

Newtown News

October 2016

Brought to you by the Newtown Community & Cultural Centre.





Kia ora Newtown,

Well it's finally happened. Long time coordinator at the Newtown Community Centre, Anna Porter has left us to go on maternity leave. Ciao Anna! Please come and visit lots! We're going to miss you!

I will be filling in for Anna while she's away, and we are stoked to announce that the new coordinator who will sit in my seat, will be Eryn Gribble of Alpha Art Studio fame! She's off overseas to do a volunteer stint with Habitat for Humanities (such a do-gooder! We love it!), but will be onboard when she's back in early November. Do drop in and say hi if you're passing by!

Aside from all these staff changes, there's some other exciting changes taking place too. The long awaited Newtown Tool Library is opening on Saturday 1st October! Hooray! The Tool Library, based at the Community Centre (corner of Rintoul and Colombo Streets) will be open on Saturdays from 11am-1pm and Wednesday evenings from 5-7pm. See their website www.newtown-tool-library.com for more info!

We've also got a fantastic new vintage market called the Newtown Weekly at the community centre on Saturday mornings and I've been having conversations with Mechanical Tempest and Wenches with Wrenches regarding monthly bike maintenance workshops. So Newtown Community Centre is going to be the place to be on a Saturday!

I hope you are all super well and enjoying the extra daylight hours now that we've got daylight savings back. Happy October Newtown!

Ngā mihi nui,

Renee Rushton

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Cover image by Robbie Neilson (amazing!), Drawings by Rose M. Sealy, Design by Olivia Richardson (thanks heaps!)

Thanks to the support of our amazing local businesses! Please support them back!



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Renee Rushton has a chat with this month's Notorious Newtowner Ryan O'Connell in the comfort of her own lounge!

Obviously I already think Ryan's fantastic, because he's my flatmate! But as always, interviewing another Notorious Newtowner has been a great way to ask lots of nosy questions - resulting in getting to know a radical change-maker and great friend even better!

Ryan grew up as the youngest in a family of three boys in Dunedin. "As a kid I was really into anything with wheels: bikes, trolleys, cars, motorbikes, anything." This love of wheels seems to have stuck with Ryan as I think through his collection of wheeled vehicles around the house and the city - the most impressive of these are his fleet of electric bikes which he hires out to tourists as part of his business Switched on Bikes!

After high school, Ryan started a finance degree in Dunedin, but got half way through and realised that he didn't want to work in a big company. "I was more interested in small business. So while I was studying I set up two small businesses." One was called Delivery Boy - a man and van business, the other was called Rollin' Rentals - which hired out converted sleeper vans and camper vans to students. So keen and enterprising!

This was amazing for Ryan because it "meant I could leave my job at Smith City. It was the best feeling ever!" Asking Ryan why he felt that way, he said, "it was exciting, I was learning something new and I got out of it exactly what I put in. Whereas when I was working at Smith City I was on a low wage and I could only make this into a good wage if I convinced people to buy more stuff they didn't need, on hire

purchase." This made Ryan super sceptical of consumerism and debt.

After some time loving the freedom that being self-employed allowed, Ryan decided that he didn't want to make money out of encouraging people to drive cars anymore, so he wrapped up his businesses and went traveling throughout Australia then Europe. There he WWOOFed, worked supporting people with disabilities and got his motorcycle license to tour the continent on small 250cc bike. Wow! What an adventure!

On coming back to NZ, Ryan moved to Wellington to get work at a not for profit organisation. He landed a role as a volunteer coordinator at IHC. He also started volunteering, then working for Kaibosh, Wellington's amazing food rescue organisation! Wrapping up this amazing story, Ryan then quit his job at IHC and founded Switched on Bikes, Wellington's most excellent electric bike hire company.

As usual, this is a tiny snippet of Ryan's story, so if you see Ryan around Newtown I'd recommend saying hi and asking him about all the stuff I couldn't fit on this page! Or if you happen to be passing by the waterfront, why not swing by Switched on Bikes and hire an e-bike from him! You won't regret it! And/or you might be interested in supporting Kaibosh by heading along to their fundraiser Spring for Kaibosh on at 4pm, 15th October at Southern Cross Bar. Don't forget your dancing shoes!



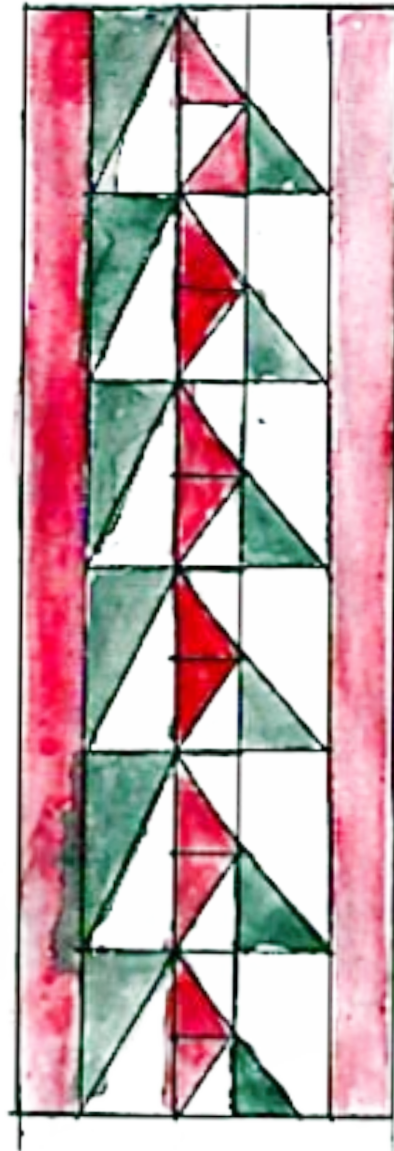
Pitopito Tuhinga: Enriching our lives with Te Reo Māori

By Quentin Abraham

As an alternative to a Te Reo Māori immersion hui in January, I was inspired to speak Māori for a week at home and in our neighbourhood. After all, the vision for a living language is that it is spoken and used in our everyday coming and goings. Where better than our beautiful, friendly and community-minded suburb of Newtown? The good news was all the people I spoke to were very warm and curious about speaking Te Reo. Coffee shops accepted my crib sheets so I could order a flat white, strangers asked me about classes and expressed an interest and love of this unique and rich treasure we have in Aotearoa/New Zealand. The downside was the majority of people I spoke to replied in English albeit asking about how to say simple phrases or words e.g. How do I say 'yes' in Māori. The exceptions to this rule were people I deliberately sought out from previous language classes and the son of the furniture restorer who had attended Kura Kaupapa.

Frequent barriers to learning Māori proffered over the past 13 years include – it's not our language; why not learn another language; I'm too old; they don't want us to steal their language; I've no time or other priorities; I'm not naturally a language speaker; it's a dying language; what's the value unless you are doing it for work?; I don't want to take resources from Māori; I know a few waiata and phrases.

I now spend less time addressing these questions and the effort required to learn this language. I give thanks for having been gifted the first language of this country. It offers the possibility of being introduced to some mind expanding ideas; the opportunity to visit little known maraes; to witness astounding levels of scholarship, performance and oratory skill; to stand strong in our own culture/s and know we



are making a visible commitment to upholding our responsibilities to Te Tiriti o Waitangi. Yes, if you don't learn this language you are missing out.

One of the examples of how this journey has enriched my life in this country was our citizenship ceremony in 2006. Not keen to swear allegiance to fight for the Queen of England, we tongue in cheek asked Wellington City Council if we could do this in Te Reo Māori. To our surprise they confirmed this was possible. As would usually be required in Māoridom, this statement had to be learnt not read. We discovered the Māori version was even more staunch in its commitment to the Crown than the Pākehā version. We stood in the very colonial, wood panelled chamber alongside the token, Māori-cloaked elder portrait on the wall, the assembled Council members and citizens-in-waiting bursting at the seams. Sam Jackson, the encouraging kaumātua, mihied to everyone, then gave us a nod. As a couple, Marion and I nervously recited our commitment to this country and its archaic 'parliamentary representative democratic monarchy'. This might have been the end of it if we had not asked our kaiako (teacher) and classmates if this citizenship process was acceptable. They were very excited and insisted they would have to attend this ceremony. If we invited our Māori friends, we felt we had to invite our other friends. The City Council explained that only two guests were permitted but we could invite our 70 friends to the foyer area. Here we were welcomed with a mihi from our whānau in Te Reo Māori, accompanied by waiata, our basic Te Reo response, followed by food at a local pizzeria. Our extended citizenship ceremony is just one of the ways our journey with Te Reo Māori has enriched our lives.

Imagine 10 years from now wandering into Newtown and being able to effortlessly speak the first language of this country with our neighbours in the way we might speak French in Paris. Kia kaha koutou. Ākona te reo, kōrerohia te reo; whakamātauia te reo.

Te ohonga ake i tāku moemoeā, ko te puāwaitanga o ngā whakaaro
I awoke from my dream, to the blossoming of my thoughts.



This might be my last chance to throw in a recipe in the Newtown News, so why not make it my go-to for when I can't be bothered putting in too much effort but still need to look awesome in front of dinner guests?! This recipe is one I've adapted from a vegetarian cookbook bought years ago, and evidently, was the only recipe that was actually worth making a second time! (Needless to say, the book hasn't been referred to much since...) And you can whip it up in under 30 mins! Enjoy!

Ingredients:

sheet of puff pastry*	2 - 3 tablespoons of water
2-3 courgettes	two small handfuls of Parmesan cheese
200gm block of goat's cheese feta	olive oil
1 - 2 cloves of garlic, crushed	salt and pepper

1. Roll out your puff pastry and place into a floured/greased/lined baking tray (for this recipe, I use a tray about 24cm x 30cm)
2. In a bowl, mix the feta cheese, crushed garlic and one small handful of parmesan. Add a few tablespoons of water so that it becomes a thick paste. Spread this evenly over the pastry, leaving about a 1cm edge.
3. Thinly slice (about 2mm) the courgettes on a angle and arrange the slices so that they're half overlapping each other, in tight rows, over the spread feta.
4. Scatter the rest of the parmesan over the courgettes, drizzle with olive oil and season with salt and pepper.
5. Pop into the oven at 200C for about 15-20 mins, until looking cooked, and underside of pastry is crispy.
6. Serve with your choice of sides (salad, spuds, beans etc)

*Kilbirnie Pak n Save makes and sells its own blocks of truly vegetarian puff pastry - most commercial brands contain animal fats. I suggest buying a large block, cutting it in quarters, wrapping and freezing each quarter, and then defrosting them as you need them. I usually find one quarter would do the base of a pie or tart/flan well.



From Saturday 1st October, the Newtown Tool Library will be opening its doors! Not sure what a tool library is? Well! The Newtown Tool Library is a lending library for tools of all sorts. We have a growing collection of second hand and new tools (donations welcome) which will be available for lending to members of the Tool Library. You can check out our stock so far on our website: www.newtown-tool-library.com/tools. We are located at the Newtown Community Centre and run by volunteers. Opening hours are Wednesdays 5-7pm and Saturdays 11am-1pm, So come on down, join on up & borrow yourself some tools!

Natalia Lombardo
Coordinator, Newtown Tool Library



Kia Ora!

My name's Eryn and I'm the new kid on the block! I'm really thrilled to be joining you all in Newtown as the new coordinator working alongside Renee (And a little bit gutted I don't get to work with Anna too! - She'll be missed!)

You might have seen my rainbow fringe and dreadlocks rocking about Newtown at local events, the market, the fantastic op-shops. Whilst I don't live in Newtown anymore - it's one of my favourite places to hang out and I've long admired what the NCCC does. For the past few years I have been working in the disability sector as coordinator and support worker for Alpha Art Studio and Gallery, supporting artists with intellectual disability to be creative, promoting their art careers and assisting them to



live the life they want in their communities. It's been a great gig!

Working for and with different communities is my passion. I believe in building and nurturing communities for positive change through fostering a sense of belonging, the model of inclusion and supporting people's wellbeing. A few things I'm into : Timebanking, art, making things, music, guinea pigs and goats, road trips, festivals, laughter, the art of conversation, coffee!

I'll be starting in early November cos as you're reading this I'm in Chile building houses with Habitat for Humanity with my mum!! I'll be back soon ready to get stuck in! Please don't be a stranger - Come and say Hi!

Eryn



Wanting to grow your own for the very first time? Anyone can do it! Here are some handy tips to get you started. Start with a small handful of different plants. Each plant has different needs, and it's much more satisfying to successfully grow three things than to fail at a dozen. Choose things you really like to eat. The reward is much bigger, and you build a relationship with your plants while you're tending them and waiting. Be sure that the plants will thrive where you want to grow them. Outdoors, most need to be sheltered from the wind, have the right temperature or season (for example, basil needs it to be fairly warm and peas don't like too much heat), enough water and good "open" soil. Indoors, they need big enough pots, good potting mix and regular watering and checking for pests. Check if what you want to grow can be transplanted, in which case you can buy seedlings, or whether it has to be direct sown, in which case you have to sow the seeds (more risky). Last but not least, ask an expert to show you. There's nothing like having an experienced person's advice!

Linnea Lindstroem is a permaculture designer and teacher based in Newtown where she also runs workerBe oasis' urban farm. She's training future urban farmers in bio-intensive methods and runs regular workshops.

www.EdibleOasis.net



The Newtown Weekly

The Newtown Weekly flea market is now up and running every Saturday, 9am to 1pm, at the Newtown Community Centre. Pick up some original art, flowers, handmade crafts, and enjoy music, massage and more! Running every Saturday morning, so email Kate if you're keen to hold a stall: thenewtownweekly@gmail.com or find it on facebook to get sneak peeks of great wares from new stallholders!

The Newtown Tool Library

The Newtown Tool Library opens its doors on October 1st, 11am! Based at the Newtown Community Centre, the tool library stocks a growing collection of tools for a variety of DIY jobs and will be open on Saturdays 11am - 1pm, and Wednesdays 5pm - 7pm. Come down on Saturday to get yourself a half-price membership fee, or check out their website www.newtown-tool-library.com

Hoop Dance Classes

Back by popular demand! Join Frenchy for this hoopdance class and learn tricks to impress your friends and get fit. The course will take students through heaps of tricks and look at flow, transitions and some group work. Hoops are supplied, and beginners welcome! At the Newtown Community Centre, starting October 11th, 6 - 7pm. \$15 per session or \$100 for 8 week pass.

Spring Celebration

Did you know that Newtown has its very own urban FARM?! Come along and celebrate the start of spring with an afternoon of food, music and a garden tour of the WorkerBe Oasis urban farm and community garden on Hospital Rd! There'll also be a chance to swap or sell your surplus seeds and seedlings with others and take part in the free 101 Food Growing workshop to launch their workshop series "Grow More Veges". October 9, 1 - 4pm.

14 hours homeless

14 Hours Homeless is back on for 2016! On Friday 7 October, you can join hundreds of other Kiwis around the country and sleep out in a car, on a couch or on cardboard and raise funds to help New Zealand's homeless population. Get more info and/or register now at www.14hourshomeless.org.nz to sleep out and raise awareness for homelessness in New Zealand.

Baobab 8th birthday bash (!!) and fabulous Friday night lineup

Baobab will be celebrating their 8th birthday on Sat 15th October! Head along from 3pm for some sweet drinks specials, a \$5 BBQ, and an awesome music lineup feat. General Vibe, Vanessa Stacey & Johnny Lawrence, Sulco D'Alma & Sam Manzanara Band. Also! If you're looking for something to do on Friday evening in Newtown, Baobab has you covered: 7th, Ol' King Cole; 14th, Jhan Lindsay & Special Guests; 21st, Me & Bob (Duo); 28th- Baobabs Open Mic Night Returns - Hosted by Jhan Lindsay.

Spring for Kaibosh

Grab your dancing shoes and help Kaibosh (www.kaibosh.org.nz) feed those in our community who need it most! On Saturday 15th October, 4pm-midnight, the Southern Cross will play host to a musical extravaganza in aid of homegrown charity Kaibosh Food Rescue. Fab bands & DJs all night long! Spectacular visuals by VJ RayzorDoll! Charity auction! GOOD VIBES & GREAT TIMES all for a great cause!

Raw Circus Popstars

RAW Circus is back! The Wellington Circus Trust has some amazing performances from some of their fabulous circus students, Whitireia circus students and some professional circus artists such as Mary Weir, Shona Conacher, Mr Wizowski, Zane and Degge and more! The show is on Saturday 8th October 2016, doors open 7:30pm, show starts at 8pm, suggested koha of \$10-\$20 per person. At the Circus Hub, 11 Hutchison Road, Newtown, Wellington.