Local Board Update from Phelan Pirrie

Phelan's Local Board update – February 2020

It comes around quickly but the Rodney Local Board and Auckland Council is going to be doing a lot of public consultation over the coming year.

This is not only for our Annual Budget but also for the next Local Board Plan – that sets our three-year plan from 2021. On top of this Council is also refreshing the 10 Year Plan – which confusingly is re-consulted on every three years. The 10 Year Plan is the big one as it sets Auckland Council's budget for the coming three years – if it isn't in here, it doesn't happen. Out of that also comes RLTP (Regional Land Transport Plan), again a 10 Year Plan that is re-consulted on every three years, this one is closely watched because transport infrastructure is such a massive issue in Auckland and billions of dollars are allocated. All of these budgets will be constrained by the level of rates increase the Mayor and Councillor agree on.

Confused yet? You're not alone! It does raise the question of whether a four or five-year political term, like most other OECD countries, would be a logical move for New Zealand.

In late February and March, we will be looking for feedback on our Annual Plan – our budget for 2020-2021. This is the final year of our current Local Board Plan and so it's really about finishing off the things we set out to do back in 2017. There won't be any dramatic changes proposed.

Over February and March, we will do some targeted consultation with various groups in the community to assist with the drafting 2021 Local Board Plan. Public engagement on this will happen in June and July. The Local Board Plan will be finalised in October

Alongside this, there is the Auckland Council's 10 Year Budget process.

Over the coming months, your Local Board members and Councillor will be getting the word out about consultation and how important it is to provide feedback into these plans. It is easy to get cynical about these processes, but they are essential. Lots of thoughtful and constructive feedback from our community makes a huge difference to the advocacy we have to do on your behalf, to achieve results, for our district. We will be reaching out to all parts of the community and trying some different ways of making it easy for you to tell us what's important.

This year we also have a general election. This will be critical for our area. Most of the funding for the major transport projects we desperately need comes from Central Government. We need a coherent strategy and plan from the government about what the medium-term mass-transit public transport solution is for the North West. With Heavy Rail bogged down in the North Port debate and Light Rail completely stalled – the latest news is that the Auditor General is considering an investigation into the project - things are going nowhere just like the growing traffic!

If there is one thing voters need to be making crystal clear to candidates and parties in the general



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"Rumble in the Jungle"

A Celebration of the 50's & 60's Rock n Roll Era Sunday February 2nd - 1.00pm to 5.00pm

For one day only the Kaipara Coast Sculpture Gardens is stepping back in time to the halcyon days of the 1950's and 60's with a combination of local band Foxtail Rumble playing some of the old favourites from that era as well as a number of Classic Cars and Hot Rods being on display (courtesy of the Hibiscus Rodders club). If you want to bring along your



classic vehicle we'd love to see you (and the driver gets free admission). Whilst light refreshments will be available you're more than welcome to bring along your own.



You can also take a stroll through our gardens which contain over 40 marvellous new pieces displayed along the beautiful 1 Km nature trail (not suitable for walking frames or wheel chairs)

Venue location: 1481 Kaipara Coast Highway Tickets: \$15 per person of \$35 for the Family Contact: info@kaiparacoast.co.nz OR Phone: 09 420 5655

Waitoki Village Market

Saturday 8th February 2019

Waitoki Hall, Kahikatea Flat Rd / 8.30 till 1pm Support your community; all proceeds from the Market go back to our local community.

Want to know what's going on in the local community? Find out at the next Waitoki Village Market Day

Come and chat, meet your neighbours, and find out what is going on in your community. There are a variety of groups; exercise, craft, martial arts, indoor bowls, find out from the locals in a friendly, relaxed atmosphere.

Gather and Gossip, have a massage, pick up baked goods, plants, essential oils, locally crafted gifts, homemade and preloved bargains, preserves, and more at the Waitoki Hall, Kahikatea Flat Rd. 8.30 till 1pm Saturday 8th of February.



Future market dates: 11th April, 13th June, 8th Aug, 10th Oct, 12th Dec

New stall holders welcome, contact Gill 420 3301 or email waitokihall@gmail.com



LAWN CARE

By Andrew Hall from Lifestyle Mowing Machinery

Welcome to Lifestyle Mowing Machinery 2020.

We have started the year off by treating our customers to a lovely smooth concrete driveway. No more jarring potholes. Transporting your ride on to the workshop is now a breeze. We also have a large turn around area that has been given a new gravel base.

As the weather is getting drier, those of you with cabbage trees will be noticing quite a few leaves dropping onto the lawn. While it is tempting just to mow over them, it is worth the effort to pick the leaves up first. If you mow the leaves they will tend to wrap themselves around the crankshaft, eventually making their way under the lower crank seal and destroying it. To stop the ensuing oil leak a new crank-seal will be required.

At Lifestyle Mowing Machinery we want to make sure you have the right equipment for the job at hand. "We will put the fun back into your mowing"

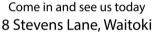
> "Don't Kick it- I'll Fix It" If you have a small engine problem call the experts. Andrew and Donna Hall 0274955948. Lifestyle Mowing Machinery, 8 Stevens Lane, Waitoki "We will put the fun back into mowing"



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February Gardening

Maintaining your Summer garden is still on the go but you can start the preparation of your Winter garden now. Watering, weeding, mulching are jobs on the list for this month. Also, you should still get plenty Summer harvesting to either Eat now or Freeze and Preserve for the cooler months.

Pick fruit and vegetables daily to encourage late crops. Keep watering whilst the weather conditions remain hot and dry. Lettuce and herbs are still great to plant out now.

Sow seeds of winter vegetables like cabbage, cauliflower, broccoli, beetroot, winter lettuce, brussel sprouts, spinach, carrots, leeks, and silverbeet.

Sow seeds of winter flowers like pansy, viola, primula, polyanthus, calendula, cineraria, poppies, lobelia, alvssum and snapdragon.



Valentines Jam Tarts

....So easy and quick the kids can do them



Ingredients:

250a plain flour, plus extra for dustina 25g butter, chilled and diced, plus extra for the tin medium eaa

vanilla pod, seeds scraped (optional)

100g jam, fruit curd or marmalade of your choice

Method:

Put the flour, butter and a pinch of salt in a bowl and rub them together with your fingertips (or you can pulse these ngredients together in a food processor if you have one). When the mixture looks and feels like fresh breadcrumbs, stir in the egg and vanilla seeds, if using, with a cutlery knife. Add 1 tbsp cold water, then start to bring the dough together in one ump with your hands – try not to knead it too much. Add 1 more tbsp of water if it's not coming together, but try not to add more than that. Wrap in cling film and chill in the fridge for 30 mins.

Heat oven to 200C/180C fan/gas 6. Butter a 12-hole tart tin, then dust your work surface with flour. Unwrap and roll out the chilled pastry so it's about the thickness of a $\pounds 1$ coin, then use a straight or fluted round cutter to cut out 12 circles, big enough to line the holes in the tin. Dollop 1-2 tsp of your chosen filling into each one and, if you like, cut out little pastry nearts (perfect for Valentine's Day) and pop them on top.

Bake for 15-18 mins or until golden and the filling is starting to bubble a little. Leave to cool in the tin for a few mins then carefully transfer to a wire rack to cool completely.

JSE READY-MADE PASTRY

To save time, you can use ready-made shortcrust pastry for this recipe. Buy a block rather than ready-rolled as it's easier to roll

