Te Tai Tokerau By-Election: The Contenders

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By the time this issue of Ae Marika reaches you, the contenders for this year’s Te Tai Tokerau by-election will be known. Here we profile the three main candidates. We also asked them to tell you why you should vote for them.

Before we get to the candidates, we went out on the streets of Kaikohe and asked people like you, the voters, who they would be supporting in the June 25 by-election.

Gordon Herbert’s voting for Hone Harawira: “It’s a Maori thing.”

Miri Rauwhero? Hone Harawira: “From what I’ve been watching he’s good for the people”

Sheila Leaf? Hone Harawira: “He’s good for our people.”

Wire Edmonds? Solomon Tipene.

Amanda Harmony Taylor? Solomon Tipene: “Because he’s a kaumatua.”

Waimirirangi Maihi? Hone Harawira: “He’s the one.”
Kelvin Davis, Labour Party

Kelvin Davis was born and bred in Te Tai Tokerau and has lived there all his life apart from the time he spent training to be a teacher and the first three years of his teaching career when he taught in South Auckland. Kelvin rose quickly through the teaching ranks becoming a Deputy Principal after three years and a Principal after just six years teaching.

Kelvin is proud of his links to his hapu of Ngati Manu and he is most at home mucking around on his marae in Karetu in the Bay of Islands with his cousins, uncles and family.

Kelvin’s move into politics came about because of his success as a Maori educator. He was very vocal in his community about the conditions necessary to ensure Maori achieve beyond their potential.

He is married with three children.

*I entered politics to create successful Maori futures. Over a 20 year career in education I proved that Maori success can be guaranteed. We must believe in a positive future. In twenty nine years time we commemorate the bi-centennial of the signing of the Treaty of Waitangi. We will achieve more with one generation of fully educated Maori than we have in the one hundred and seventy one years since the Treaty of Waitangi was signed. We cannot afford to fail another generation of Maori. Education is the foundation of future Maori success, and that is where I can make the most difference to our collective future. I am the person who will ensure your children and grandchildren will live successful Maori futures."

The Te Tai Tokerau Electorate Profile

- The Te Tai Tokerau electorate – encompasses Northland and part of the Auckland Region – extending from Cape Reinga in the north to the northern fringes of Auckland city in the south. It includes the communities of North Shore City, part of Waitakere City, Whangārei, Bay of Islands, and Dargaville. There were no changes to the existing boundaries in 2007.
- In 2006 almost a third (31.8%) of the electorate’s Māori descent population had a secondary school qualification as their highest qualification, similar to the New Zealand average (31.4%). Almost one third of those employed worked in one of three industries: construction (11.0%); manufacturing (9.8%); retail trade (9.5%).
The Contenders for Your Vote

Solomon Tipene, Maori Party

Solomon Tipene brings to Te Tai Tokerau 40 plus years of working with whanau in the community. The eldest child of Private Horomona Tipene and Mereana Tipene, Solomon is a speaker of te reo with a broad knowledge of kaupapa Maori.

In his current role as Kaitakawaenga Maori for the Whangarei District Council Solomon has established a strong Maori presence in Council to support and engage iwi/hapu and Maori in Council decision making.

He has worked with many public and private sector agencies (such as Te Wananga o Aotearoa, the Open Polytechnic; Department of Corrections; Child, Youth and Family; New Zealand Army, Maori Affairs, Department of Social Welfare) to secure beneficial outcomes for Maori by leveraging the skills, professionalism and expertise of the local people.

The Maori Party’s candidate, Solomon Tipene, had this to say to one media organization recently:

Solomon said the best thing he’s got going for him is the party’s brand and the stability he offers from 40 years of public and private sector experience.

He said people assume Hone had an advantage, but they should remember Hone won the seat under the banner of the Maori Party.

“One of the main things that attracts the voters is the Maori Party. The Maori Party has a proven track record… and that’s one of the things people warm to. “The Maori Party is still in coalition and supporting those issues that have an impact on our people in the North,” Solomon said.

Key Dates for the By-Election

- If you’re not enrolled to vote in the by-election it’s not too late. All you need to do is enrol by registering with the Electoral Commission. Then you can cast a special vote.
- The cut off date to be enrolled on the Te Tai Tokerau electoral roll has passed.
- Advance voting and Special votes can be cast from June 8.
- Voting packs will be delivered by June 18, a week before the by-election.
- Enrolments to vote close June 24.
- All political advertising ceases on June 24 as well.
- June 25 is election day. Polling booths will be open from 9am.
- The preliminary result will be known later that day.
- July 6 the official result is announced.
- People have up to July 11 to apply for a judicial recount if they are not happy with the final result.
The Contenders for Your Vote

Hone Harawira, Mana Party

Hone Harawira was born in Whangarei and raised in West Auckland where he attended St Stephens School and Auckland University, but learned most of his skills in the work force and the ranks of the Māori protest movement.

Hone says he draws his inspiration from people like Muhammad Ali, Syd Jackson, Nelson Mandela, Maori Marsden, his mum and his wife Hilda.

From them Hone says learned the need for strength, commitment, wisdom and vision – attributes that he has always tried to apply to his roles with whanau, work and community development.

Hone has sharpened his skills and built the networks necessary to be a positive contributor to the revitalisation of the Māori world. His goal is to help Māori people achieve their tino rangatiratanga.

Hone has seven children and is married.

“Mana was born out of the frustration of seeing the Maori Party sell out on key principles, and the desire for a genuinely independent Maori voice in parliament.

I am opposed to tax breaks for the rich, bailing out finance companies and selling state assets, while Maori are becoming tenants in our own land, whanau are starving, and workers are forced into slavery by the 90-day bill.

As the leader of Mana I will promote an end to GST on food, our kids reading well by the age of 10, a special Maori jobs project for the North; and the Hone Heke Tax to make sure the rich pay their way.”

There are two other people contesting the Te Tai Tokerau by-election:


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The Notion of the Nan

By Shan Kapa

I was brought up by my Nan. Now I’m not proposing that I am the first and most definitely will not be the last. But something I would like to point out here is I don’t believe we stop and think about exactly how significant a role these figures play within our culture. Taika Waititi even incorporated it in his movie, where hoards of shoeless kids are left with their grandmother because mum and dad have bugged off to goodness knows where (probably the pub).

Comedic gems aside, this is a reality for many of us and so we are led to ask the obvious, but why? What does it mean? Perhaps we just liked Nan’s cooking better? Or she gave us fewer hidings? Whatever the case, these matriarchal powerhouses have long played pivotal roles in our collective upbringing. And oh man, their teachings are priceless. One pearl of wisdom from my Nan was not being allowed to put hot chips in my bread because it was deemed a ‘piggish’ way of eating. Clearly a crazy person notion because hot chips and butter doused bread goes hand in hand, am I right? Yet as an adult of 28 I still dare not do it. Furthermore when I see other people do it I scowl at them in disapproval. All thanks to good ol’ Nan brainwashing me with her wacky ideas of dinner etiquette. But whether you agree with their methods or not, these patently strong, invaluable woman show us something more than good table manners, they are our link to the old world in a society gone awry. It’s astonishing what they can teach. Pay more attention to your Nan… I dare you; it’s amazing what you just might find.

Shan Kapa (far right) with Nan and the whanau.
During a two day visit His Excellency the Right Honourable Sir Anand Satyanand and Her Excellency Lady Susan Satyanand attended a whakatau with Kaikohe East, Kaikohe Intermediate, Kaikohe West Schools and Northland College. This was a special opportunity for Sir Anand to farewell the people of Tai Tokerau and share fond memories of family holidays spent in Omapere “a wonderful part of New Zealand”.

In his speech he encouraged the students to take advantage of their educational journey and quoted Marie Curie saying:

“Life is not easy for any of us. But what of that? We must have perseverance and above all confidence in ourselves. We must believe that we are gifted for something and that this thing must be attained.”

The Rt Hon Sir Anand Satyanand was sworn in as New Zealand’s 19th Governor-General for a five-year term in August 2006. He is New Zealand’s first Governor-General of Indian and Pacific ancestry and has had a lengthy career as a lawyer, judge and ombudsman as well as contributing to many community, professional and sporting groups.

He was born and raised in Auckland, attending Richmond Road School in Ponsonby, and Sacred Heart College in Glen Innes. His parents were born in Fiji and migrated to New Zealand whilst his grandparents were born in India and had migrated to Fiji.
The powhiri starts for outgoing Governor General the Rt Hon Sir Anand Satyanand who recently visited Northland College.

The Governor General, flanked by Lewis Moeau, listens intently to the whaikorero. Winnie Leach (above) waits to call him in.
It’s Soup Time

Few dishes say comfort and winter warmth quite so accurately as soup. Whether it is a light fragrant broth, a rich hearty minestrone or a satisfying cream enhanced vegetable puree, soup feeds the body as well as the soul. As a young apprentice working in a large kitchen brigade, I would savor the times I was instructed to ready the colossal pots of soup for service. I found the very action of preparing the torrid cauldron of winter goodness reassuring and calming, a pleasure I still benefit from to this day. I am reminded of the movie “The tale of Despereaux” where a rat is responsible for the downfall of a nation once he falls head first into a bowl of their famed soup. In this case, soup being the substance for the creation of fairy tales where gallant mice knights in shining armour resurrect the kingdom by the return of their nation’s soup.

Soups beneficial elements are many, whether they be frugality, health enhancing or the ability to rally a nation and the accompaniments are as simple and humble as a slice of bread with a smothering of butter. In winter, I reach for butternut pumpkin, which is a household favorite or the pantry sensible green pea made from frozen peas or spiced tomato made with a mixture of winter tomatoes and whole canned varieties.

This soup started life as a cauliflower puree that sat underneath a slow braised brisket. It tasted so good I thought that it deserved a starring role on it’s own so I lengthened and strengthened it slightly to the soup hybrid that it is today. I keep it simple, with a splash of avocado oil, fried cauliflower florets and a few glorious sourdough croutons for lovely crunch and opposing texture.

We are always on the lookout for new contributors/writers. If you would like to be considered email us at comms@ngapuhitwi.nz with your details.
Creamed Cauliflower Soup

2 Tbsp of clarified butter
2 small shallots ~ finely diced
The white part of 1 leek ~ well washed under running water and sliced finely
2 clove of garlic ~ finely diced
1 small pure white cauliflower ~ cut into small florets, set a handful aside for garnish
1750ml chicken stock
100g unsalted butter
1 tsp of sea salt
200mls pouring cream
White pepper
Avocado oil
Grapeseed oil for frying
4 thick slices of sourdough ~ with crusts removed and cut into cubes
Sourdough bread and butter to serve

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Method

1. In a medium to large pot, heat the clarified butter on medium to high heat or induction setting 7 until the butter begins to sizzle lightly. Add the shallots, leek and garlic and sauté without colour for 5 minutes, stirring occasionally.

2. Add the cauliflower florets and cook lightly for a further 2-3 minutes.

3. Cover with the chicken stock and turn up the heat/induction setting 9 to bring the ingredients to a rolling boil. Allow to cook until the liquid has evaporated by half. This should take about 25 minutes.

4. Pour the contents of the pot into a blender and process with the 100g of butter until smooth. Pass through a fine mesh sieve twice to ensure the soup is very smooth.

5. Return the soup back to a clean pot on a low heat/induction setting 3 to keep warm until you are ready to serve.

6. Prepare the sourdough croutons by heating a generous layer of avocado oil in a small frying pan on medium to high heat or induction setting 8. Add the cubes of bread and fry until golden, tossing regularly to ensure they brown evenly. Drain the croutons on a paper towel, sprinkle with sea salt flakes and set aside until required.

7. Heat a tablespoon of grapeseed oil in a small frying pan on medium heat or induction setting 7. Add the leftover cauliflower florets to the pan and cook, stirring often until golden and crunchy. This should take about 5 minutes. Drain on a paper towel, sprinkle with sea salt flakes and set aside.

8. When ready to plate the soup, add the cream to the pot and stir well. Turn the heat up to medium or induction setting 6 and allow bubbles to form on the edge of the pot. Stir well.

9. Taste for flavor adding sea salt and white pepper if needed and serve in 6 warm soup bowls with a sprinkling of croutons, cauliflower florets and finish with a drizzle of avocado oil. Serve with warm sourdough bread and loads of butter.
Te Pakanga Tuarua o te Ao

Te tau – tahi mano, iwa rau, toru tekau ma waru – 1938, i timata te Pakanga Tuarua o te Ao, te tau hoki i whanau mai ahau ki te ao.

Māku e korero, horekau tāua wā, i te wā pāi mo te whakatupu tamariki, i te mea he roa rawa matou e noho ana i roto i te matakau. I te aranga mai i te ata e mihihia ana a koe e tetahi ao haruru me te matakau. Kei waho tata, i runga i te rori matua nga taraka nui, nga waka tāua haruru, me nga waka mau rangatira o te hokowhitu, e parau ana te rori ki Kaitaia, ki Whangarei raini.

Ia meneti, ia haora, ia ra, e haruru kaha ana a Papatuanuku.

Kia kaua hoki e wareware ki nga waka rererangi e whakaturituri ana i te rangi me nga taringa o Ranginui.

Ko aua waka rererangi nei nga mea tino matakau kia matou. Te rongonga i te ingoa o ‘Tiamana’ me ‘Hapani’, me te kitenga atu i aua waka rererangi e rērere ana i runga i te rangi, kua oma matou ki te piri kei tūpono taka mai tetahi mea pahu ki runga i o matou mātenga. Kei roto hoki i tō matou whare, i te ata me te po, a Pāpā me tana reo takiwa pakepake, e paoho mai ana i nga mahi kikino a Hitara, me nga mahi toa o te tato taha hokowhitu.

Ka tae matou ki te kura, kei reira te tūumaki me ana korerō mo te pakanga. Ko te mea pai kia matou, ko te ako i nga waiata ‘E te Hokowhitu’, ‘Te Ope Tuatahi’, me ‘Maori Battalion’.

Te pakanga te mea nui i taua wā.

E kura ana matou, katahi ka oho i te rongonga i tetahi tangi whakatupato, kei te taone o Kawakawa e tioro mai ana, kia tino rongo o matou taringa ahakoa kei hea matou e haere ana. Horekau he reo tohutohu ia matou, heoi ano, ka tu, ka oma ki te whiira tākarō o te kura. E oma ana matou tino pau te kaha, ko etahi o nga tamariki kua tata porangi kē i te matakau, e aue, tangi ana – “KUA TAE MAI NGA TIAMANA! KUA TAE MAI NGA TIAMANA!” Ka toia atu aua tamariki ra, e nga mea rarahi, ke peke te katoa o matou ki roto i tetahi rua tino hohonu nei, me te roa, kia ō katou matou ki roto. I kumeatia nga rahurahu kei runga tonu o te rua ki runga i o matou mātenga, na, ka noho, ka tātari kia tangi mai ano te tangi whakawātea. Ka puta mai matou ki waho.

I tetahi ra, i tata pahutia to matou whare e nga hoia o te hokowhitu.

I haere mai etahi hoia ki tō matou pāmu ka kerihia e ratou e wha rua roa, me te hohonu, i runga i tetahi puke. I raro iho o taua puke ko te rori matua me tō matou whare. Koia tenei te kaupapa o te hokowhitu. Mehemea ka puta mai nga hoia Hapani kikino i runga i o ratou taraka, i runga i te rori matua, tata ki tō matou whare, kua pahutia nga Hapani e nga hoia e noho ana i roto i ratou rua, ME TŌ MATOU WHARE!

Ka rawe hoki nga mahi o te pakanga! Ko te mea pai horekau nga Hapani i tae mai ki Aotearoa! No reira e tu tonu ana to matou whare i tenei ra.

By Kene Martin
The reopening of Rawhitiroa Marae in April (above) and the powhiri for the Governor General’s visit to Kaikohe (below).
Matua Nau Epiha addresses the Governor General.