

Iwi look for solutions to housing crisis

Chrissie Hape

An Iwi Housing Symposium was held on Wednesday, December 9 in



An excellent array of presenters identified key themes including Atareta.

Ahuriri to address the urgency required for housing solutions.

Iwi chairs agreed at their November hui that this symposium should be held to progress thinking and opportunities to develop an approach and response for housing among the Iwi Chairs collective.

Ngahiwi Tomoana, chairman of Ngāti Kahungunu Iwi Incorporated, hosted the symposium to support the forum in understanding some of the current issues, what is happening, what is working, challenges and opportunities that lay ahead.

The symposium was not only to share but to inform key steps to deliver better housing outcomes for whānau, hapū and iwi.

"One of the key outcomes was for the Government to accelerate its procurement process to allow Māori to contract and build houses for Māori on general and Māori land as they had failed spectacularly to do so over the last three years," Tomoana said.

"This is against a backdrop of \$300 million spent on emergency accommodation over the last 12 months. Up to 1200 houses could have been built for this amount.

"In our rohe we need 800 homes at the moment just to satisfy the housing requirements of the 1500-plus whānau in motels and those

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on housing waiting lists against a backdrop of \$700,000-plus a week spent on emergency accommodation."

An excellent array of presenters identified key themes that were collated as recommendations on how



issues and opportunities can be managed better.

This includes informing approaches with current Government programmes, reducing barriers and challenges that Māori face to achieve their housing aspirations, the ability to build on successes and design a Māori housing delivery model (resourcing and policy settings) and key roles to ensure continued momentum

Ngahiwi Tomoana, Chair of Ngāti Kahungunu Iwi Incorporated, hosted a Iwi Housing Symposium

and action.

A number of assignments were made and will be reported at the next hui, which will take place on February 3, 2021, at Ōrākei Marae, Tāmaki Makaurau/Auckland, just prior to the ministerial presentations at Waitangi as part of their scheduled Iwi Chairs Forum.

Tomoana has been asked by the Iwi Chairs Collective to continue leading this work.

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Talented chef joins the team at Takitimu

Ruth Wong

Paora Harker-Robinson, he's young, he's Māori and a talented chef from Wairoa.

Paora was snapped up three months ago as an innovative chef to work for Takitimu Seafoods as the prep chef.

"We brought Paora on to craft up some new creations for our shop," said Taine Randell, Takitimu Seafoods general manager.

"We are extremely lucky to have Paora working with us."

Paora has a wealth of experience and has worked at Mister D's Bistro, Huka Lodge and Elephant Hill, where he has learned how to create new and exciting foods.

Although he has many

ideas, his first priority has been to keep up with the wholesale demand, especially during this busy time of the year where online seafood orders are phenomenal.

Right now, restaurants are demanding specialty food ready to dish up on the plate such as mussel and paua fritters, paua gravy filled floaters and so much more.

"I love food and I love creating new dishes, but with this season being the busiest time of the year, the Takitimu Seafood's staff are barely keeping up with the huge demand for fish," Paora said.

"People who come here for takeaways just want a good feed of fish 'n' chips, so our focus is on training staff to make the best fish 'n' chips in the world. For me that means fresh, crunchy, fast service and easy on the wallet for the customers. We held our Kahungunu Asset Holding Company (KAHC) Board hui at the Takitimu Seafoods head office where we were served a variety of kai moana and floatos. When you took a bite into the floatos they oozed with super creamy paua gravy, made by Paora. Beautiful," said Trevor Moeke, chairman of the KAHC Board.

Paora Harker-Robinson on the left with Ashley Jones, in action at the Napier Takitimu Seafoods Shop.



Paora has learned from the best, and is fortunate to work alongside his friend and former boss at Elephant Hill Restaurant, Ashley Jones.

Top quality service and production of the best food is what the team at Takitimu Seafoods strives to maintain. New and refreshing ideas are on the horizon so watch this space.

Paora's easy batter tips:

This easy batter recipe called 'half, two, three' is a never fail batter mix.

Simply sift half a cup of baking powder with two cups of corn flour and 3 cups of plain flour. Add icy cold water and combine well to make a thin pancake batter mixture.

This makes a good descent size batter, so if you want to make smaller portions, sift your dry ingredients and keep

in an airtight container and just use desired amount of the dried mixture and add your icy cold water to make the amount of batter you want.

Dip fresh fish fillets, mussels, oysters, or whatever it is you want to cook, straight into the batter and straight into an oiled pan and fry as desired. This batter is crispy and crunchy and very tasty. Happy cooking!

People who come here for takeaways just want a good feed of fish 'n' chips, so our focus is on training staff to make the best fish 'n' chips in the world.

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AUNTY'S GARDEN

Sweet treat for New Year

Hanui Lawrence

By the time this gets to print, Christmas will be over, presents enjoyed or destroyed, pockets empty, over eating done until New Year's Day, and life will continue.

I told my children and grandchildren that this Christmas would be a no monetary gift giving one, only for the mokomoko (great-grandchildren) of which I have six. Instead we will share gifts of the heart. A hug or a kiss or a smile or a kind poem or saying or a pat on the back. We will make time to play games inside or outdoors, time to sit around the table and write our stories or even act them out. Be inventive to accommodate the family of all ages and of course, we will have time to eat, greet and sleep.

It is also a time for Aunty's garden to say thank you to all the readers of *Hawke's Bay Today* and *Tihei Kahungunu*.

I have received messages from many who have enjoyed the recipes and supported our mara kai. My sincere thanks to those that help us, Te Puni Kōkiri, ZService Station on Karamu Rd, Hastings, Mega Mitre 10, Plant and Food, Planters Nursery, the Corrections Department, and the regulars who come from time to time to help, Shirley, Lena, Margaret, Naumai, Jo,



Naomi, Alayna, Moana and my husband George and the Latter Day Saint missionaries, my children and wonderful grandkids. It really is a 'labour of love' and because of this our fruit and vegetables are delicious!

Happy New Year to one and all. We cannot predict what is ahead of us in 2021, yet we look forward to whatever it will bring. Let's hope our Prime Minister and her team leads well and let's follow and continue to be cautious and look after ourselves.

Today's Recipe is my son's trifle - something sweet and simple.

TRIFLE

Ingredients
1 sponge cake
Raspberry cordial
Freshly whipped cream
Custard (bought or homemade)
Garnish for the top (whatever pleases you)

Method

Break the sponge cake into a bowl. Drizzle the raspberry cordial over it, enough to cover your sponge. Pour the custard and cover well (if hot custard, allow to cool). Add whipped cream and smooth over. Garnish with chocolate flake and/or strawberries, raspberries or passionfruit.

Cover with Gladwrap and refrigerate. This is lovely served on its own or with your favourite icecream. Enjoy!

Traditional food course offered again

A great teacher makes the learning magic happen, and Amiria Nepe-Apatu (Ngāti Kahungunu, Rangitāne) does just that.

Amiria is teaching the Certificate in Māori Traditional Food Production, Harvest and Management at EIT's regional learning centre in Waipukurau, and runs the programme with passion.

Born and bred in Takapau, 20 minutes from Waipukurau, Amiria has been a teacher for all her adult life. She taught different levels from early childhood to adult learners, worked as a te reo and kapa haka teacher and taught for many years in the Kura Kaupapa Māori in Takapau.

Amiria also brings a profound knowledge of tikanga and mātauranga Māori, and was thus shoulder tapped to teach on the mahinga kai course, offered this year for the first time.

The guiding principle of the programme was the maramataka, the Māori lunar calendar. "We used a maramataka app and all our activities were consistent with the phases of the moon,"



Amiria Nepe-Apatu shares with her students her knowledge of traditional food gathering.

My goal is to instill in my students the idea that we are kaitiaki of the land and we have to value our natural resources.

explains Amiria.

As one of the first projects the students turned the ragged vege patch adjacent to the learning centre into a blooming and thriving kai and rongoā (traditional Māori medicine) garden. "We planted different crops, kumara, kamokamo and all sorts of veges, herbs and healing natives such as kawakawa,

kākābeak and mānuka."

Amiria taught her students about the three sources of food, moana (ocean) maara (land) and ngahere (forest/ bush) and how to gather food in a sustainable, responsible way. "My goal is to instill in my students the idea that we are kaitiaki of the land and we have to value our natural resources."

Amiria was thrilled to see that students – apart from learning the ins and outs of traditional food gathering – also reconnected with themselves. "Everyone just felt important, valued and part of greater whole."

The group also worked in the community garden in Waipukurau, went for bush walks and grew kōwhai and

totara seedlings. Amiria showed the students how to use traditional tools such as digging sticks (kō) and they mapped the area to record where they had sourced their food. Preparing their dishes rounded off the programme.

The next intake starts in February, classes are Monday, Tuesday and Wednesday, 9am-3pm, fees-free.



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Lessons on hard work and whānau drives iwi chief

Ruth Wong puts some questions to community and business leaders. This week it is Chrissie Hape - Ngāti Kahungunu Iwi Incorporated chief executive

Ko wai koe? No hea koe?

Ko Chrissie Hape ahau, i te taha a toku papa, Ko Ngāti Kahungunu me Tuhoe oku iwi, i te taha a toku mama, Ko Ngāti Kahungunu, Ngāti Tahu me Moriōri oku iwi. No Pakipaki, Te Hauke ahau.

Tell us about your family?

I am the second to youngest of nine children. My parents, Whānui (aka Baba) and Reuma Hape (nee Thompson), were both hard-working people and connected to their extended whānau and their marae. They were stereotypical of their

generation in that they worked in labour-intensive roles, predominantly on the land until later in their lives and were brought up in Māori-speaking homes but rarely spoke te reo as they got older.

My Dad was a general farm labourer, shearer, truck driver and then a factory worker at Wattie's and my Mum did everything to fill the gap, harvesting fruit and veges, wards maid in the hospital and finally as a factory worker at Wattie's as well as bottling fruit, preserving jams, making relish, and baking. Unlike many of our cousins Mum and Dad bought and built our home through Maori Affairs and while making ends meet was hard Mum and Dad taught us to be resourceful, value each other and everything we had or were given and make the most of it. There was always kai on the table, shoes on our feet and clothes on our backs (even if they were recycled they looked like new). My brothers and sisters helped to look

after us young ones when both Mum and Dad were at work and us young ones were the queen and king babysitters when they needed us.

We were blessed to have our parents as long as we did, and since their passing continue to be connected and support each other as siblings and our collective moko, and moko moko.

Do you have someone who influenced you?

I have learnt many things from many people along my life's journey, some of which I have met and some which I have only read about both within Aotearoa, ie, Eva Rickard, Dame Whina Kupa and globally that have positively impacted on who I am and how I think. But there are two people who I met early on in my career that I often recall when I face something challenging. The first is Murtie Huggins who was the administration officer and my first manager when I was a Māori/Pacific Cadet with the Department of Social Welfare. She taught me organisational skills and ability, and the value of doing my homework and not compromising your professional integrity. The second was Auntie Ruruhira Robin (Auntie Lulu). She was tenacious and steadfast in her resolve to improve life for whānau. She was a member of the District

Executive Committee (DEC) for Puao te Ata Tu (actually our iwi chair was the executive officer for the DEC at the time). I watched her challenge Ministers, ie, Ann Hercus, Prime Minister David Lange and the Department of Social Welfare Director General John Grant as well as iwi and community leaders.

Who are your heroes in your life?

My parents are my real heroes. They taught me the value of hard work and the strength and enduring nature of whānau. This underpins how I work and lead people. I have had a varied career, working in central government agencies, a kaupapa Māori provider, and now as the chief executive of Ngāti Kahungunu Iwi Incorporated, but my mahi has always focused on contributing to growing whānau resilience and capability. I have had many challenges throughout my life but rather than focus on these we need to accept that this is a part of everyone's life journey. My parents taught me that while we can't control what happens to us, we can control how we respond to those challenges. This lifts your thinking above the level of adversity and enables you to focus on the positives and hold fast and act on those.

What is the best advice they

WHAT HER STAFF SAY:



One of the perks of writing the stories for Tihei Kahungunu is the ability to edit and add on bits like this without your boss knowing until she reads it.

In most workplaces, you don't usually see great relationships between the boss and their staff.

It's almost looked at like a bad combination for good work output. In our office however, we all have a wonderful relationship with our chief executive, Chrissie Hape. She cares about us and our wellbeing and ensures we take care of ourselves first, then secondly we get on with our jobs.

Knowing that she has this genuine care for us helps us to be the best we can be. Her style of leadership allows us to put whānau first, which fosters aroha, trust, self and supported care, integrity, fun, kai - oh my gosh the kai, singing, laughter, inspirational and encouraging discussions, safety, security, self-confidence, great teamwork and a strong relationship. We are all grateful to have an awesome chief and friend in Chrissie.

gave you?

Myrtle had two mantras "you don't think you KNOW" and "I came in with this clean I'm going out with this clean" tapping her nose reminding me of the importance of good work ethic and professional integrity. Auntie Lulu told me that "while the path to your goal may change, twist and turn, hold fast to your purpose and you will make it through". My Mum and Dad said for me to

"take your time in making big decisions, and once you've made it go for it, you can do anything" Tell us a little about your role and what your organisation does?

I am the chief executive of Ngāti Kahungunu Iwi Incorporated. That means that my role is to operationalise the aspirations of the board and bring them to reality through the leadership of our Tari. I am also responsible for allocating the portfolios to my team and the

health and wellbeing of my staff. Ngāti Kahungunu Iwi Incorporated is a mandated iwi organisation with the authority to represent the people of Ngāti Kahungunu. We represent the collective interests of Kahungunu whānau (including those that reside outside of our rohe). We work at a strategic advocacy level and are not a provider of government funded or directed services. You can read more about us at

www.kahungunu.iwi.nz
How did you get here? Why did you choose this as a career?
My career spans over 25 years as a public servant as well as five years in the non-government sector and I am now in my sixth year at the iwi office, firstly as a secondment from Oranga Tamariki and Ministry of Social Development, and then as the chief executive of the iwi. During my time as a public servant I studied at the School of

Government at Victoria University and achieved a Masters in Public Management.

How did I get here? To be honest I really don't know. It wasn't intentional. As I said before, my career has been guided by what I can do to create better outcomes for whānau and increase whānau capability and resilience. I worked hard, tried not to be confined by the institutional constructs of where I worked. What I will say is that I am not afraid to paddle harder or jump off and find a new waka, and try something new.

What do you like most about what you do?

I love the people I work with, for and on behalf of. Iwi can't be through the bureaucratic construct that are often put in front of us, and Ngāti Kahungunu Iwi can without compromise, advocate for and on behalf of our whānau as we are not a provider or subservient to the Crown. Our chairman, Ngahiwi Tomoana, is fearless in his pursuit for better outcomes for whānau and enables me to be just as resolute when engaging or negotiating with Crown agencies.

What's the most challenging thing you've done in your life?
Taking redundancy when I did as my partner was also made redundant at the same time. You were taught that you had to have a job right? But this really made us reflect on what was most important for us as a couple and as a wider whānau and that was us! My partner gave me the time to consider what I wanted to do and where I worked and he took on any job so I could do that. It was scary but really invigorating. We are stronger for it. Studying at a Masters level. I had never done tertiary study since

What is your favourite thing to do?
Outside of work I love to spend time at home with my whānau, my whānau whānui, and my friends. I love to bake, sew and sing.

What's your favourite sport?
I have broken both my Achilles' tendons playing my sport of choice, netball. According to my partner, I wasn't a particular good patient and have been banned from being an active player. So my favourite sports are netball, rugby and league then everything else but all from the comfort of a couch.

What is your favourite colour?
Black. It makes you look stylish and it helps you look thinner when you are more comfortably built like me.

What is your favourite kai?
Tend towards savoury than sweet. Roast pork is my absolute fave, although I love chicken and fish anyway.

Any last thoughts?
Everyone has the opportunity, regardless of where you are or what you do, to be a significant contributor to your whānau. What is most important is whānau, whānau, whānau, aroha, manaaki and being tika and pono. Look forward to the journey ahead of me and us and am committed to ensuring that whatever I do contributes to whānau resilience and capability.

Ngāti Kahungunu Iwi Incorporated

We wish you all a Happy New Year

"Enjoy this festive season with whānau and friends. Arohanui from our board and staff"

OUR OFFICE WILL BE CLOSED THURSDAY 24TH DECEMBER 2020 AND WILL RE-OPEN ON THURSDAY 7TH JANUARY 2021

Let's go to Church!

Flaxmere Christian Fellowship
220 Flaxmere Avenue, Hastings
Main Sunday Meeting - 10:30 AM

The Flaxmere Christian Fellowship is a local Church which has been operating since 1980. Situated on Flaxmere Avenue it draws people from around the Hastings and Napier area. This Pentecostal Church was birthed out of the Charismatic renewal of the late 1970's. The main meeting is every Sunday morning starting 10:30. A Bible College also operates on Sunday evenings for those serious about advancing their knowledge of the Bible. Different groups run during the weekend which cater to youth ad adults. Children's Sunday school classes run on a fortnightly basis during the Main Sunday service.

The Fellowship aims at reaching people with the Good News of Jesus Christ and the transformational power that message brings. It is involved with different programs in the community to help bring this to pass. The Flaxmere Christian Fellowship is also a strong advocate for the Jewish People's right to exist as an independent and sovereign state on their historical ancient land in Israel.

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Te Wānanga o Aotearoa

Caring for people in our community



Ruth Wong

Kahungunu ki Tāmaki nui-a-Rua is one of six Taiwhenua/ districts established and convened for the purpose of representing Ngāti Kahungunu Iwi in the rohe of Tāmaki nui-a-Rua.

There are six constituted marae Te Hika a Papauma, Kaitoke, Makirikiri, Whiti Te Ra, Te Ahu a Turanga and Te Kohanga Whakawhaiti, representing the following hapū – Ngāti Mutuahi, Ngāti Pakapaka, Ngāti Rangiwakaewa, Ihaka Rautahi, Ngāti Hamua, Te Hika a Papauma and Te Kapua Matatoru. The Governance

One of the major projects that Kahungunu ki Tāmaki nui-a-Rua is working on is the Te Ahu a Turanga Manawatu Highway.

Board is made up of Marae representation in accordance to their constitution.

Kahungunu ki Tāmaki nui-a-Rua is made up of rural communities in the Tararua District, Manawatu-Whanganui region of the North Island. The main townships in the area are Dannevirke, Woodville, Pahiatua, Eketahuna in the south, Norsewood in the North, Herbertville, Akitio and Pongaroa in the east.

Kahungunu ki Tāmaki nui-a-Rua whānau are generally known as hard working, fencers, farmers, fishermen, hunters and gatherers. Manaakitanga is one of their natural givings, ensuring people are always taken care of first. During the lockdown, Chairman Hayden Hape and

Last week Prime Minister Jacinda Ardern and Wikitoria Hape (7yrs) planted one of 2.8 million trees taking route as part of the highway project. These are exciting times.

Kahungunu ki Tāmaki nui-a-Rua Operations

- 1. General Manager – Stacey Hape
- 2. Database Administration / Communications – Melodie Grace
- 3. Te Reo, Tikanga & Mātauranga – Keni Barrett
- 4. Environment and Natural Resources – James Kendrick and Alice Jonathan
- 5. Health and Social Services – Sharon Mason and Rocky Taite
- 6. Hemp Advisor/ Marketing – Adam Webster
- 7. Fish Truck – Aimee-Lee Payne and John Kani

his team, supported a Kahungunu-wide community drive of support, ensuring everyone within their reach received fruit and vegetables, meat, fish, bread, cleaning products, Easter eggs and more. This showed true whakawhānauangatanga within this widespread rural community no matter what nationality, race, colour or creed, you felt the kind givings from Kahungunu ki Tāmaki nui-a-Rua.

A major project Kahungunu ki Tāmaki nui-a-Rua is working on is the Te Ahu a Turanga Manawatu Highway. The major slip in April 2017 left SH3

Kahungunu ki Tāmaki nui-a-Rua Governance Board:

- 1. Chairperson: Hayden Hape – Representative on the Ngāti Kahungunu Iwi Inc Board.
- 2. Kaumātua: Ivan Hape
- 3. Community: Kaylene Kani
- 4. Whiti Te Ra Marae: Paul Te Huki
- 5. Kaitoke Marae: Maria Edwards
- 6. Papauma Marae: Brian Te Huki
- 7. Te Kohanga Whakawhaiti Marae: Te Amokura Gaffey – Deputy Chairperson
- 8. Ngā Maata Waka: James Kendrick

Kahungunu ki Tāmaki nui-a-Rua Office Contacts:

- Physical Address: 171 High Street, Dannevirke
- Phone: 06 3749224 • Email Address: administration@kahungunu-nutnar.co.nz

through the Manawatu Gorge impassable. Local iwi are working with Waka Kotahi – NZ Transport Agency to reconnect the East to the West over the Ruahine Ranges.

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A new interactive website for the programme with interviews, maps and monitoring information is coming soon: www.marineculturalhealth.co.nz



OBITUARY - DR. RANGIMARIE ROSE TURUKI PERE

Whaea Rose a wise and spiritual leader

Dr. Rangimarie Rose Turuki Pere quietly passed away at her home in Waikaremoana on Sunday, December 13, 2020 at the age of 83.

Better known to many as Whaea Rose Pere, she was one of the original Taumatā advisers to the Ngāti Kahungunu Iwi Incorporated Board, where she always guided and guarded our iwi leaders with much respect.

Renowned for her great wisdom and spiritual leadership, Whaea Rose was never afraid to push boundaries and voice her strong beliefs.

She developed an international reputation for upholding and sharing indigenous knowledge and ensured that those she reached – whether through voice or waves of spiritual communication, and more

Pictures taken of the Kahungunu whānau who went through to share their respects.



recently through modern technology – knew of their divine spark, their own personal gifts that make them unique.

She spoke freely and openly, without guile, but with conviction and care.

She was an advocate of traditional Māori health and

healing and always acknowledged the links between the mind and spirit, the human connection with whānau, and the physical world.

We will miss Whaea Rose but her legacy lives on in her whānau and those she touched throughout the world.

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We wish you all a
**Happy
New Year**



"Enjoy this festive season with whānau and friends.
Arohanui from our board and staff"

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