

# LYTTELTON REVIEW

May 2015 • Issue: 144

PURAU • DIAMOND HARBOUR • CHURCH BAY • CHARTERIS BAY • GOVERNORS BAY • RAPAHI • CASS BAY • CORSAIR BAY • LYTTELTON



Anzac Remembrance Service

*Photo courtesy Lana Hansen*

## **IN THIS EDITION:**

- **Anzac Remembrance Service**
- **Lyttelton Harbour Fruit & Veg**
- **Community Schools Celebrate Harvest**



# Anzac Remembrance Service

## Albion Square, Saturday 25th April 2015

On a crisp, clear and cloudless day the sounds from the pipes and drums of the City of Christchurch Highland Pipe Band floated over the town and drew people to the corner of Oxford and London Street just before 10am. The parade marched along London Street and assembled on the lower paved terrace of Albion Square. People gathered at vantage points in and around the Square. Some at the tables outside the café, others lining the adjacent streets and hanging over the railings, but most found space on the grass, terraces or seating within the square. It was packed but with room for everyone.

The service was conducted in front of the cenotaph on the upper terrace. It commenced at 10.10am with a welcome by Mr Bryan Shankland of the Lyttelton RSA Charitable Trust. This was followed by a short service presided over by The Rev Neil Struthers. Then Mr Nuk Korako, list MP for the National Party and resident of Rapaki, gave an address outlining the links between Rapaki and WW1 and details of the dawn service at Rapaki. Following this, members of the Lyttelton Scout

Group and Rapaki Marae were asked to come up and read out the "Names of the Fallen" that were inscribed on the walls of the cenotaph. Then wreaths were laid at the foot of the cenotaph by representatives of the local community including Andrew Turner, City Council Councillor for Banks Peninsula, Anne Jolliffe on behalf of the Community Board, and Gary McCormick and his three little daughters on behalf of Busy C's Preschool. The Royal NZ RSA tribute was given by Mr Bob Aitken, Trustee and the NZ Defence Speaker was Lt CDR Gant Boore RNZNVR.

The bugle was played beautifully and hauntingly for the Last Post and Reveille and the minute's silence was observed by all.

The service was concluded by; the Hymn "Oh God Our Help in Ages Past"; a benediction by the Rev Neil Struthers and a thanks and farewell by Bryan Shankland.

The large crowd, basking in the warmth and sunshine, mingled and discussed the morning or set off in search of refreshments. The Highland Pipe Band played in the background and there was a generally positive feeling of a memorable service held in the new square.

It was the first year that Anzac Day was able to be commemorated in a purpose designed square in Lyttelton that was so suitable for the occasion.

Certainly when those who attended walk past the cenotaph in the future, they will remember those who gave their lives in WW1.

Article Liz Briggs, resident of Lyttelton



Photo courtesy Margaret Jeffries



Photo courtesy Lana Hansen





Photo courtesy Lana Hansen



Photo courtesy Margaret Jeffries



## Lyttelton Harbour Fruit and Vegetable Collective Newsletter

It's a sunny autumn Wednesday when I drop in to the Union Church to learn about the Fruit and Veg Collective. The Project Lyttelton truck is parked in the driveway with the back filled with bags of fruit and vegetables. People of all ages pop in to collect their bags and have a chat with Jill and Hannah. Mobile bike mechanic Josh and his son Merrin pull up on Josh's bike with Merrin riding in style in a wooden carrier attached to the front. The fruit and veg bags are loaded into the carrier along with Merrin and the two of them ride back off down the street. Another customer raves about the recipe included in the last fruit and veg co-op newsletter, which was provided by Grow Harbour Kids coordinator Jacqueline who cooks with Lyttelton Primary School every week using seasonal vegetables and then passes the recipe onto the Fruit and Veg Co-op.

A teacher from Lyttelton Primary School drops in to collect some bags on behalf of some other teachers. For the hour I am there people come in dribs and drabs to get their fruit and veg and have a chat with Jill and Hannah and other customers. Currently between 51-80 Lytteltonians order the bags. But how did it all begin?

Longtime timebank member Jill Larking had heard about the Fruit and Veg Cooperative, that was initiated by the Christchurch Cathedral, the Christchurch DHB and community organizations to ensure people had access to affordable fruit and veg. Jill started bringing a few fruit and vegetable bags over to Lyttelton from the St Albans depot. At around the same time Maureen from the Community House had been making enquiries about the fruit and vegetable scheme and Des from the Linwood fruit and veg cooperative got in contact and asked if Lyttelton wanted to become part of their collective. At this point the Lyttelton Harbour Timebank became involved and some Red Cross funding was sought to fund a part time position for Jill as the overall coordinator.

And how does it all work? Des from Linwood gets up early on a Tuesday morning to purchase the seasonal fruit and veg from the Turners & Growers market. On Wednesdays Jill and one of her timebank helpers heads over to Linwood and collects the fruit and veg bags that have been pre-ordered. For only \$12 customers get two supermarket bags filled with vegetables and fruit, saving between \$9 - \$15 on what you would usually pay in a supermarket. On the day I visited the contents included silverbeet, kumara, broccoli, parsnips and capsicums, as well as bananas, feijoas and apples.

Hannah Sylvester was the other helper on the day I visited. Last year Hannah finished studying to become a social worker and got a fulltime job in Christchurch. After 6 months she left the job realizing that leaving home at 7am and getting home at 6pm wasn't what she wanted as she felt she was missing out on being part of the community and being a mum. The day after she'd finished her job she saw Maureen from Community House and asked if there was any volunteer work there 'Yes!' Maureen replied "We need help with the



*Sample of an average bag*

fruit and veg co-op tomorrow". So Hannah became a regular fruit and veg helper, and also started helping out with the Community House meals on wheels on Fridays. As a timebank member Hannah receives time credits for both of these because the Community House is also a timebank member.



*Hannah with a truck load of goodness*

Hannah likes how the Timebank connects people with each other and says that even though in a community you help out friends and neighbours anyway, the Timebank allows you to meet people you wouldn't necessarily meet and help people you wouldn't normally help. Hannah met one of her good friends through timebank when they did childcare for each other. And now Hannah earns so many timebank credits it allows her to donate credits back to community organizations who spend more than they earn.

To join the Fruit and Veg co-op or to become a volunteer contact Jill Larking on 027 237 4960 or Maureen Dellow-Jackson, Community House, 022 0914034 or email [timebank@lyttelton.net.nz](mailto:timebank@lyttelton.net.nz).



Josh and son Merrin loading up

## Recipe of the Week:

### Pumkin & Carrot Soup

For 6-8 servings as a starter

The gentle spices in this wholesome autumn soup are fragrant but not too overwhelming, the pumpkin shines through so even my little Mr Fussy will eat it. Can also use up any left over root vegies from the vegie bag.

½ medium pumpkin or butternut

2 large carrots

Olive oil

5-6 garlic cloves unpeeled

1 large onion sliced

1 Tbsp ground cumin

1 tsp fresh thyme leaves

1 tsp curry powder

1 litre chicken stock

250ml single cream

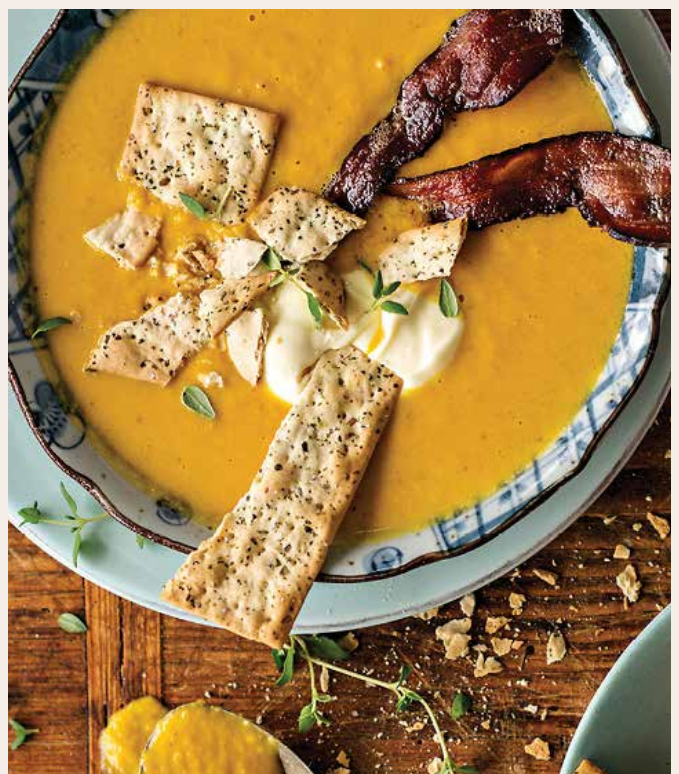
Cooked bacon rashers (optional)

Pre-heat oven to 190°C fanbake. Chop the pumpkin (or any left over roastable vegies) and carrot into similar sized pieces skin on, place on a lined baking tray, drizzle with olive oil, season and toss over the whole unpeeled garlic cloves. Roast for 30-40 minutes until soft when poked with a sharp knife. When cool enough to handle, pull off pumpkin skin and roughly chop flesh. Mash carrot with a fork and squeeze out sticky centres from garlic cloves, discarding garlic skins. Set garlic, pumpkin and carrot flesh aside.

Heat 2 Tbsp of olive oil in a large pan and add the onion and sweat a few minutes until translucent. Add the cumin, thyme and curry powder and stir until fragrant - 1 minute. Add the pumpkin, carrot and garlic flesh. Stir to combine then add the chicken stock. Bring to the boil and gently simmer for 5 minutes.

Season to taste then purée if you prefer - if I'm after a rustic dish and the pumpkin is good I just squash it a bit with a potato masher to keep it chunky.

Stir in 300ml of fresh cream, stir, simmer one minute and season again. Served hot with a blob of sour cream, a scattering of fresh herbs and crsipy bacon.





## New process for red zone Crown offers

Release Date: 21 April 2015

Canterbury Earthquake Recovery Minister Gerry Brownlee has announced a process to give everyone a say on the Crown offers to owners of vacant, commercial/industrial and uninsured properties in the Residential Red Zone.

"I have asked the chief executive of the Canterbury Earthquake Recovery Authority (CERA) to prepare a Recovery Plan that looks at the offers to property owners in these categories," Mr Brownlee says.

"Following a legal challenge by the Quake Outcasts group, the Supreme Court directed that the decision on the offer to properties in these categories should be revisited and that a Recovery Plan was an appropriate approach."

Owners of properties in these categories in the Port Hills red zones have not yet received an offer. An offer will be made to them on the basis of the outcome of the Recovery Plan but will not be less than the offer already made to those in the flat land red zones. Consideration will also need to be given to those who did not accept the earlier offer and those who had a reduced offer as a result of significant underinsurance. "The Recovery Plan process allows us to consider the different options, and for people to give their views based on what it means for the property owners, as well as the taxpayer and how people insure their properties," Mr Brownlee says.

"If the process results in a larger revised Crown offer from that which has expired, then those owners who accepted the original offer will be eligible for a top up of their payments.

"There will be two stages of public input through written comments in the development of the Recovery Plan, and CERA will be publicising those opportunities. "Following the analysis of the public input and advice from officials, I expect the Recovery Plan to be finalised and decisions made in relation to the Crown offer by the middle of this year."

---

## Through the Glass Ceiling

with Julia Holden closes May 10th

Don't miss out on this celebrated exhibition featuring the Women's Refuge Kate Sheppard sculpture and contemporary portraits of local women who have shaped our town, city and country.

Poroporoaki: Join us for a cup of tea and to farewell the exhibition on Mother's Day 10th May at 11am.

Tin Palace is open 12-4pm Thursday and Friday, 10am-4pm weekends. Help us open for longer by becoming a Tin Palace volunteer. Contact curator Holly Cunningham [curator@tinpalace.co.nz](mailto:curator@tinpalace.co.nz). Events wanted for the Lyttelton Harbour Festival of Lights.

---

## The Festival of Lights

will run 13-21 June this year, with the street party on 19 June. It is free to list an event in the programme, so if you would like to be included, please get your information (date, time, cost, venue, event description) to Lucette on [events@lyttelton.net.nz](mailto:events@lyttelton.net.nz) before 15 May.

For stall-holders, please contact Sue-Ellen on [office@lyttelton.net.nz](mailto:office@lyttelton.net.nz) or for any other information Lucette Hindin  
Events and Marketing Coordinator  
Project Lyttelton [www.lyttelton.net.nz/festivals](http://www.lyttelton.net.nz/festivals)

---

## Offer a workshop

### July school holidays

School holidays 4 - 19th July

We will hand Tin Palace to you during the week of 13-19th July for you to run a workshop for children. Run a morning or afternoon workshop or workshops over a couple of days. You decide on the length of workshop, price, time and day and we will help promote it for you.

Contact Tin Palace curator Holly Cunningham: [curator@tinpalace.co.nz](mailto:curator@tinpalace.co.nz) or phone 027 4466 816 ASAP to book in your workshop.

---

## Harbour Co-op

### We are hiring!!!!

Come and be part of our Harbour Co-op Team.

Pop down for a Job Description and you can send your CV with a COVER LETTER to [shop@harbourcoop.co.nz](mailto:shop@harbourcoop.co.nz) or drop it off to the shop. We look forward to meeting you!!!

If you know anyone that might be keen, then please let them know and send them our way.

---

## The Nutrition Room

This Saturday from 10-12 we will have the lovely ladies from The Nutrition Room offering free advice on all Nutrition related questions.

Come by and say Hi, they are here to help.



## The Horse and Carts.

In 2014 it is difficult to try and imagine what it was like in Lyttelton with about fifteen vehicles in total. At that time there was no requirement for more. We walked everywhere young and not so young, to school to work and other engagements. The port was never designed to accommodate the large number of vehicles we have today. Transport was mainly by horse and cart, on horseback and if one was lucky maybe a bicycle. The local doctor visited patients with the aid of a James two stroke motorcycle, carrying him from the port to Diamond Harbour.

Some of these vehicles were taxis, fire pumps, an ambulance, a hearse, a green grocers van, a grocers van, Borough Council Trucks, and our neighbour proudly owned a Morris Minor car.

Our milkman delivered each day by horse and cart, the carrier Mr. Norris with his horse and carts, the butcher was the same. Until recent years there was a drinking water trough outside Pitcathley's butcher shop in London street for horses, and sometimes for other purpose! (cooling a bottle of bubbly)

Today we have a reminder of those earlier times, there are still many small narrow pieces of land running from the roadway to a back section on the hills. These were an access way free to all for horses to graze on the upper slopes, behind the cottages. One recalls a horse being used to pull railway trucks on the siding along side to Shaw Saville sheds, where Cashin Quay now is.

Motor vehicles really did not have a place then with only railway transport to the city, or a long walk over Evans Pass Road to Sumner, then the tram to the city. It was amazing just how much the horse and cart contributed to life in the port. The occasional wedding transport, taking mourners to a funeral, transporting freshly cut long grass and don't forget the horses' contributions to the spring flowers and bulbs . . . All for free!

In 2014 are we really better off?

Article John Denton

## Review Creators

Lyttelton Harbour Review is a 100% voluntary community newsletter initiative developed after the February 2011 earthquake. It's a Lyttelton Harbour Information Centre initiative produced by Chairperson Wendy Everingham and Committee Member Jenny-Lee Love.

The objective of the Lyttelton Harbour Review is to help keep local residents informed with what is going on in the wider Lyttelton Harbour community. Of course the success of the Lyttelton Harbour Review could not be possible without the ongoing support and enthusiasm from the wider community.

A big thank you goes out to everyone who sends information; is willing to be interviewed or lets us know what might be happening in the neighbourhood. The Lyttelton Harbour Review project would not be possible without you all.

*If you have an event, topic, sport announcement, fundraiser or cause that you would like to share with the harbour community, then Wendy or Jenny-Lee would love to hear from you:*

Wendy Everingham

Office: 328 9093

Mobile: 021 047 6144

Email: [infocentre@lyttelton.net.nz](mailto:infocentre@lyttelton.net.nz)

Content Deadline: 5pm Friday

Jenny-Lee Love

Email: [lytteltonreview328@gmail.com](mailto:lytteltonreview328@gmail.com)

Subscribe to the Review:

Email either Wendy or Jenny-Lee with the words "Subscribe Me" in the subject line and the Lyttelton Harbour Review will be delivered to your inbox.

In 2015 the Lyttelton Harbour Review is going to be produced fortnightly. Any important information between times will be emailed as a Lyttel Broadcast.

Hard Copies of the Review, courtesy of PWA Griffin are available at:

Lyttelton Harbour Information Centre  
Lyttelton Library  
Lyttelton Top Club

Back Copies Available to Download:  
[www.lytteltonharbour.info](http://www.lytteltonharbour.info)

**328**  
Design

  
**PWA Griffin**  
OFFSET & DIGITAL PRINTERS

# Community Schools Celebrate Harvest

The Harvest Festival, initiated by the Project Lyttelton's Harbour Resilience Project is part of a project to increase food resilience and awareness of food and other natural resources in the Lyttelton Harbour area. This year the event which will be attended by 500 Lyttelton harbour school children, parents and teachers will be held for the second time at Living Springs Farm Park on Friday March 27.

The 16 workshops attended by the children are focused around topics such as local produce, living off the land, environmental art, caring for the environment, and fun activities including sheep shearing and even a rural relay!

Project Lyttelton organiser Lucette Hindin says "the goal of the festival on the one hand, is to celebrate what we have in the harbour and the people who are putting their energy into making our local environment healthy and productive, and on the other hand to find ways to come together to increase those efforts and encourage the next generation to grow up understanding our relationship with and reliance on the natural environment. We held the first festival at Orton Bradley Park and 2015 will be the second year we are running it with Living Springs. Living Springs adds a whole heap of value to the festival because of the programmes they are able to contribute and we've found that working together has been really easy because we share similar values and goals."

Over the last four years Living Springs has been working hard on creating a balance between agricultural land use and environmental best practice. This has included major revegetation projects, pest control programme, protection of the waterways and catchment basins, retiring the land from grazing, and a commitment to planting 100 Totara's every year for the next 5 years. In the 1850's Banks Peninsula was covered in 99% native flora and by the turn of the century it was down to 1% native cover. Today the coverage is up to 15% (Sourced Boffa Miskell, Banks Peninsula Landscape Study 2007-2008). Living Springs aim to contribute to reinstating some balance.

Living Springs is a charitable trust initially established as a camp for church youth camps in the 1970's. It is situated at the head of Lyttelton Harbour and the property is 450ha. Today over 24,000 people stay on-site annually and many engage in outdoor pursuit activities offered on site as well as for camps, community events and conferences.



Anna Colombus, Living Springs Park Manager demonstrates pest control with a dead stoat.



Fun with Lavender workshop.



Denis Aldridge CEO Living Springs and Local Community Board Member demonstrating sheep shearing.



Time for lunch together with the three Lyttelton Harbour Schools.



## EVENTS



Students take on challenges of the 'Rural Relay'



Learning about medicinal weeds



Governors Bay Fire Brigade teaching student Fire Safety.



Stream study run by Lincoln University's Waterwatch programme.



Saving seeds.



Workshop.



Stream study run by Lincoln University's Waterwatch programme.



Cheesemaking workshop.



Bobbing for apples...always fun.



# GROUND

## PAST, PRESENT AND FUTURE

Before February 2011, there used to be a popular café-delicatessen-boutique grocery and bottle store, called Ground Culinary Centre, on the corner of London and Canterbury Streets. It was owned and managed by my daughter, Jenny Garing, with the support of family and friends, including a highly-qualified and creative chef, Felicity Georgeson (Flic). I started off washing dishes and doing the laundry, and then became the 'Inward-goods Manager'.

It was called "Ground" because it had started out as a venue to promote and sell spice products made by hand-grinding of various spices to create authentic and original spice blends from around the world. In the photo, you can see the pestle and mortar, and the two-stone revolving grinder. Simply making the products in her home, in a licensed kitchen, and selling online from there, as Ground Gourmet Essentials, was too limited.

Between 2007 and 2011 Ground had taken over more and more of the ground floor of the building, the Albion, and was gaining in popularity and profitability. But the quakes put an end to that growth, as the insurance cover for lost stock and equipment did not allow for more than small-scale partial services, with the use of the kitchen at the Top Club, and then at Naval Point. Ground catered for various functions; and regular cooking classes were developed, which have become very popular.

The Ground stall at the Lyttelton Saturday Market continued the sale of its healthy and tasty products, focussed on using the spice blends. The range of food products was extended to supplying sandwiches, salads, pies and meals for local shops, but this was not profitable enough to continue.

Now Jenny briefly shares the Naval Point kitchen with Rushani, who also sells at the Market and does catering work. Ground sells spice blends, spice pastes, and dukkahs online and at local shops; and at the Market continues to provide tasty salads and sandwiches, hummus, sauces, condiments, mayonnaises, and pestos, using Ground spices. I still enjoy putting the products in jars and pouches, and then labelling them – and of course must do frequent "taste-tests"! The monthly cooking classes introduce foods from other parts of the world, and are very popular, as those attending take part in the meal preparation, and enjoy eating what they've made, with accompanying wines. Flic still takes part in these. But Jenny is still looking for suitable premises in Lyttelton where she can prepare her foods and run cooking classes.



Now that Ground's operations have been reduced, Jenny has more time available to do something else she loves – writing about food. Before the quakes she had begun writing a special cookbook, featuring recipes from around the world, which she had gathered over many years in overseas journeys; but the pressures of coping with the aftermath of the quakes put that into the background. She was invited to write for 'Zest', the special Wednesday section of the Christchurch Press. Her articles became popular and now they are published as well in the Dominion Post and Waikato Times as a weekly column; they often appear on stuff.co.nz/ in the 'food & wine' section.

Now Jenny is continuing to explore ideas for her media articles and cooking classes – and always welcomes questions for her to answer in her articles, and suggestions on styles of food for cooking classes. Stop at her Ground stall on Saturdays, and give her your suggestions. And if you see goat meat for sale there, this product comes from the farm belonging to my son Phil and his partner Jozefa, above Corsair Bay – more about that later.

Go to Jenny's website [www.ground.co.nz](http://www.ground.co.nz) and to her blog <http://jennygaring.co.nz/> and read, learn, experiment and enjoy being creative with food. Send her some questions and suggestions for future writing.

By Juliet Adams





Want to have fun and learn how to cook nutritious and delicious meals?

## Come and Cook with us!

---

**Where:** Lyttelton Yacht Club, Erskine Point

**When:** 6-8pm every Tuesday night, starting May 5th

**Price:** \$60 a class (full cooking experience, Q&A with Nutritionists, and meal included)

\*Limited to 9 spaces so get in quick

---

**For more information on classes, menus, and to book:**

Visit: [www.thenutritionroom.co.nz](http://www.thenutritionroom.co.nz) Phone: 022 018 5308

E-mail: [bookings@thenutritionroom.co.nz](mailto:bookings@thenutritionroom.co.nz)



[www.thenutritionroom.co.nz](http://www.thenutritionroom.co.nz)



## **CHRISTCHURCH CITY COUNCIL**

### **Notice of Lifting of Fire Ban in the Open Air Within the City of Christchurch**

Christchurch City Council is lifting its ban on fires in the open air in urban areas.

The ban, which has been in place since Saturday, 20 December 2014, will be lifted from midnight Saturday, 18 April 2015 until further notice.

The existing prohibition on fires in the open air is imposed pursuant to Section 13 of the Christchurch City Council Urban Fire Safety Bylaw 2014 and is in force for properties within the Urban Fire Districts of Christchurch, Brooklands, New Brighton, Sumner, Lyttelton, Governors Bay, Diamond Harbour, Little River and Akaroa.

Fires may now be lit in the open air in the urban areas without permit. Restrictions may be re-imposed at a later date if weather conditions create a potentially dangerous fire situation.

Before lighting fires in the open air, careful consideration must be given to weather conditions, the risk of spread, adequacy of fire breaks, availability of water, and the supervision of fires until completely out. Fires must only be lit in daylight hours and must not be left burning after dark.

Note: Resource Consent conditions are imposed by Environment Canterbury for fires in residential areas. Landowners in these areas need to contact Environment Canterbury for further information.

A handwritten signature in black ink, appearing to read "Tracey Weston".

**Tracey Weston**  
**Unit Manager Regulatory Compliance**





**NOTIFICATION OF LIFTING OF PROHIBITED FIRE SEASON**  
(Imposed Pursuant to section 22(2) of the Forest and Rural Fires Act 1977)

**CHRISTCHURCH CITY RURAL FIRE AREA INCLUDING BANKS PENINSULA**

Notice is hereby given that the prohibited fire season currently imposed by the Christchurch City Council over the rural fire area for which the Council is the Fire Authority is lifted from midnight Saturday 18 April 2015, to be replaced by an **OPEN FIRE SEASON**.

Fires may now be lit in the open air in rural areas without permit. Restrictions may be reimposed at a later date if weather conditions create a potentially dangerous fire situation.

All residents are requested to take care when lighting open fires. Before lighting fires in the open air, careful consideration must be given to weather conditions, adequacy of fire breaks, availability of water, and the patrolling of fires until completely out. Fires are not to be left burning after dark.

**NOTE:** Resource Consent conditions imposed by Environment Canterbury may still apply. Property owners within the Department of Conservation Fire Safety Margin require a permit all year round. Relevant authorities should be contacted prior to any burning.

A handwritten signature in blue ink, appearing to be "D. A. N.", is located at the bottom left of the page.

## Events

### TUESDAY MAY 5<sup>TH</sup>

- Fat Tony's**  
Happy Hour 5-7pm
- Wunderbar**  
Artist Showcase and Open Mic Night 7.30pm
- Top Club**  
Housie is back! 7pm

### WEDNESDAY MAY 6<sup>TH</sup>

- Fat Tony's**  
Happy Hour 5-7pm
- Porthole Bar**  
A Night with a Future Star 8.30pm

### THURSDAY MAY 7<sup>TH</sup>

- Civil and Naval**  
Devlish Mary and the Holy Rollers 9pm
- Fat Tony's**  
Happy Hour 5-7pm
- Porthole Bar**  
DJ Nic Jackman 8pm

### FRIDAY MAY 8<sup>TH</sup>

- Fat Tony's**  
Happy Hour 5-7pm  
Joker Jackpot Draw 6-7.30pm
- Porthole Bar**  
Togue 7pm

### SATURDAY MAY 9<sup>TH</sup>

9.45pm Returned Servicemen and Women are invited to assemble at the corner of London Street and Dublin Street, to march to the corner of London AND Canterbury Streets where a service will be held at 10.15am

- Fat Tony's**  
Happy Hour 5-7pm
- Porthole Bar**  
DJ Missy G 8pm

### SUNDAY MAY 10<sup>TH</sup>

- Fat Tony's**  
Happy Hour 5-7pm
- Freemans**  
Carmel Courtney and Friends 3.30pm
- Porthole Bar**  
Jam Session 3.30pm

### EXHIBITIONS

- Tin Palace**  
Through the Glass Ceiling  
Portraits by Julia Holden  
Opens Wednesday April 15th – Sunday May 10th

## LYTTELTON RUGBY CLUB.

Trainings for our Div 2 side are on a Tuesday and Thursday @ 6:15pm.  
Rec grounds in Lyttelton or Hillsborough Domain.  
(see club FB page for updated details).

*Contact the club's Rugby Manager for all enquiries  
nathan.mauger@gmail.com 021 1116069.*



We accept

# LYTTELTON HARBOUR GIFT VOUCHERS



Sold at the  
Lyttelton Harbour Information Centre, 20 Oxford St Lyttelton

## Community Activities in and around the Harbour this Week

### MONDAY

#### Community Choir

7.30pm Union Chapel, Winchester Street, Lyttelton.  
All welcome. Jillie 021 152 8068 \$10 | \$1

#### Diamond Harbour Yoga Classes

7.00pm DH Play Centre, Scout Room  
Adrian 022 109 6681 or 03 329 3395

#### Lyttelton Youth Centre

3-7pm Drop in 10-20years  
4-6.30pm Carving Course  
7-9pm Boys Group 10-13  
7 Dublin St Lyttelton 328 7427

#### Pilates Classes

6.15-7.10pm Level 1 and 2  
7.15 -8.10pm Beginners Level 1  
Naval Point Club  
Contact: Jennifer Rice 027 204 1224

#### Lyttelton Garage Sale

10.00am 25 Canterbury Street, Lyttelton  
Second Hand Bargains and more.

#### Lyttelton Harbour Fruit and Vegetable Collective

Is trading again each Wednesday between 12.30pm and 2.30pm at the Union Church in Winchester Street.

Contact Jill Larking for more info 027 237 4960

#### Lyttelton Library Wednesdays Knit and Yarn

10.00-12.00pm

#### Lyttelton Play Group

Lyttelton Playgroup  
At Kidsfirst Lyttelton  
12,30pm- 2.30pm  
33 Winchester St Lyttelton  
Call 03 328 8689 for more information

### TUESDAY

#### Community House

Shared Lunch 12.00pm 7 Dublin Street  
Make new friends

#### Lyttelton Health Qigong for Seniors

10.15am to 9.30am – 10.30am  
Union Church, Winchester Street \$5  
Geraldine Parkes 03 328 7284 or 027 644 4455

#### Lyttelton Library Storytimes

11.00-11.30am

#### Lyttelton Library Science Alive

3.30-4.30pm

#### Lyttelton St John Youth Division

6.00pm St John Ambulance Station  
52 London St, Lyttelton

#### Lyttelton Youth Centre

2-8pm Drop In 10-20 years  
7-9pm Girls Group 10-13 years  
7 Dublin St Lyttelton 328 7427

#### St Josephs Worker Catholic Church

9am Mass 21 Exeter Street, Lyttelton  
All Welcome More information call 384 1600

#### Lyttelton Youth Centre

3-6pm Underage Drop In 7-9 years  
6-8pm Drop in  
7 Dublin St Lyttelton 328 7427

#### Pilates Classes

9.45-10.40am  
Naval Point Club  
Contact: Jennifer Rice 027 204 1224

### THURSDAY

#### Community House Flat Walking Group.

Contact Maureen Dellow-Jackson for more information. 022 091 4034

#### Governors Bay Pre-School Music

9.15am Governors Bay School Library All Under 5s  
Welcome with Adult | \$3.50

#### Governors Bay Volunteer Fire Brigade

7.00pm Governors Bay Fire Station  
Weekly Training  
New Members Welcome

#### Lyttelton Garage Sale

10.00am 25 Canterbury Street, Lyttelton  
Second Hand Bargains and more.

#### Lyttelton Volunteer Fire Brigade

7.00pm Lyttelton Fire Station  
Weekly Training  
New Members Welcome

### WEDNESDAY

#### Diamond Harbour Singers

7.30 - 9.00pm  
Every Wednesday in Stage Room of Community Hall.  
All welcome. Contact Margie 329 3331.

#### Lyttelton Cubs

6.30pm Contact Mark Brabyn 027 281 6180



## Community Activities in and around the Harbour this Month

### Lyttelton Youth Centre

2-7pm Drop In

7-9 Girls Group 10-13 years

7 Dublin St Lyttelton 328 7427

### FRIDAY

### Lyttelton Garage Sale

10.00am 25 Canterbury Street,

Lyttelton Second Hand Bargains and more.

### Lyttelton Library Fridays Babytimes

10.30-11.00am

### Lyttelton Youth Centre

2-7pm Drop In

7-9 Girls Group 10-13 years

7 Dublin St Lyttelton 328 7427

### SATURDAY

### Lyttelton Farmers Market

10.00am London Street,

Lyttelton Fresh produce; Live Music; Buskers and More

### Lyttelton Garage Sale

10.00am 25 Canterbury Street, Lyttelton

Second Hand Bargains and more.

### Lyttelton Harbour Bazaar Market

10.00am No 6 London St. Artists, Bric a Brac and More

### SUNDAY

### Combined Church Service

10.00am Union Church, Winchester Street

All Welcome

### Diamond Harbour Civil Defence

7.00pm Third Wednesday of the month.

Community Church Diamond Harbour

Contact: Wendy Coles 0211541434

### Governors Bay Civil Defence

7.00pm Third Wednesday of the month.

Governors Bay Fire Station Contact

Contact: Ian Palmer 3299 160

### Lyttelton Civil Defence

7.00pm Third Wednesday of the month.

Lyttelton Information Centre

Contact: Brenda Hurl 021 359 059

### Lyttelton Menz Shed

Contact Christine 741 1423

### Lyttelton Museum Historical Society

Contact Liza Rossie

### Lyttelton Lions

7.30pm Second Tuesday Each Month

Lyttelton Community House

Contact: Mary 03 328 8523

### Lyttelton Mt Herbert Community Board

9.30am Third Wednesday Each Month

Meetings Open to the Public

### Lyttelton Rugby Club

For details visit the club Facebook Page or contact the club's Rugby Manager

Nathan.mauger@gmail.com 021 111 6069

### Naval Point Old Salts Lunch

The Old Salts Lunch is being held on the 2nd Tuesday of every 2nd month with the next one being held next Tuesday, 10th February starting @ 12:00 with 2 course lunch commencing @ 12:45.

Contact Barry Bowater 329 4828 or 0272743520

### St Joseph the Worker R.C.Church

5.30pm Mass 3rd Sunday of the month. Parish House 21 Exeter Street Lyttelton.

For more information call 384 1600

**AVAILABLE FOR RENT: LONG OR SHORT TERM**

**01 LYTTELTON**

Sunny and warm architecturally designed, fully insulated, double glazed, light-filled house for rent. Three double bedrooms, study, two bathrooms, open plan kitchen/living/dining. Great views down to the harbour and over rural land to the Port Hills. Heat pump and under floor heating. Upper and lower decks and sunny, sheltered garden at rear. Off street parking.

\$580/wk. Brenchley Road. Available April 2015. Long Term preferred. No smokers. Pets considered. Contact Suse 021 373 893 or susan.omeagher@gmail.com

**02 LYTTELTON**

We are going on a 6 month camping trip around Australia so are looking to rent out our place while we are away. We plan to depart on the 5th April and return on the 10th October 2015 (6 months). The house is at 91 Jacksons Road, just below the Major Hornbrook track with a great view. Ideal for a family with 4 bedrooms, 2 bathrooms and a games room. The house is very warm and dry over winter with a log burner and 2 heat pumps. There is also a sauna with outside cold shower. The section is planted in natives and there is lots of room for kids to play outside with a tree fort, trampoline and swings. The house can be either furnished or unfurnished. Asking rent is \$550 per week. Please ring Mark on 0272816180 or 3288171 of see our trademe listing for more information.

**03 LYTTELTON**

We have Insurance / Short Term Fully Furnished Accommodation available now in Lyttelton area. Please contact Daniel at Rent Right Property Management Ltd on 03 377 4939 or 021 994 297.

**04 TEDDINGTON**

3 Bedroom House for rent in Teddington On sunny farm, with rimu floors, cozy with wood burner and double glazing. Outside parking, garden and grazing \$360 per week. Ph 3299118.

**05 LYTTELTON**

Gilmour Terrace: 3 bedroom house with 1 bathroom. Fully furnished home with 3 large bedrooms, one bathroom with bath and shower and a separate toilet. The house is suitable for a short or long term furnished rental or it is ideal for accommodation while having earthquake repairs/rebuild. Unbelievable views of the sea, port, hills and town.

On the sunny East side of Lyttelton. Sunny and warm with two heat pumps, gas fire, double glazing and insulated. Fully furnished with fridge and washing machine and small appliances plus a security alarm. Updated decor is in warm neutral colours. Large sunny deck. Beautiful garden. Large flat grassed recreational area at back with 360degree views.

Available on 29th April 2015.

\$650 per week fully furnished.

This would be a negotiated price depending on what is included. The price does not include power or services. Linen and pillows are an optional extra.

View on Trademe - Property ID#: EB1929 Phone Michelle 033288020 or 0274160625.

**06 LYTTELTON**

Rental available in Lyttelton: Character 2 bedroom cottage available to rent from beginning of May until end of the year – furnished, cosy with log burner, ideal for EQC relocation, cost includes internet and local phone line \$450 a week call Lottie on 0211201654 or 3288303 – non-smokers only, no pets



**ROOM FOR RENT: FLATMATE WANTED**

**01 TEDDINGTON**

Beautiful two storey house with wonderful harbour views, on a sunny Teddington farm has one double en-suite room available. \$200 p/week plus power, firewood, local calls and water are \$25 for one, or \$35 for two, per week. Garden space and grazing available. We are a couple in our 60's with an organic lifestyle, and want to share our self-built log house with flatmates keen to enjoy life. See [www.bergli.co.nz](http://www.bergli.co.nz). Ring Rowena or Max on 329 9118 Or 0274 829 410.

**02 DIAMOND HARBOUR**

Hello Harbour-people, I would like to share my house with a nice person. I have a 4-bedroom, 2 storey house in Diamond Harbour, overlooking Purau hills (great spot). 15 min walk to ferry, 5 min to DH village cafes/bars. If any mature, responsible someone is thinking they'd like to rent in Diamond Harbour, please email me at [bronwenj@xtra.co.nz](mailto:bronwenj@xtra.co.nz), or call me on 329 4303 or 027 480 7823. I can provide more info. House For Rent: Short Term Only

**03 LYTTTELTON**

Reserve Terrace \$190 per week. Room with a view, deck and entrance. A small fridge and small oven. Suitable for a working person as almost self contained but not lots of room to lounge about. Call Roz 328 8552 027 031405335.

**EQC ACCOMMODATION**

**01 LYTTTELTON**

Short Term Rental in Lyttelton. Fully furnished one and two bedroom apartments. Call Kathy at Dockside 325 5707.

**02 CORSAIR BAY**

Accommodation/house fully furnished. Home looking out over Corsair Bay. Bus stop at the bottom of section. Four double bedroom, two living areas, two toilets and double garage with off street parking. No fences, but pets okay by negotiation. Fully furnished. \$900/wk (power not included). Phone connection. Broadband. Call Heather on 027 211 7205 for details.

**03 LYTTTELTON**

We have rental accommodation available in the Lyttelton area for Earthquake Repairs. Short or Long term, fully furnished, pets negotiable. Please phone Daniel on: 03 377 4939 or 021 994 297.

**04 LYTTTELTON.**

Lovely three bedroom character home, heat pump, log burner, drive on access, stunning views, pets OK \$600 per week. Negotiable. Phone 021 060 2316.

**05 CASS BAY**

Ideal stay during you EQC Repairs. Governors Bay Road, Cass Bay. \$200 a night. Four bedroom house with great views. Contact Claire 027 878 7867.

**06 LYTTTELTON**

"Wake up every morning with a view of the harbour, while enjoying peace and quiet away from the city. 43a Exeter Street is a beautiful, warm, historic cottage freshly painted & newly renovated.

This 2 bedroom private cottage is ideal for the family to relax in while your home is being repaired by EQC or on holiday in Christchurch.

Only a 15 minute drive away from the CBD this cottage is fully furnished with all the comforts of home, landline, sky TV and wifi  
\$120 a night (pets negotiable).  
contact Emma 0274987927

## PLACES TO STAY

**B&B Homestay CLOSED FOR WINTER**

2 Coleridge Terrace

021 252 1256

Janetkennedynz@gmail.com

Host: Janette

**Cass Bay Retreat**

Governors Bay Road, Cass Bay

027 878 7867

cassbayretreat.co.nz

**Diamond Harbour Lodge**

51 Koromiko Crescent, Diamond Harbour

03 329 4005

021 103 7080

diamondharbourlodge.co.nz

Host: Robyn and Pete

**Dockside Apartment**

22 Sumner Road, Lyttelton

03 328 5707

027 448 8133

dockside.co.nz

Host: Grant and Kathy

**Governors Bay Bed and Breakfast**

Governors Bay Road, Governors Bay

03 329 9727

gbbbedandbreakfast.co.nz

Host: Eva

**Governors Bay Hotel**

52 Main Road, Governors Bay

03 329 9433

021 611 820

governorsbayhotel.co.nz

Host: Jeremy and Clare

**Il Sogno Bed & Breakfast**

58 Koromiko Crescent Church Bay

03 329 4227

ilsogno@snap.net.nz

Host: Graeme and Angela

**Little River Camping Ground**

287 Okuti Valley, Little River

03 325 1014

021 611 820

littlerivercampground.co.nz

Host: Marcus

**Orton Bradley Park Camper Van Stay**

Marine Drive, Charteris Bay

03 329 4730

ortonbradley.co.nz

Host: Ian

## THINGS TO DO

**Black Cat Cruises | Quail Island Adventure**

B-Jetty, Lyttelton Wharf [Below Oxford Street]

03 328 9078

0800 436 574

blackcat.co.nz

**Christchurch Gondola**

10 Bridle path Road, Heathcote valley

03 384 0310

welcomeaboard.co.nz

**International Antarctic Centre**

38 Orchard Road, Christchurch Airport

0508 736 4846

iceberg.co.nz

**Jack Tar Sailing**

Dampier Bay Marina, Lyttelton

03 389 9259

027 355 5239

jacktarsailing.co.nz

Skipper: Mike Rossouw

**Orton Bradley Park**

Marine Drive, Charteris Bay

03 329 4730

ortonbradley.co.nz



# the lyttel directory

2014 | 2015 your call to support local businesses around the harbour

## EAT, DRINK, DINE

**Godley Cafe** 03 329 4800 godleyhouse.co.nz  
2E Waipapa Avenue, Diamond Harbour Meet: Michelle Anderton

**Harris & Turner Delicatessen** 03 328 7358 Open Mon-Sat 10am to 6pm  
8 London Street, Lyttelton Meet: Andrew and Glenn

**London Street Dairy** 03 328 9350 Open 7 Days 7.30am to 10pm  
34 London Street, Lyttelton Meet: Andrew and Glenn

**Roots Restaurant** 03 328 7658 rootsrestaurant.co.nz  
8 London Street, Lyttelton Meet: Giulio and Christy

## LOCAL EXPORTS

**Blue Fusion** 03 328 8646 bluefusion.co.nz  
Web Design and Business Development 021 255 7403 Meet: Andy and Dana Dopleach

**Lyttelsoft** 03 328 8671 lyttelsoft.co.nz  
Specialising in Accounting Software Meet: Penny Mercer

**Real Homes New Zealand Limited** 03 390 3393 realhomes.co.nz  
PO Box 94, Lyttelton 021 224 6637 Real Estate Agent: Lynnette Baird

**Saunders & Co** 03 940 2435 saunders.co.nz  
1063 Ferry Road, Ferrymead 022 133 6963

**Sullivan Stone** sullivanstone.co.nz  
Architectural Stonemason 027 665 078 Stonemason: Brayden Sullivan

## HEALTH, BEAUTY, FITNESS

**Christchurch Yoga** christchurchyoga.co.nz  
Scout Den, Charlotte Quay, Lyttelton 021 071 0336 Instructor: Rebecca Boot

**Lyttel Beauty** lyttelbeauty.co.nz  
32 Voelas Road, Lyttelton 03 328 7093  
021 297 3885 Meet: Emma

It's not easy to talk about planning for your future and end-of-life care, but it is important.



# START A CONVERSATION THAT COUNTS



These conversations are part of Advance Care Planning which is a process of thinking about, talking about and planning for future health care and end of life care.

Maybe you could start a conversation with your partner, a mate, with the girls over lunch, or around the barbie. Talk about what's important to you as you get older, how you want to live the rest of your life and your future healthcare needs.

SEND A POSTCARD TO SOMEONE YOU CARE ABOUT TODAY

To send an e-postcard and to learn more about Advance Care Planning please visit:  
[www.conversationscount.org.nz](http://www.conversationscount.org.nz)



our voice to tātou reo Advance Care Planning