



# JULY 2019

DATES FOR YOUR CALENDAR

**7th July** - Waitoki Church Hands on Service

**14th July/28th July** - How to Prune your fruit trees workshop

**25th July** - Waitoki Church Coffee Meet

**26th July** - Dried wreath making workshop - Honeysuckle

**4th August** - Upcycle sewing workshop

**4th August** - Combined Waitoki/Wainui Church Service

**9th August** - Winter Table Flowers Workshop - Honeysuckle

**10th August** - Waitoki Village Market

**8th Sept** - The art of fermentation workshop

If you have a date for the community calendar? Get in touch with: [contact.the.newsletter.editor@gmail.com](mailto:contact.the.newsletter.editor@gmail.com) and make sure it's in for the next edition of The Wainui and Waitoki Watch.

## Waitoki Village Market Day Saturday 10th August 2019

Waitoki Hall, Kahikatea Flat Rd / 8.30 till noon

Support your community; all proceeds from the Market go back to our local community.

It's all a BUZZZZ at the next Market...

Honeybees and beekeeping, with 15 years' experience Kim is up with the play and happy to share, answering questions on bees, their welfare and food sources. She harvests in small lots so her honey keeps the unique flavours of season and site, she'll have some for sale at the market so you can taste our local bounty for yourselves.

Come and meet her and other locals 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, have a massage and pick up baked goods, plants, essential oils, locally crafted gifts, homemade and preloved bargains, Bric a Brac, preserves, and more at the Waitoki Hall, Kahikatea Flat Rd. 8.30 till noon Saturday August 10th.

New stall holders welcome, contact Gill 420 3301 or email [waitokihall@gmail.com](mailto:waitokihall@gmail.com)

### Waitoki Plants

LISA CLAPPERTON DIP HORTICULTURIST

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Bush  
&  
Wetlands

- Garden design specialising in native plants.

- Ecological reports. Assessing Bush & Wetland areas since 1996 also weed and pest management plans.

- Native trees, shrubs & wetland plants for sale (locally sourced).

- Waitoki Wool supplier of quality wool for handcrafts.

PHONE 09 420 5455  
[lisa@waitokiplants.co.nz](mailto:lisa@waitokiplants.co.nz)

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## The Wainui & Waitoki Watch is proudly sponsored by;

### Looie James and team

Phone: 027 706 5790  
Email: [looie.james@harcourts.co.nz](mailto:looie.james@harcourts.co.nz)

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## GREEN LIVING tip..

Persist with Purse Power - proudly took my own containers to local supermarket deli, shop assistant turned around and took containers to bench and with her back to me I wasn't sure what she was doing. When asked she said she was sanitising the containers with a spray solution as per their H+S regulations, oh no:( I said I hot wash them at home and do not want them sprayed but she was unsure how to respond, also said very few people are bringing in their own containers...if we are going to do this, let's do this folks! A single voice won't be heard.

From Christina Newbert

**The ARTISAN Workshops**  
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[www.theartisanworkshops.co.nz](http://www.theartisanworkshops.co.nz)

Upcoming Workshops at Waitotara

**How to prune your fruit trees**, \$45.00 with cuppa and home baking, Sun July 14th 1-4pm and Sun 28th 1-4pm.

**Upcycle sewing with Lauren Richardson**, Sun Aug 4th 10-3pm

**The art of fermentation with Anna Dowling**, Sun 8 Sept 8th 1-4pm

Contact [hello@waitotarasrl.education](mailto:hello@waitotarasrl.education) / 027 234 3242 to book

To be held at: Waitotara Sustainable Living Centre,

93 Bayer Rd, Upper Waiwera

Email: [hello@theartisanworkshops.co.nz](mailto:hello@theartisanworkshops.co.nz)

Waitotara Sustainable and Resilient Living is open every Monday and 4th Sunday of the month 9-12 (other than public and school holidays), pop in to learn all you need to know.

## 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. The next event will be a Baptismal Service on Sunday 7 July at 11.00am. All are welcome to join us for songs and activities as well as good coffee and muffins. The July programme will revolve around theme "Let the children come". Contact Andrew Gamman 021 168 2808.

**Waitoki Coffee Morning:**

Everyone is welcome at the coffee morning which is held at 10.00am on the last Thursday of each month. On 25 July Mike and Leigh Leity will speak on "Cruising to Asia". Please bring along your favourite soup recipes (written down) to share. Contact Hui Young Han 021 183 5837

**Combined Wainui/Waitoki Service**

The second combined service for the 2019, bringing together the Waitoki Community Church and the Wainui Settlers' Church, will be held at Waitoki Community Church 11.00am on Sunday 4 August. Contact Andrew Gamman 021 168 2808



# THE Wainui & Waitoki WATCH

JULY 2019

YOUR LOCAL COMMUNITY NEWSLETTER

## OLLIFFFARM

premium pasture eggs

Olliff Farm are fast becoming the pioneers of pasture egg farming in New Zealand. Not only did they recently pick up a Bronze Medal in the prestigious Outstanding

Food Producers Awards for 2019, they were also awarded Runners Up in the Sustainability category. Olliff Farm are doing everything differently in the poultry world and to receive recognition for their unique farming practises "has been a huge achievement in itself" says Deonne.



Olliff Farm has always had a zero-footprint way of thinking. The egg farm uses a current working dairy farm with no impact on the dairy farm itself, they have basically adapted a new business on top of an existing business which both work harmoniously.

Their coops are solar powered and movable preventing manure build up and soil toxification.

They farm low stocking densities; this is not only great for the land but also reduces stress on the chickens. Unlike most typical "free range" farms their birds are working in an existing natural environment. This is regenerative farming with a "multi-species" approach to farming which mimics nature, controls parasites and weeds, sustainably improves production rates. Olliff Farm hens don't just lay eggs, they are integral to the biodiversity of their farm.

Now servicing many of Auckland's top restaurants Olliff Farm premium pasture eggs are now becoming a household name throughout the hospitality industry and of course locals alike that have been lucky enough to pick up some of these amazing premium pasture eggs. Well done Olliff Farm we are proud to call you a local!



## Quiz Night Rundown

Saturday 15th June was the annual Wainui School Quiz Night! The hall was packed with Wainui School parents, friends, teachers and support staff - all sporting costumes in the theme of Country & Western! The hall was alive with competition led by Quiz Master Sam Hewat. Congratulations to the "Team with no name" for taking the much coveted winning place! There were silent auctions and a live auction enabling Wainui School to benefit immensely with profits exceeding \$10,000!

**Big thank you to Simone du**

**Bernard** of Harcourts Cooper & Co for organising Andrew North to be our Auctioneer! He was amazing, managing to ensure an auction prize for someone's child to be "Principal of the Day" to go for a very princely sum!! Simone supported the evening with sponsorship & help - thank you for your enthusiasm and time Simone. Harcourts know how to get the best prices that is for sure!

Our wonderful FOWs (Friends of Wainui School mums) (see photo), ensured the hall looked amazing, the evening ran smoothly, everyone had fun and secured wonderful sponsorship with some great prizes! Many teams have vowed to return again next year as they had so much fun!

All funds raised go towards improving the grounds and play spaces at Wainui School.

## A huge thank you to all our sponsors!



Above: Quiz Night Helpers  
Below: Quiz night Best Dressed.

### KAWAU BAY KITCHEN

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