyttelton Harbour Information Centre exists on donations. So unfortunately we can not pay a royalty for any images, but we can supply web links and credit to the photographer.

Any images you can help us with, would be fantastic.

Our special thanks to:

Tuatara Tours
J & P Boyd
Liz Briggs

for the images sent in.

“ just for fun ”

So a person goes
to the doctor:
"I'm addicted to
Twitter," he says.

The doctor
shakes his head:
"I'm sorry, I don't
follow you."

A celebrity is a person
who works hard all
their life to become
well known, then wears
dark glasses to avoid
being recognized.
~Fred Allen

The large print giveth
but the small print
taketh away.
~Tom Waits

The remarkable thing
about Shakespeare is
that he really is very
good, in spite of all
the people who say
he is very good.
~Robert Graves

The surest sign
that intelligent life
exists elsewhere in
the universe is that
it has never tried
to contact us.
~Bill Watterson,



Corporations Control the Food Chain .../2

What are the implications for Food Security in NZ?

- The bill would undermine the efforts of many people to become more self sufficient within their local communities.
- Seed banks and seed-sharing networks could be shut down if they could not obtain authorisation. Loss of seed variety would make it more difficult to grow one's own food.
- Home-grown food and some or all seed could not be bartered on a scale or frequency necessary to feed people in communities where commercially available food has become unaffordable or unavailable (for example due to economic collapse).
- Restrictions on the trade of food and seed would quickly lead to the permanent loss of heirloom strains, as well as a general lowering of plant diversity in agriculture.
- The bill is vague on whether seeds are food if for non-grain-producing plants or others where seeds are eaten, like sunflowers. In other words seeds for rice, potatoes, kumara, wheat, barley etc are all "food", but seeds for brassicas may not be... but may also be.
- It is very vague on whether giving away for no reward constitutes "selling" under the bill.

A Timely Response from the Green Party

"The Food Bill has ended up inadvertently capturing things like home gardening, bartering and seed exchange, which should never have been covered in the bill in the first place, because of its broad coverage and definitions (ie: its definition of sale includes bartering).

Officials argue that the Director General will be able to exempt entire categories of groups, such as those engaged in bartering or selling direct to consumers at Farmers Markets from coverage of the bill, and this is their intention.

The problem is that these exemptions will be at the Director General's discretion, and so there is no certainty that they will happen. So, I have proposed to officials that a much better approach is to amend the bill now so that it automatically exempts all home growers, people selling directly to consumers, people involved in bartering or food exchange etc. Officials are considering my request.

Even more problematic is the way the Food Bill cracks down on those selling small amounts of produce to a retailer, such as twenty lettuces to the local vegetable shop. I have therefore proposed that home growers who sell small amounts of produce locally also be exempt from the bill. This exemption should be extended to small certified organic growers, as they already have to follow organic standards and get audited, so they hardly need a further layer of regulation, bureaucracy and costs.

We will be pushing hard for these amendments and will likely vote against the Food Bill if it continues to progress through Parliament in its current form."

- Sue Kedgley, Green Party

Read more on this topic:

<http://nzfoodsecurity.org/>

<http://www.combat-monsanto.co.uk/>

<http://blog.greens.org.nz/2011/09/13/food-bill-update-from-sue-kedgley/>

<http://www.petitiononline.co.nz/petition/oppose-the-new-zealand-government-food-bill-160-2/1301>

Lyttelton Business Reviewed

Focus on Architecture

It's been a long wait for new Lyttelton residents Simon Blencowe and his partner Sarah, but they are now starting to settle into their new life down south.

Having spent the past few years living in Wellington, the couple had always wanted to move down to the South Island. Living in Lyttelton, with its lovely harbour setting and quirky character appealed to these two. However, because of the recession and the Christchurch earthquakes, their move had to be put on hold for over a year.

The wait was worth it though and Simon and Sarah moved into their new Lyttelton home a couple of weeks ago.

Simon, who is a registered architect, is currently busy setting up a Christchurch office in collaboration with his Wellington employers, Pynenburg and Collins Architects Limited.

As an architect based in Lyttelton, Simon is keen to offer his support to local harbour basin residents. Whether your looking for advice on re-cladding, or design ideas for a new build, Simon is willing to help out where ever he can.

In his free time, Simon is making the most the stunning Lyttelton landscape. As a passionate mountain biker and tramping enthusiast, he can't wait to start exploring the local trails and parks. Simon and Sarah are also coffee fanatics, so can be regularly found in town stocking up on beans from the coffee company.

If you would like some general advice, or have any specific architectural requirements that Simon can help you with, please feel free to email him at simon@pc-architects.co.nz.



Simon is making the most of his new lifestyle, checking out the variety of mountain bike courses on offer.

Image: Courtesy of Jordan Moss

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Build Back Smarter

Options When Rebuilding or Repairing

Need some ideas on how to get your re-build or repairs done smarter?

The Christchurch City Council has just published two publications on how you can make your repaired or re-built home warmer and drier and at the same time reduce your energy bills and be more water efficient.

These guides could be helpful when you when you are talking to builders and making decisions about your home.

Called "Your Chance to Build Back Smarter" they are available from the Lyttelton Information Centre and the Lyttelton Service Centre [now located in the Lyttelton Library].

Or you can download them on line at the Lyttelton Harbour Information Centre web site - found under Earthquake Section:

<http://www.lytteltonharbour.info/earthquake/rebuilding-advice/94-build-back-smarter>



Many houses in Canterbury have been damaged by earthquakes. Recovering from this damage presents a unique opportunity to make homes better for you, better for the environment and cheaper to run.

Rebuilding earthquake damage is the ideal time to consider improving your home and the benefits it can bring:

- A warmer, drier, more comfortable home
- Reduced energy bills and less waste
- Improved health with better water in the house
- A more resilient and fire-safe home

The purpose of this guide is to help you when talking with builders and in making decisions about rebuilding your home. It provides tips for repairing your home and gives information on what you can do to make it more resilient.

In all of these tips, we the Government, we have to thank the additional cost of the improvements set out in the guide. The good news is that government grants are available for earthquake, clean heating, solar and heat pump incentives, and chimney replacement. Plus, two of all, you can enjoy the benefits of these improvements.

Common problems addressed in this guide:

- cracked or damaged internal and external walls
- holes or cracks in the roof and ceiling
- broken or damaged chimney
- leaking or damaged water systems and pipes
- cracked or uneven foundations and floors
- broken or poorly fitting windows and doors
- damaged power, heating and gas
- damaged and weathered light fittings

“ just for fun ”

So a person goes
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The doctor
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"I'm sorry, I don't
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A celebrity is a person
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being recognized.
~Fred Allen

The large print giveth
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~Robert Graves

The surest sign
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it has never tried
to contact us.
~Bill Watterson,



Dave's Place?

Great News for Cafe Addicts

Have you noticed the new cafe attached to the side of the Portico building, and facing The Petanque Club? It's another welcome sign of Lyttelton's recovery. This new cafe is open seven days a week from 7.30am until at least 3.00pm.

Jenette from the old "Number 6 Cafe"; and more recently "The Winchester" is the food producer, barista and manager. Make sure you drop in to say hello and check it out - and if you have any suggestions for a name for Lyttelton's latest cafe, be sure to chat to Jenette.



Wood Carving Night Classes

Whakaraupo Carving Centre

Come along and learn traditional Māori wood carving at Whakaraupo Carving Centre. Participants will learn how to carve a koruru/ traditional mask using totara and learn how to decorate them with a range of patterns. Each carver will learn how to use a range of tools and learn about the qualities of various types of native timbers. Along the way participants will learn about the history of whakairo rākau-wood carving, and learn some of the stories behind the patterns used and the pieces that are made. In keeping with Māori tradition this course is only available to men.

When: Thursday Nights - Starting 15th September 2011

Where: 30 Godley Quay, Lyttelton

Time: 7.30 to 9.00pm

Cost: \$20.00

Clothing: Dress to keep warm; and suitable footwear for wood carving!

Participants must be 16 years or older. Places are limited. If you would like to sign up or if you have any questions please contact Caine:

Phone 03 741 1410 or Email whakaraupo.carving@xnet.co.nz

Images sourced: <http://www.new-zealand-pictures.co.nz/collections/canterbury-region-photos.htm> : http://www.mimenta.com/Mimenta_Art/VisualArts/Visual%20Art02.html : http://www.abc.net.au/science/news/health/HealthRepublish_1710435.htm



Oxford Street Over Bridge

Now Open to Port and Foot Traffic

Lyttelton Port Company are pleased to advise that the Oxford Street over bridge opened for Port traffic again on Tuesday last week. The bridge had been closed since it suffered damage in the 6.3 magnitude earthquake on 22 February 2011. The northern and southern approaches to the bridge have been resealed and the road markings have been repainted. Bulk cargo trucks with Lyttelton Port of Christchurch approved access cards can now use the over bridge as an alternative entry and exit point to the Inner Harbour during operations.

With the opening of the bridge to vehicular traffic, ferry passengers and other pedestrians are advised to take care to keep to the footpath. In addition, between the southern foot of the bridge and the Diamond Harbour ferry a few trip hazards remain due to earthquake damage, so people need to ensure they follow the painted yellow footsteps. Buses have begun using the bridge again to drop off and pick up ferry passengers.

Project Lyttelton Earthquake Fund

Managing Earthquake Donations to Lyttelton

Lyttelton has been fortunate that so many people care about our community after the earthquakes. A donate button on the Project Lyttelton website and some other really generous donors who gave money directly to the Project Lyttelton organisation has meant that Project Lyttelton is in the position to create the Project Lyttelton Earthquake Fund. The local community, consisting of community groups and individuals from Lyttelton, Corsair Bay, Cass Bay and Rapaki are eligible to apply.

After several community meetings a diverse group of residents offered to be on the committee to assess the applications. The committee consists of Andrew Turner, Wendy Everingham, Liza Rossie, Ray Blake, Paula Smith, Christine Wilson and Margaret Jefferies. The committee will meet every month on the first Wednesday, and grants will be ratified and announced at the following Project Lyttelton Board meeting - the second Thursday of the month.

If you are interested to make an application for funding please get in touch with the Project Lyttelton office via phone 03 328 8359 or via email office@lyttelton.net.nz and they can send you an application form and the criteria. Basically the funding committee just need to know what your project is, how much you require and it must benefit the local community. The funding committee will continue to meet until all the funds are allocated. All successful applicants will be required to document their outcomes and Project Lyttelton want to tell these stories on their web site.

Book Donations

Too Many Books at Your Place

If you are spring cleaning, and feel like parting with some of your pre-loved books here are some very worthy causes who would be delighted to receive your old books:

Lyttel Book Affair - The Lyttelton Garage Sale team are collecting old books to host a second hand book fair in 2012. All money raised from the book sale, go back into the Lyttelton community. Good used books to be dropped off to The Portal, 54a Oxford Street, Lyttelton; or phone Lynnette 03 328 7707 to arrange collection.

Lyttelton Book Swap - Organised by Lyttelton Time Bank members, books can be left at the Lyttelton Harbour Information Centre, 65 London Street, Lyttelton where members of the community are delighted to be able to swap or borrow a book.

Heathcote Library - Being Earthquake damaged are looking for books to exchange amongst their community. Books can be delivered to Honeysuckle Cottage, 16 Laing Crescent, Heathcote or phone Jos on 03 384 2625 to arrange collection.

“ humour ”

Have You Ever Seen

Have you ever seen a
sheet on a river bed?

Or a single hair from
a hammer's head?

Has the foot of a
mountain any toes?

And is there a pair of
garden hose?

Does the needle
ever wink its eye?

Why doesn't the wing
of a building fly?

Can you tickle the
ribs of a parasol?

Or open the trunk of
a tree at all?

Are the teeth of a rake
ever going to bite?

Have the hands of a
clock any left or right?

Can the garden plot be
deep and dark?

And what is the sound
of the birch's bark?

- Anon



Daylight Savings

Countdown Begins!

New Zealand was one of the first countries in the world to officially adopt a nationally observed standard time. New Zealand Mean Time, adopted on 2 November 1868, was set at 11 hours 30 minutes ahead of Greenwich Mean Time.

In 1941, due to emergency regulations in the Second World War, clocks were advanced half an hour in New Zealand. This advance was made permanent by the Standard Time Act 1945.

"New Zealand Standard Time" is currently defined in the Time Act 1974, as meaning 12 hours in advance of Co-ordinated Universal Time, with time for the Chatham Islands set 45 minutes in advance of New Zealand Standard Time.

George Hudson was the earliest known advocate of daylight saving in New Zealand and presented a paper to the Wellington Philosophical Society in 1895 advocating for seasonal time adjustment. Society members ridiculed the idea. It was not until 1909 that the issue was next raised, by Parliamentarian Hon Sir Thomas Sidey who argued for putting clocks forward by one hour during summer so that there would be an additional hour of daylight in the evenings. Sidey argue for almost twenty years: *the extra hour of daylight after working-hours during the summer months is of especial value to indoor workers and the community as a whole as it gives one additional hour for recreation of all kinds, whether playing games or working in garden plots...one cannot over look the economic advantages that will also accrue. There will be a saving in the consumption of artificial light.*

Much of the debate in the House of Representatives centred on the impact on people in rural areas and women in particular. Opponents of the Bill commented that: *Summer Time will bring no happiness to the women of New Zealand who live in the backblocks. The bill does not make the case for now requiring the wife of the working-man to get up an hour earlier in order to get her husband away to his work.*

In 1927 Sidey was successful. The passing of the Summer Time Act that year authorised the advancement of clocks by one hour between 6 November 1927 and 4 March 1928.

The Time Act 1974 provided that the Governor-General could declare, by Order in Council, a period of Daylight [Savings] Time. The New Zealand public responded to a trial period of daylight saving in 1974-75 which was generally favourable, and the period of daylight saving was fixed from the last Sunday in October to the first Sunday in March.

The end of daylight saving in 2006 generated public debate, which led to a review of the period. A petition to extend daylight saving was presented to Parliament with an estimated 42,000 signatures. The Minister of Internal Affairs announced on 30 April 2007 that the period of daylight saving would be extended to run from the last Sunday in September until the first Sunday in April.

Daylight Saving commences on the last Sunday in September, when clocks “Spring” forward an hour - 2.00am becomes 3.00am.

Daylight Saving begins Sunday 25 September 2011

ARE YOU READY FOR THE UPCOMING REFERENDUM?

November General Elections

Including a Referendum - November 26th

New Zealanders go to the voting polls on November 26th. This year a referendum will be included on our voting system.

In the Referendum, you will be asked two questions:

- The first question asks whether you want to keep MMP (which is the voting system we use at the moment) or whether you want to change to another voting system.
- The second question asks which of four other voting systems you would choose if New Zealand decides to change from the Mixed Member Proportional (MMP) system:
 - First Past the Post (FPP)
 - Preferential Vote (PV)
 - Single Transferable Vote (STV)
 - Supplementary Member (SM)

It is really important to answer both questions. If more than half the voters want to change the system the answer you make for question two will determine the system that will operate. This will happen either by a new referendum in 2014 where you will be given the option of choosing MMP or the most popular system nominated at the referendum or by Parliament making a decision about the most popular option.

If you want to get more familiar with the voting systems, Mixed Member Proportional, First Past the Post, Preferential Voting, Single Transferable Vote and Supplementary Member you can find more information on the web site www.referendum.org.nz.

Alternatively you can collect a leaflet from the Lyttelton Information Centre or borrow a very informative DVD from the Information Centre.

Community Board Monthly Clinics

Meet the Board Members, Tell Them What You Think

The Lyttelton Mt Herbert Community Board are hoping to maintain better communication with the people they represent by holding monthly clinics where residents can meet the Board and talk informally about any matter of community interest. The Community Board plan to be at the big table in the Lyttelton Library from 5pm on the second Thursday of each month. If this concept works, the Community Board may look at increasing the frequency, and perhaps hold clinics in other communities around the harbour. Don't hold back, have your say and meet the Community Board at the Lyttelton Library on 13th October.

“ recipe ”

Mixed Herb Carrot Muffins

You just have to love these super easy one pot wonder recipes to create tasty and healthy food options.

- 2 cups rice flour
- Grated carrot, parsley, garlic, pumpkin
- Mixed herbs
- 1 egg
- 1 cup goats milk
- 2 tbsp flax seed oil
- 2 heaped tsp gluten free baking powder

Mix all together and put into greased muffin trays.

Bake 20 minutes at 200C.

Can add linseeds or sprinkle with sesame seeds etc.

Ingredients available:

Lyttel Piko
12 London Street
Lyttelton

Recipe From:
www.pikowholefoods.co.nz

“ the notice board ”

September 2011

Soil needed to create a new vegetable garden. If you can help, please phone Guy Palmer 027 539 8624.

Cynthia is a unisex hair dresser with 17 years experience. She can cut your hair at her home, or at your home if you are house bound. Call Cynthia for an appointment - 328 9547 or 027 201 3394

Painting classes are offered. A five week drawing and painting course for adults in Lyttelton, under the instruction of an experienced tutor. Contact Marijke Lups 021 0231 9489 or email frowijnmarijke@yahoo.co.nz

Free pet food is available for people who look after displaced or lost pets; or if you need pet food for whatever reason. Contact Paul 027 555 1292

Three wheel, red push chair available for sale. Ideal for a new born or toddler. \$35.00. Contact Sue 022 133 0186

International grocery; exotic ingredients; ethnic spice pasts and curry blends - best quality ingredients for home and professional baking. Make your own truffles, ganache, souffles, tortes and brownies with our pure Dutch cocoa. Location: 189 Mt Pleasant Road, Mt Pleasant. Open weekdays 3.00pm to 5.00pm. Open Saturday 1.30pm to 4.00pm. Open Sunday 11.00am to 2.00pm. No appointment necessary.

Home based care for preschool children available in Governors Bay. Offering a wonderful safe play environment with an emphasis on nature, gardens, baking, art, te reo and music. Fully qualified early childhood teacher. Phone 03 329 9970 or 0273 377 774 or email neave.rw@paradise.net.nz

Can You Help? Or How Can We Help You? If you can help out any of these people, or would like to include a request for our next newsletter, please contact us at the Lyttelton Harbour Information Centre. Phone 03 328 9093 or email us at: infocentre@lyttelton.net.nz

Spread the Message - Not everyone in the Harbour Region receives these newsletters, so please pass them onto anyone you think would be interested. We can also arrange printed copies for interested parties - just let us know.

What's Happening - A big thank you to everyone who emails us with what is happening in their part of Lyttelton Harbour paradise. If you have news, or belong to a community group, own a business - get in contact with us, we would love to promote or share your story with the Lyttelton Harbour district.

Errors, Omissions and Typos - are part and parcel of a volunteer service. These quirky additions are offered free for your amusement. But, if we have "got it wrong" - please just let us know.

“community groups”

September 2011

Lyttelton Harbour

Civil Defence

New members welcome. Meet first Thursday of every month, 6.00pm at the Lyttelton Recreation Centre. Next meeting October 6th. To become involved contact the Area Co-ordinator, Ken Maynard, on 03 328 9553.

Lyttelton Community Association

New members welcome. As an issues based organisation, we do not hold regular meetings. If you have a concern which you think has wide spread relevance, or if you would like to be advised of when the next meeting will be held, please email us at LCAssn@vodafone.co.nz or phone 03 328 9553.

Lyttelton Community House

Meals for the elderly continue to be prepared and delivered daily. If you know of any elderly residents who need this service, please contact Christine or Sheryl 03 741 1427.

Lyttelton Food Bank

Donations or collections can be arranged at:

Lyttelton Community House, 7 Dublin Street, Lyttelton

Lyttelton Harbour Information Centre, 65 London Street, Lyttelton

Project Lyttelton, 54a Oxford Street, Lyttelton

Lyttelton Harbour Information Centre

Monday to Friday 11.00am to 3.00pm.

Lyttelton Time Bank

Monday to Friday, 10.00am-2.00pm. Either Bettina, Jen or Lisa will be available at the Lyttelton Harbour Information Centre, Monday, Wednesday and Friday 11.30am - 12.30pm. Or phone: 021 806 406

Lyttelton Youth Centre

Youth Centre/Community House, 7 Dublin Street, Lyttelton. Contact Christine 03 741 1427 for further details.

Plunket Playgroup

From September 5th Plunket Playgroup will held every Monday and Wednesday. Still located at the Lyttelton Recreation Centre, from 10am - 12noon. For more details, contact Lisa York-Jones 03 328 8918 \$0.50 attendance fee to cover costs.

Project Lyttelton

The Portal, 54a Oxford Street, Lyttelton [located behind the Swimming Pool]. Office 03 328 9243.

Time Bank Garage Sale

All donations of good used, or new, household items greatly accepted. Please do not donate items that cannot be sold, as this increases our costs trying to take unwanted items to the charity barn, or worse still the rubbish depot.

Toy Library

Sessions are now on Thursdays each week from 7.30pm to 8.30pm at the Lyttelton Recreation Centre. For more details, contact Roz Jenkins 03 328 8552.

Volcano Radio

Currently - Off Air

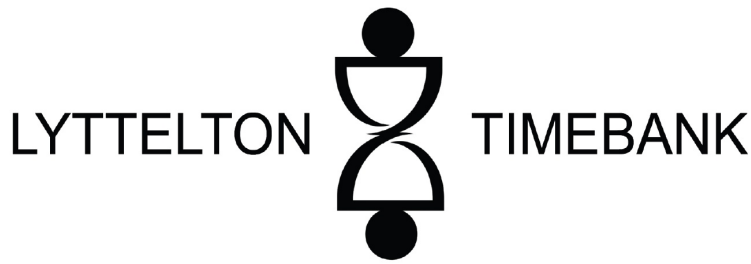
Spread the Message - Not everyone in the Harbour Region receives these newsletters, so please pass them onto anyone you think would be interested. We can also arrange printed copies for interested parties - just let us know.

What's Happening - A big thank you to everyone who emails us with what is happening in their part of Lyttelton Harbour paradise. If you have news, or belong to a community group, own a business - get in contact with us, we would love to promote or share your story with the Lyttelton Harbour district.

Errors, Omissions and Typos - are part and parcel of a volunteer service. These quirky additions are offered free for your amusement. But, if we have “got it wrong” - please just let us know.

“ lyttelton timebank ”

September 2011



Connect with the Lyttelton Time Bank Team:

Bettina, Jen or Lisa : 021 806 406

Email: timebank@lyttelton.net.nz

Web: www.lyttelton.net.nz

Available at the Lyttelton Harbour Information Centre

Monday - Wednesday - Friday : 11.30am to 12.30pm

What is Time Banking?

Time Banking is a way of trading skills in a community. It uses time, rather than money, as the measurement tool. Members of a Time Bank share their skills with other members within the community and are given time credits for the work they do. With the credits they gain, each member can 'buy' someone else's time, and get the service they need.

Why Join Lyttelton Time Bank?

Time Banking adds a richness to Time Bankers' lives. As a concept it brings 'wealth', in the form of friendship, caring for one another, having our needs met from within our own community and getting help with things we can't do. Skills that are often taken for granted are valued - especially non-market economy skills - like mothering, basic home help and caring, friendliness, listening.

In Lyttelton as a result of the Time Bank we can see a tighter community forming. Friendships are forming between people of different backgrounds who would not usually have met. The elderly are being cared for and the skills they share are valued. Special needs people are encouraged to participate. Time Banking builds relationships and trust in a community. Everyone has something they can contribute to the wellbeing of the whole.

Everyone's Time is Equal

With Time Banking everybody's time is equal, no matter what type of work is done. 1 = 1. If you give one hour's work, you receive one hour time credit. If you have another member do one hour's work, they are paid one hour time credit. Every person is equally valued.

Here are a few examples of what Lyttelton Harbour residents are giving and receiving this week:



As we transition to an upgrade of software for Timebank and create a website for the national Timebank we need to be able to design, modify and add content using Drupal. We would love some training! - says Jen



Fairy/storyteller wanted to weave a tale of fairies and stolen fairy treasures for a four year old birthday party. Experience preferred but if you're simply creative, like kids and reckon you'd be great, please get in touch. Roughly 20 minutes of story telling plus 20 minutes of being a visiting fairy :-). Day: 15 October. - says Susan



From time to time we get requests from individuals as well as the Health Centre in Lyttelton, to transport people to the doctors because they are unwell, or need to go to specialist appointments. If you are happy to be rung at short notice to help out in a medical urgency, which mainly will involve transport within Lyttelton, but sometimes outside, then please let us know. Even if you remember vaguely putting your hand up before, please confirm you are still interested, so that we have up-to-date information. - says Lyttelton Time Bank

Can You Help? Or How Can We Help You?

If you can help with any of these requests, or would like to include a request of your own, please contact the Time Bank team.

“harbour events guide”

September 2011

September

19	Backyard Hive	7.00pm	Community Garden Films	The Portal, 54a Oxford Street
20	Lyttelton Mt Herbert Board	1.30pm	Lyttelton Recreation Centre	Community Board Meeting
28	Welcome Mat	12.00pm	Governors Bay Fire Station	Meet residents and network
29	Lyttelton Harbour Network	1.30pm	Lyttelton Recreation Centre	Community Groups meeting

October

06	Civil Defence	6.00pm	Lyttelton Recreation Centre	Ken Maynard 03 328 9553
10	Bergli Wool Fun Day	10.00am	Bergli Hill Farmstay	Rowena MacGill 03 329 9118
13	Lyttelton Mt Herbert Board	5.00pm	Lyttelton Library	Chat to your community board
18	Lyttelton Mt Herbert Board	1.30pm	Lyttelton Recreation Centre	Community Board Meeting
23	Orton Bradley Park Fair	All Day	Orton Bradley Park	www.ortonbradley.co.nz/events

November

04	Sculpture on the Peninsula	Open Night	Loudon Farm, Teddington	Ticket sales: www.sculpturenz.co.nz
05	Sculpture on the Peninsula	All Day	Loudon Farm, Teddington	Outdoor Sculpture Exhibition - \$10
06	Sculpture on the Peninsula	All Day	Loudon Farm, Teddington	Outdoor Sculpture Exhibition - \$10
26	Art in the Park	All Day	Orton Bradley Park	
27	Art in the Park	All Day	Orton Bradley Park	

Lyttelton Harbour Network

For news, events, and what is open or closed around the Harbour Basin, don't forget to visit:

Diamond Harbour Information
Governors Bay Information

www.diamondharbour.info
www.governorsbay.net.nz

Expose Your Event by Adding to this List - just drop us an email at infocentre@lyttelton.net.nz or give us a call, with all the details, and we will add it here, absolutely free.

“ what’s on weekly ”

September 2011

Monday

Pilates	7.15pm	Lyttelton Recreation Centre	Jennifer Rice 03 328 7002 or 027 204 1224
Plunket Play Group	10.00am	Lyttelton Recreation Centre	\$0.50 Lisa York-Jones 03 328 8918
Tai Chi / Qigong	10.30am	Lyttelton Recreation Centre	Geraldine Parkes 03 328 7284

Tuesday

Community Lunch	12.30pm	Community House	7 Dublin Street
Pre School Music Box	10.10am	Lyttelton Recreation Centre	\$3.50 0-5yrs Phone 03 941 5656
Story Time - PreSchool	11.00am	Lyttelton Library	Free every week
Yoga - General	9.30am	Lyttelton Recreation Centre	\$14.00 Rebecca 03 328 8889 or 021 071 0336
Yoga - General	6.30pm	Lyttelton Recreation Centre	\$14.00 Rebecca 03 328 8889 or 021 071 0336

Wednesday

Community Garden	10.30am	The Portal	54a Oxford Street
Plunket Play Group	10.00am	Lyttelton Recreation Centre	\$0.50 Lisa York-Jones 03 328 8918
Pre School Tumble Times	1.45pm	Lyttelton Recreation Centre	\$3.10 Phone 03 941 5656
Yoga - General	7.30pm	Lyttelton Recreation Centre	\$14.00 Rebecca 03 328 8889 or 021 071 0336

Thursday

Dare2Dance	7.30pm	Lyttelton Recreation Centre	\$5.00 Jan 03 328 8977
Toy Library	7.30pm	Lyttelton Recreation Centre	Roz Jenkins 03 328 8552
Yoga - Post Natal	12.00pm	Lyttelton Recreation Centre	\$14.00 Rebecca 03 328 8889 or 021 071 0336
Yoga - Pregnancy	6.15pm	Lyttelton Recreation Centre	\$14.00 Rebecca 03 328 8889 or 021 071 0336

Friday

Story Time - Baby	10.30am	Lyttelton Library	Free every week
Yoga - General	9.30am	Lyttelton Recreation Centre	\$14.00 Rebecca 03 328 8889 or 021 071 0336

Saturday

Farmers Market	10.00am	Lyttelton Main School	Weekly shopping, so fresh
Time Bank Garage Sale	10.00am	The Portal	54a Oxford Street

Sunday

Combined Church Service	10.00am	Union Parish Church	40 Winchester Street, Lyttelton
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Expose Your Event by Adding to this List - just drop us an email at infocentre@lyttelton.net.nz or give us a call, with all the details, and we will add it here, absolutely free.

“ business directory ”

September 2011

Lyttelton

Acupuncture Therapy	Open	18 Oxford Street	03 328 9053	Robin Kerr
Bank of New Zealand	Open	56 London Street	0800 80 04 68	
Beauty by Carly	Open		021 294 5676	Carly Miller
Bells Pharmacy	Open	50 London Street	03 328 8314	
Christchurch Council Service Centre	Open	35 London Street	03 941 8999	Debbie/Patricia
Coastal Living / Picture Framers	Open	34 London Street	03 328 7350	
Coffee Culture	Open	18 London Street	03 328 7080	
Fishermans Wharf	Open	39 Norwich Quay	03 328 7530	
Four Square Supermarket	Closed			
Himalaya Design	Open	20 London Street	03 328 7600	Thurs-Sun
London Fish and Chips	Open	34 London Street	03 328 8819	
London Street Books	Open	48 London Street	03 328 8088	Thurs-Sun
London Street Dairy	Open	34 London Street	03 328 7358	Open 7 Days
Leslies Bookshop	Open	18 Oxford Street	03 328 8292	
Lyttel Arthouse	Open	15 Dublin Street	027 367 3363	Sat-Sun
Lyttel Beauty	Open	32 Voelas Road	03 328 7093	
Lyttel Piko	Open	12 London Street	03 328 8544	
Lyttelton Bakery	Open	34 Norwich Quay	03 328 9004	
Lyttelton Barber	Closed			
Lyttelton Harbour Information Centre	Open	65 London Street	03 328 9093	
Lyttelton Library	Open	35 London Street	03 941 7923	
Lyttelton Health Centre	Open	18 Oxford Street	03 328 7309	
Lyttelton Physiotherapy	Open	18 Oxford Street	03 328 8111	
Lyttelton Recreation Centre	Open	25 Winchester Street	03 941 5656	
Lyttelton Shuttle	Open	Airport, City, Anywhere	0800 08 07 06	
Lyttelton 'Top' Club	Open	23 Dublin Street	03 328 8740	
Mac Todd Solicitors	Open	24 Dublin Street	03 328 9992	
Min Sarginson Real Estate	Open	53 London Street	03 328 7273	
Mitre Tavern	Closed			
Portico	Open	48 London Street	03 328 8088	Thurs-Sun
Professionals Real Estate	Open		03 328 7707	
Project Lyttelton Office	Open	54a Oxford Street	03 328 9243	
Pulp Kitchen	Open	35 London Street		
Ray White Real Estate	Open		03 331 6757	
SAMO Coffee	Open	5 Canterbury Street		Open 7 Days
Sno Clothes	Open	23 Randolph Terrace	03 328 8584	Heather
Storm Hairdressing	Open	34 London Street	03 328 8859	Sally
The Irish Pub	Closed	17 London Street	03 328 8085	
The Loons	Closed			
The Stables Wellness Centre	Closed			
Volcano Radio	Off Air		03 328 8566	
Wunderbar	Closed			

“ business directory ”

September 2011

Governors Bay

Governors Bay Hotel	Open	52 Main Road	03 329 9433
She Chocolate	Open	79 Main Road	03 329 9825
Living Springs	Open	Bamfords Road	03 329 9788

Diamond Harbour

Orton Bradley Park	Open	Marine Drive	03 329 4730
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For news, events, and what is open or closed in Diamond Harbour, visit: www.diamondharbour.info

“ meeting venues ”

September 2011

Lyttelton

Lyttelton Club “Top Club”	Meeting Room	Open	23 Dublin street	03 328 8740
Lyttelton Harbour Information Centre	Boardroom	Open	60 London Street	03 328 9093
Lyttelton Recreation Centre	Meeting Room	Open	25 Winchester Street	03 941 5656
Lyttelton Recreation Centre	Trinity Hall	Open	25 Winchester Street	03 941 5656
Naval Point Yacht Club	Wardroom	Open	Naval Point	03 328 7029
Project Lyttelton	Meeting Room	Open	54a Oxford Street	03 328 9243

Governors Bay

Living Springs	Open	Bamfords Road	03 329 9788
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Diamond Harbour

Diamond Harbour Community Hall	Hall	Open	Waipapa Avenue	03 329 4119
Diamond Harbour Community Hall	Stage Room	Open	Waipapa Avenue	03 329 4119
Orton Bradley Park - Boardroom		Open	Marine Drive	03 329 4730

“accommodation”

September 2011

Lyttelton

- **Dockside Apartments.** Three private apartments enjoying harbour views, now open and available for casual holiday or short term occupancy. Scenic and so close to London Street, this is an ideal option for friends or family to stay. Options range from studio; one bedroom or two bedroom apartment. Tariff from \$90 - \$120 per night. Phone Grant or Kathy on 03 325 5707 or view more details online www.dockside.co.nz.
- **Flat Mate.** Wanted to share sunny house with mature female and feline friend. Fully furnished, the north facing room is available at \$140 per week plus share of expenses being power, phone and wireless broadband. Great views and sunny aspect in an earthquake safe house. Available now. Call Michelle 03 328 8020 or 027 416 0625.
- **Flat Mate or boarders** wanted for short term family accommodation. Two furnished bedrooms available in large warm modern family home with parking and great views. Short walk to bus, London Street, and schools. Includes separate lounge and bathroom. \$150 negotiable per room, per week, plus expenses. Can include wireless and separate sky box. Meals and laundry could be provided if required, for extra. Phone Jan 328 8893 or 021 554 001.
- **Lyttelton Studio.** One bedroom studio flat in Lyttelton, available for rent from August 9th 2011. Just a short walk to London Street, and deemed very safe by EQC. Ideally suited for one person. Fully furnished; self contained; warm and sunny with a north facing aspect. Rent \$220 per week, plus power, phone and wireless broadband. Call Michelle 03 328 8020 or 027 416 0625.

Diamond Harbour

- **House for Rent.** Lovely four bedroom retreat available for cat lovers and conscious caring people only. Rent negotiable above \$300 per week for the right people. Email Paru at info@journeyessence.com for more details.
- **House Sitter Wanted** We live in Diamond harbour and have to stay in Christchurch for a few weeks to care for our unwell daughter. We are hoping to find a person who would stay here and care for our two cats. If anyone would like a break on the sunny side of the harbour in a very warm sunny house please email Jo Mae jomae43@yahoo.co.uk
- **Mt Evans Bed and Breakfast** offers accommodation in two self contained cottages. Quiet rural setting only 500m from the beach. For further information contact Pauline 03 329 4414 or visit www.mtevansbnb.co.nz
- **Orton Bradley Park** can offer self contained camper van sites for overnight stays. Services include 15 powered sites; treated drinking water; toilet blocks and dump site, with the golf club and tennis court next door. Fees start from \$15.00 per night for two persons, with additional adults at \$6.00 per night. Tent camping is not permitted, as we are unable to provide the facilities, and are unable to deal with waste water disposal. Contact 03 329 4730.
- **Waimarama Studio** available for rent. Short or long term stay. Two bedrooms, completely self contained, overlooking the garden and harbour. Very warm, clean and comfortable accommodation. Tariff \$200 per week plus power. View more details online www.bookabach.co.nz/2456 or phone Karen 03 329 3006.

Governors Bay

- **Governors Bay Bed and Breakfast** offers a place to relax and rejuvenate on nine acres to bush side paradise beside the harbour. Enjoy breakfast on the deck while listening to the native bird song. Furnished room with ensuite bathroom and separate sitting area also available for short term rent for those seeking emergency accommodation. For more details contact Eva on 03 329 9727, or view on line www.gbbedandbreakfast.co.nz.
- **Living Springs** offer an array of accommodation options from fully service private rooms, studios, twin rooms, shared bunkrooms to outdoor camping. Also available are some powered caravan sites. All rooms are clean, comfortable and well maintained for your relaxation. Contact Living Springs on 03 329 9788 or view more details on line: www.livingsprings.co.nz.