

June
2018

DATES FOR YOUR CALENDAR

3rd June - Hands on Church
9th June - Waitoki Village Market Day
17th June - Holy Communion Waitoki Church
22nd June - Natural Kids Presentation
28th June - Waitoki Church Coffee Group Meet

If you have a date for the community calendar? Get in touch with charlotte.hopwood@harcourts.co.nz and make sure it's in for the next edition of The Wainui and Waitoki Watch.

Coming up at Waitoki Community Church

Hands-on Church: Our regular monthly family service continues at Waitoki Community Church on the first Sunday of the month. It includes songs and activities as well as good coffee and muffins. The next programme will be at 11.00am on Queen's Birthday Weekend Sunday 3 June and will focus on a story about a farmer and his seeds. All welcome. Contact Andrew Gamman 021 168 2808.

Holy Communion. This service is at the church on the third Sunday each month. On Sunday 17 June Rev Robyn Allen Goudge will officiate.

Waitoki Community Coffee Group meets the last Thursday of the month at 10.00 am for morning tea followed by a speaker.

WE NEED YOU!

Got a talent, hobby, local news event or story? Are you a gardener, cook or writer? We're looking for monthly contributions. Contact Charlotte today... email: Charlotte.Hopwood@harcourts.co.nz or phone: 09 420 3217

Matsubayashi Ryu karate NZ
A unique martial art from the birthplace of karate, Okinawa/Japan. Promoting - physical & mental fitness, confidence, personal growth & self defence.
Wainui hall- Thursday evenings from 6.30pm.
Instructors-Tim Herlihy 6th Dan & Karen Hellier 3rd Dan. Ages 8yrs to 80yrs!
Enquiries please contact Tim 0212544272

THE JP SERVICE DESK...
Every Saturday morning in Helensville
No appointments are necessary and the service is free.
PLUNKET ROOMS EVERY SATURDAY 10AM - 12 NOON
Contacts: Grev Walker 09 420-7173 / Chas Holst 09 420-8008
Local JP - Deborah Schlichting 021 306103

THE Wainui & Waitoki WATCH

Proudly sponsored by...

Loonie James & Jim McCallum
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Simone du Bernard
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P: 09 4519344

Harcourts Cooper & Co

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GREEN LIVING tip..

By Christina Neubert
(co-author of "Living Green" and owner of The Artisan Workshops)

Three times the size of France. Weighing the equivalent of 500 jumbo jets. 1.8 trillion pieces. Lying between America and Asia is the Great Pacific Garbage Patch. Plastic gathers here as circular ocean currents pick up rubbish and swirl them into the centre. Words fail. Completely and utterly. My daughter asked why this wasn't on the front page. Just more doom and gloom, it is totally numbing. And then reading that famed Philippine tropical island paradise of Boracay is "closing down" completely for 6 months due to pollution. My tip for this month is to just give a hoot, even feel enraged as I did reading all this. Be a dork and pick up that plastic in the street gutters before it gets to stormwater drains. Whenever you are at the beach, summer or winter, keep a bag in the car and collect some rubbish - the last thing we need is a Great South Pacific Garbage Patch.

The Artisan Workshops
Fruit tree pruning and beginner's sewing workshops in July-August, dates soon to come:)

WAITOKI VILLAGE MARKET DAY

Saturday 9th June 2018
WAITOKI HALL, KAHIKATEA FLAT RD / 8.30 TILL NOON
Support your community; all proceeds from the Market go back to our local community.

WHAT TO DO WHEN IT HAPPENS!

Tips on preparedness when the lights go out, be ready in advance for the next storm! Local Debra Ellis will be at the Waitoki Market to talk about Civil Defence, household emergency plans and give away. Come and meet her at the next Waitoki Market, chat, catch up with neighbours, find out what is going on in your community, get involved in a friendly, relaxed atmosphere.
Pick up baked goods, olive oil, plants, homemade and preloved bargains, Bric a Brac, preserves, and more at the Waitoki Hall, Kahikatea Flat Rd. 8.30 till noon Saturday June 9th.

Future market dates: August 11th / Oct 13th / Dec 8th
New stall holders welcome, contact Gill PH: 420 3301 or email: waitokihall@gmail.com

ADVERTISING: SPACE AVAILABLE
Advertise with The Wainui & Waitoki Watch in 2017, the ONLY colour newsletter in the area reaching OVER 1300 homes.
Contact Charlotte Hopwood for more details:
charlotte.hopwood@harcourts.co.nz
Phone: 09 420 3217



THE Wainui & Waitoki WATCH

JUNE 2018 | YOUR LOCAL COMMUNITY NEWSLETTER

OLLIFFFARM

Olliff Farm premium pasture eggs take out a 'Highly Commended' Award in the NZ Outstanding Food Producers Awards for 2018
This is only the second year running for these prestige's awards - recognising outstanding food producers from all over the country. This year the judges were spoilt for choice, receiving 186 products to judge from 100 New Zealand producers. They were judged on quality, taste, consistency, innovation, pack design, sustainability and brand story by a panel of specialty food retailers, chefs, food and drink experts. Products are judged across four categories; Earth, Paddock, Water and Dairy.
Olliff Farm took out a 'Highly Commended' in the paddock category. These were the first awards Olliff Farm has entered so we were more than thrilled with the outcome, and proud of what we have achieved in such a short time. Gaining such recognition in such Awards, it confirms we must be doing something right and we are very proud of that! We are told often "how great our eggs are, that they are like no other" so to be recognised by a team of judges that specialise in this area, it really makes it all worth it! Deonne Olliff says.



Co-organiser Kathie Bartley said it's a privilege to share the love of New Zealand food with producers and food lovers. She said they were thrilled by the 23 per cent increase in entries from last year and delighted 44 per cent of entries were awarded gold, silver or a highly commended "This is proof of the dedication of the Kiwis who harvest, grow and make our food. The energy and enthusiasm they put into creating great produce is reflected in the strong number of awards."
Olliff Farm now look forward to the 2019 awards and also hope to enter a few more along the way. Watch this space!
To see what all the fuss is about and what Olliff Farm are doing different in the poultry industry you can follow their journey on social media platforms Instagram or Facebook @olliffarm or check out their website www.olliffarm.co.nz. If you would like to try the Award winning eggs for yourself you can buy direct from the farm gate in Wainui - bookings are recommended. Or Olliff Farm premium pasture eggs can also be found in all Farro Fresh stores throughout Auckland

LADIES HIGH TEA



Above: Looie James and Martin Cooper from Harcourts a major sponsor for the event.

This years High Tea at Waitoki school was the most successful yet! Raising a massive \$7855 in profit which will go towards the New Outdoor Learning Environment. This outstanding day would not have been possible without the hardworking fundraising committee and their tireless efforts in organising this fabulous event. It was a sell out event, and for good reason, there were some amazing donations for silent auction and the food was exquisite. Be sure not to miss out and make sure this is on your calendars for next year! A big thank you to all who helped to put this together and especially Looie James for sponsoring this great event. A special mention to Passionberry who also contributed in a large way.



Above and below: Table settings, decorations and food.



Below: The Waitoki School Fundraising Committee, with Principal Chris Neison

