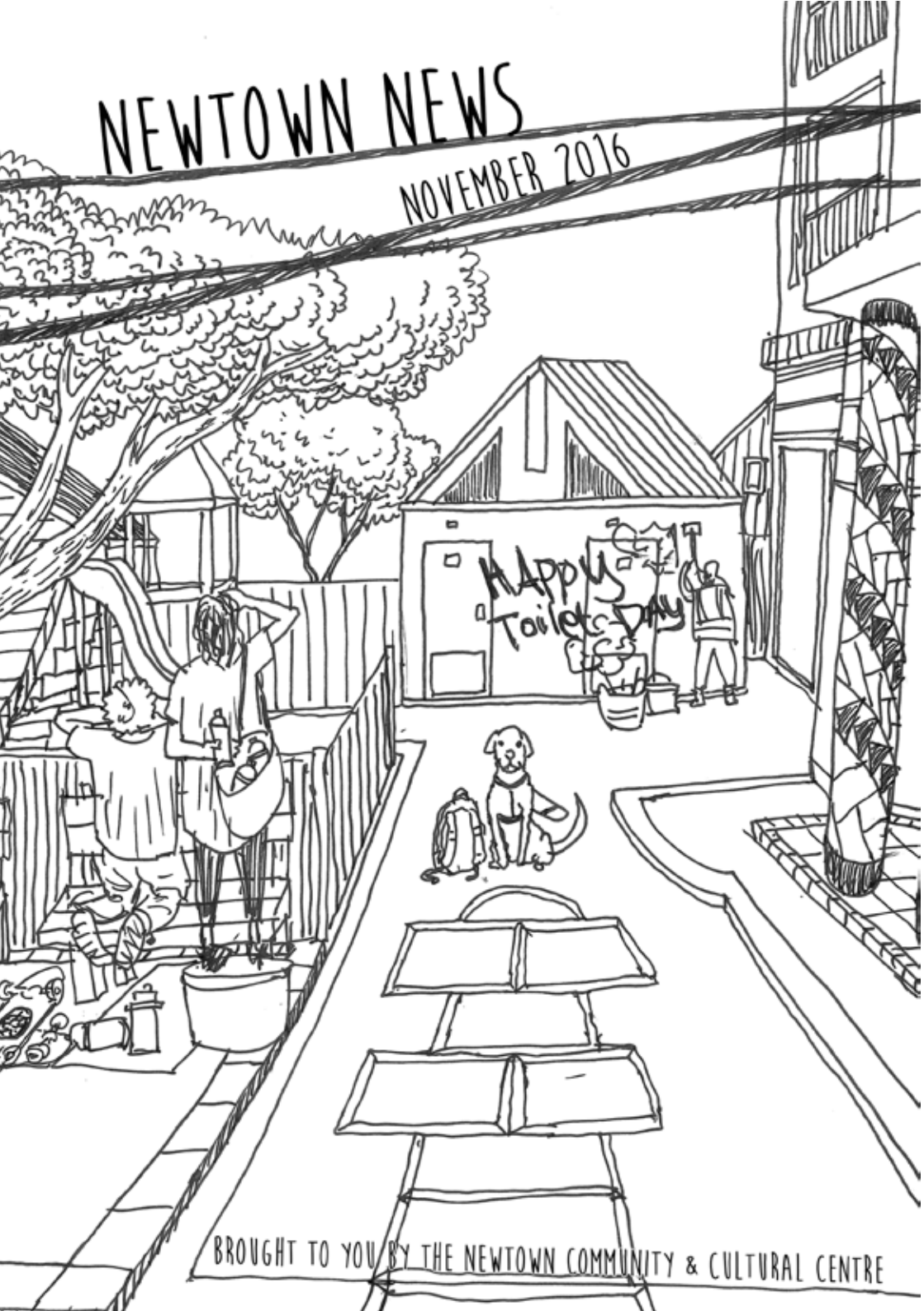


# NEWTOWN NEWS

NOVEMBER 2016



BROUGHT TO YOU BY THE NEWTOWN COMMUNITY & CULTURAL CENTRE



Kia ora Newtown,

I love November, it's such a great month. It finally feels like Wellington is warming up and plus it's my birthday! Who could complain? It's also great because new coordinator Eryn Gribble, starts here at the community centre! So this is my last Newtown News as official editor, as Eryn will be at the helm.

I say 'official' editor because this last month we've had Kayte Fairfax and Olivia Richardson pulling all the strings to piece this issue together. I want to acknowledge their awesome work! They've both been excellent to have around smashing out the mahi here at the community centre. Classic lady power!

More great news...Wellington City Council have given us a grant to run a monthly bike maintenance workshop series AND buy a kit of bike tools for the Newtown Tool Library! The first workshop is on Saturday 26th November 1-4pm, then from January they'll run on the 4th Saturday of the month. We are stoked to have the brilliant (and super skilled) bike mechanics from Mechanical Tempest and Wrenches with Wrenches onboard to run these workshops.

In this issue check out our articles on World Toilet day and World Tolerance day, some great advice from our garden columnist Linnea for those green fingers amongst you, and more quirky bites of local history from Chris in the History files. Still not enough? Then don't miss the What's the Haps page for fabulous events in November!

Here's me handing over to Eryn! All the best out there people.

Ngā mihi nui,

Renee Rushton

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Cover image by Sam Lee Design by Olivia Richardson

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NOTORIOUS NEWTOWNER



**Michael Rivers has a chat with this month's Notorious Newtowner Mohamed Jama Ahmed in the tasty Red Sea Cafe.**

"Shocked!" That was Mohamed Jama Ahmed's first feeling when he arrived in New Zealand at the age of sixteen after traveling from his home in Somaliland's capital city of Hargeisa. Two weeks after his arrival he was enrolled at Rongotai College and began the navigation of clunky kiwi colloquialisms.

Only a handful of Somali families lived in Wellington at that time and although there was a strong support network the new way of life was very challenging. Mohamed explained that when you come to a different country "everything you touch has its own value". It can be hard when you want to experience something which is "the natural gift of being a kiwi" - not just because of the financial cost of the experience but also the cost of integration. There is a mentality that comes across sometimes, that you should feel lucky and appreciative to be in New Zealand, but don't get too ahead of yourself.

Despite these challenges, Mohamed loves New Zealand and Wellington. "There's no need to get lost in high-rise - there's bush, beach and mountain all close by". And of course, Newtown!

There's a strong East African community in Newtown and Mohamed always had an idea to cater to them. After a four year building science degree, and a stint cutting up kerbs as a taxi driver, he got the coin together to buy a small Newtown kebab business, now known as the Red Sea Cafe. He diversified the menu by offering Egyptian, Moroccan, Ethiopian and middle eastern dishes as well as food from his own country. Chefs from other ethnic communities with certain styles of cooking or specialised dishes regularly come in to showcase their food to lucky customers. It's also a comfort for the Islamic community to have a place where the food is 100% Halal.

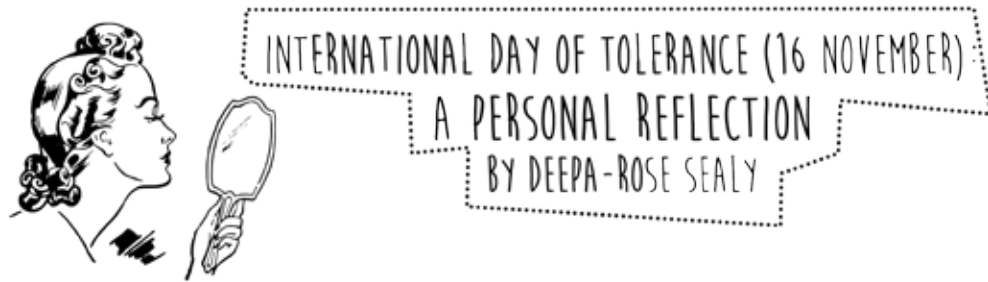
The business has moved from its old site, across the road to a more roomy and inviting space at 217 Riddiford St. Sitting at a table with Mohamed, we both remark on its natural reverberation, and he says that on an extra rare occasion the acoustics will hum with the plucked notes of the Oud, his much loved native instrument. He hopes that in the not so far off future he can bring in an Oud virtuoso so customers can be softly serenaded in true East African style.

Sometimes you'll find the Red Sea Cafe clanging with chat and dedicated mastication; other times there's a hushed lull. But give Mohamed a holler and he'll generally emerge with a friendly smile and a conversation on gastronomic creation.

As always there's way more back story, but I'm sure Mohamed can tell you all about that! You could also go to [thelocalcult.wordpress.com](http://thelocalcult.wordpress.com) to read up in your own time.



*The views and opinions expressed in this publication are solely those of the original authors and other contributors. These views and opinions do not necessarily reflect those of the Newtown Community & Cultural Centre.*



We're conflicted. We live in a globalised world. A world that comes to us in snippets, bites and sometimes strong gusty winds of news and challenging information. Our now globalised minds breathe, absorb and digest the many flavours of beliefs that abound in those winds of words.

However, in that very same world we are constantly fed the notion of our own individualism. A much calmer wind for sure. One that helps us feel secure in ourselves as we face the world with our own set of beliefs, our own ways of doing things, and our unique life choices and personal history.

So now a conundrum. Two different winds at play creating a tornado of conflict. How can we, after all, be tolerant of both the many varied beliefs around us and our own ideas which may conflict with them?

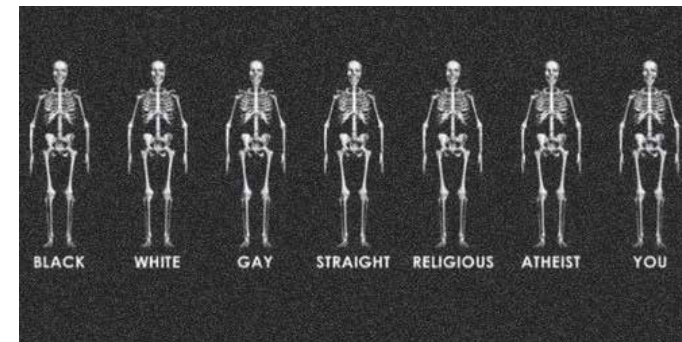
Just a few weeks ago this became a confronting question for me. I was watching the documentary *Going Clear: Scientology and the Prison of Belief*. I knew it would be educational, offering insight into a set of beliefs that have come to me on those global winds but that I didn't know much about.

What I didn't realise though, was that as tolerant as I think I am, I had some deep-seated prejudice and ignorance from my upbringing that made the film nauseate me. I felt the level of psychological interrogation or 'auditing' that scientologists go through was highly invasive. I thought they were being intolerant of how people chose to live their lives.

However, the irony was that my own moral judgements had made me intolerant of this different set of beliefs; this different way of living.

The United Nations celebrates International day of Tolerance on the 16th of November. It aims to encourage us to be more tolerant of these many beliefs and to recognise "the universal human rights and fundamental freedoms of others especially people who are naturally diverse" and that "only tolerance can ensure the survival of mixed communities in every region of the globe."

In Wellington we celebrate our multicultural and cosmopolitan community with many



events that include, rather than exclude. Every year we celebrate Diwali, Chinese New Year and Gay pride for example. However scratching below the surface reveals a different reality for many. As a woman of dark coloured skin I

have faced closed doors in job and flat hunting, and I had a good dose of racial bullying at school.

If we turn households inside out we can be faced with people's fears about diversity and what tolerance means to them personally. Is it immigrants coming in and taking jobs? Could it be different religious backgrounds filtering into schools thus asking for a more tolerant revision of our education system? Is it our own backgrounds that conflict with this fast changing society? Or could it be the gusts of an intolerant media wind that brings central-right biased, somewhat racist, ageist, sexist and otherwise intolerant news into our homes?

How can we challenge these individual fears and lack of tolerance if they don't reflect who we are as a city, or even perhaps as a country on the edge of a fast growing and overlapping world? How do we quieten the storm, and go forward as a genuinely tolerant society? As UN Secretary-General Ban Ki Moon says, we should "recognize the mounting threat posed by those who strive to divide, and let us pledge to forge a path defined by dialogue, social cohesion and mutual understanding."

So let's revise this. Education for tolerance should include open dialogue, genuine social cohesion and mutual understanding, and negate the forces within us that lead to fear which might exclude others. Our young people should be encouraged to develop independent and critical thinking with sound ethical reasoning. Because, as writer Lloyd Shearer said, we should

"resolve to be tender with the young, compassionate with the aged, sympathetic with the striving, and tolerant of the weak and the wrong", as at "some time in your life, you will have been all of these."

So let's part those winds that divide us from the path of tolerance and let the awareness of tolerance not just be on November 16th but in every day and everything we do and think.



# 19 NOVEMBER World Toilet Day BY HARIATA HEMA

Did you know the world has a sanitation crisis? One in three people on the planet still don't have access to a clean and safe toilet.

This is an urgent priority because health, education, gender equality, nutrition, the environment and the economy are all impacted by inadequate sanitation.

The United Nations officially designated 19 November as World Toilet Day in 2013 as part of their call to renew efforts to provide access to adequate sanitation worldwide. As you can imagine, there are cultural barriers to solving toilet-related issues when people will not talk about it or even acknowledge there is a problem.

In this country, we are fortunate to have infrastructure in place to ensure public and private buildings have toilets and handwashing facilities. And, of course, associated and necessary systems to deal with sewage. They are required by law, with penalties for noncompliance.

You've probably already discovered the two public toilets in Newtown provided by Wellington City Council: 9 Constable Street and at Newtown Park Pavilion.

**But have you ever wondered what would happen if there was a major earthquake or other natural event that disrupted our sanitation system so much that it became unusable?** This is not something most people think about or have acted on. Yet major health issues would quickly arise if we couldn't respond immediately, and en masse. The alternative is not nice: did anyone else walk the streets of Christchurch in the earthquake aftermath and notice temporary toilets? One for the whole street to share – and very smelly!

It might seem ironic, but it is individual households taking responsibility now that would get us through as a community in a future emergency. **Just as we are wise to store water for at least a couple of weeks for washing and drinking in our household, each household should also be geared up with an emergency toilet system.**

Wellington Region Emergency Management and Green Earth Development have three types of indoor emergency compost toilet that you could choose from. There is a standard model at \$295, a DIY kitset system for \$210, and a kitset disability model for \$325. You can go to [www.emergencycomposttoilets.co.nz](http://www.emergencycomposttoilets.co.nz) to find out how these work and order one, or visit the Sustainability Trust in Forrester's Lane to see a standard model on display.

If there is anything World Toilet Day encourages us to do, it is to support worldwide provision of safe and clean toilets, and make sure we remain safe here in Newtown in a major emergency.

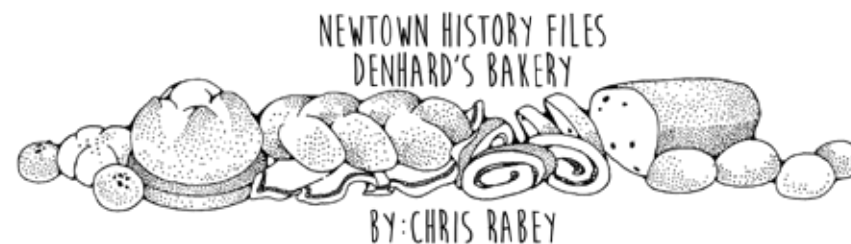


# YOUR EDIBLE OASIS IN NOVEMBER BY LINNEA LINDSTROEM

- Yuss, finally time to get those plants in! When the soil is warm enough to put your bum on, tomatoes, zucchinis and capsicums can go in – at least that's what my Grandma said. And at that point, you can direct sow basil (ie plant your seed directly into the ground, instead of raising a seedling first) in the garden too! Basil goes really well with tomatoes, both in salads and when you grow them. Plant out seedlings of everything else you want to eat around Christmas too: lettuces, spinach, green beans, peas, sugar snap peas... Also direct sow radishes, carrots, and beetroot every couple of weeks so you have some ripening all the time through summer.

- All pumpkins, cucumbers and other space-consuming vegies can go in too, on an old compost spot or in a tucked away corner. As long as there's enough nutrients and water, and at least 6 hours of sun a day, these will be fine even if they don't grow in a proper garden bed. Lucky that, as they take up a lot of space! You can also grow them up a fence or ladder, or use stakes to support them to climb. Underneath, the leafy greens will thrive in January and February when it gets too hot in the sun for them. If you're going away over Christmas, make sure your neighbours or friends can water your garden, and stop sowing and planting towards mid-November. You can buy plants again when you get back to fill any gaps!

- Linnea Lindstroem is a permaculture designer and teacher based in Newtown where she also runs workerBe oasis' urban farm. Her workshops are all through November, Wednesdays 5-6.30pm. **Book online [www.EdibleOasis.net](http://www.EdibleOasis.net)**



# NEWTOWN HISTORY FILES DENHARD'S BAKERY BY: CHRIS RABEY

Denhard Bakery was named after Henry Denhard, younger son of a German family who were London bakers in the 1820's. Henry emigrated to Melbourne in the 1860's to try his luck in the gold fields. This didn't work out so he travelled to Greymouth where he went back to the family tradition and set up a bakery there. Once this was running, he moved to Wellington, where he established the premises in Adelaide Road in 1890.

The name originally was Denhardt, but in NZ the "T" was dropped. In 1914 the premises were converted to automatic bakeries, occupying a 3 story building, and employing 30 people. The bakery made 30,000 loaves a day, delivered all over the city and suburbs. On a southerly day the gorgeous smell of freshly baked bread was enjoyed for miles around. Only in the last few years was the business sold and the site purchased by Foodstuffs, owners of New World.





### Just Eat It - Film Screening

Ever wondered how can you help stop food waste? We all love food - so how can we be wasting \$563 worth of food a year per household in NZ? Newtown locals Sofia and Renee invite you to a free screening of the acclaimed food waste and rescue doco Just Eat It. You'll hear about how you can personally make a difference, and hear from great speakers from Kaibosh, Kaicycle and Love Food Hate Waste. The film is at 6pm, Thurs 10th Nov at the Newtown Community Centre (cnr Rintoul & Colombo Streets). **RSVP your free tickets here:** [www.eventfinda.co.nz/2016/just-eat-it-food-waste-story/wellington](http://www.eventfinda.co.nz/2016/just-eat-it-food-waste-story/wellington)

### Summer Bike Maintenance Workshop Series

The Newtown Community Centre is hosting a Summer bike maintenance workshop series. The workshops will be run by experienced bike mechanics from Wenches with Wrenches and Mechanical Tempest. First workshop is Sat 26th Nov 1-4pm on the Colombo Street side of the Centre (next to the colourful bike stands). Bring your broken bike and let these skilled bike-fixing folk help you out!

### Baobab's fabulous Friday night lineup & new exhibition

Baobab has a fantastic Friday night line up for you in November: Los Helios (4 Nov, 7pm), Serendipity Duo (11 Nov, 7.30pm), The Gypsy Hendrix Experience (18 Nov, 7.30pm) and General Vibe (25 Nov, 7.30pm). Baobab also has a new art exhibition from 3rd-30th Nov - 'Exhibition of New Works by Julia Bromley.' Head on down to the Exhibition Opening Night (9 Nov, 6.30 - 8.30pm). Also Baobab are now taking bookings for Christmas Functions. Call them or pop into their cafe on Riddiford Street for more info.

### Graduation Season at the New Zealand School of Dance

Come and see exhilarating performances by 2016's new dance talent that showcases their hard work and comparable talent with the many graduates now performing with companies worldwide. NZSD Graduation Season:

16 - 26 Nov 2016, at Te Whaea National Dance & Drama Centre, 11 Hutchison Road, Newtown. **Tickets and info at:** [www.nzschoolofdance.ac.nz](http://www.nzschoolofdance.ac.nz).

### The Need For Tweed Ride

Local business Bicycle Junction cordially invites you to join them on 5th Nov 2016 to celebrate the history of the bicycle, and a bygone era when lady and gentlemen riders ruled the roads and alleyways. The ride departs from Shelly Bay at 1pm, heading south. Afternoon tea and entertainment is served 5km around the bay at Cog Park near Greta Point, with final entertainment, refreshments and a prizegiving at Rogue and Vagabond lawn on Garrett Street, 3km further north. **For more info:** [www.facebook.com/events/317927525231167](http://www.facebook.com/events/317927525231167)

### NEW Classes at the Newtown Community Centre!

Choreography 4 Kids (Make Your Own Dances) - a class for any child who loves to dance! Discover your own style, have fun and create your own dance masterpiece! For kids 6yrs+ 3.30-4.20pm. Comedy Club 4 Kids - A combination of physical comedy (a la Charlie Chaplin/ Mr Bean) and theatre, this class allows kids to play, be silly and learn how to create something watchable. Includes physical comedy, clown skills and theatrical storytelling. For kids 8-13 years, 4.30-5.20pm. Both classes run from Oct 17-Dec 15, \$90/term. **For more info:** Jen McArthur 021 321 508 or [jennyrowan.mcarthur@gmail.com](mailto:jennyrowan.mcarthur@gmail.com)

### Zumba at the Newtown Community Centre - Exercise in Disguise!

These fab classes have had low numbers lately, so Natasha is considering her options. The classes are low impact and gentle, for all ages, and kid friendly. All beginners welcome! Thursdays, 1-2pm at the Newtown Community Centre on Rintoul and Colombo Streets. \$5 to \$7.

