He maimai aroha.
Let us take this opportunity to first acknowledge those of Tahuri Whenua who have passed away recently.

Te Ra Wright was one of the original group who came together to form Tahuri Whenua in 2003. With her whanau she put constant energy into maara to support their marae, whanau and iwi.

Aunty Chrissy Kawau, who for many years was living at the kaumatua flats at Parewahawaha in Bulls, passed away following a short illness. She was a stalwart for our hui and always with a garden to share.

Aunty Poppy (Whero) Bailey of Tikorangi in Taranaki passed away in November. She was a stalwart of both Tahuri Whenua and also the National Maori Weavers Collective, Te Roopu Raranga Whatu o Aotearoa.

Mina Timutimu (Te Atiawa), also of the kaumatua roopu, was living in Ruatoki and passed away after a short illness in December 2016. More recently Te Iwi Puihi (Percy) Tipene – Chairman of Te Waka Kai Ora - passed suddenly and the tangi was at Motatau in Northland.

Moe mai e nga rangatira, moe mai te moengaroa, haere, haere, haere. No reira, ka piti hono, tatai hono. Te hunga mate ki te hunga mate, te hunga ora, ki te hunga ora, tatai mo tena.


Kua tauria te maunga titohe a te kapua pouri o aitua. Me tipare koe ki te rau kawakawa, he tohu arohanui ki te iwi kua ngaaro. Kua hinga te mokopuna o Ngati Porou. Kaore ano kia tatu nga whakaritenga mo tenei uhunga o tatu, no reira, he panui noa ake ki a tatou ano, tena tatou.

Te Ra Wright (Queenie) (2 August 2016) Foundation member, Tahuri Whenua

Ngati Apakura, Maniapoto - Tanehopuwai Maara and Marae. He urunga tangata he urunga pāhekeheke, he urunga oneone, mau tonu.
Wharemawhai (Mina) Timutimu (Dec 2016)
Kaumatua Roopu (Te Atiawa/Ngati Rahiri)

Whero-o-te-rangi Bailey (Nov 2016), Taranaki /Parihaka

Takoto mai ra i te ata o tou maunga a Taranaki.
I te poho o tou whare me tera iwi ou a Ngati Rahiri me Atiawa me Taranaki. Haere atu ra, haere atu ra.
Piki ake ra e kuia, i te pikitanga i Onuku-taipari

Tena koutou katoa, Welcome to the latest summer newsletter for the collective

2016 AGM – Pahiatua:
A very successful AGM was held in September at Te Kohanga Whakawhaiti marae in Pahiatua. The meeting was well attended and began with a welcome and introduction to the complex.

A number of projects were updated as well as new kaupapa introduced such as the proposal to extend the work of Tahuri Whenua to include the Pacific, establishing a Pacific branch.

Pacific (Te Moana nui ā Kiwa) Branch of Tahuri Whenua:
Over recent years we have had a succession of Pacific students involved with projects and the crops at Massey University and Parewahawaha. Similarly, we have had regular visits to Massey University and Palmerston North from Pacific interests with a particular interest in food production – and food security. The relationship of us as people to the whenua (land/Papatūānuku) and our kai (food) has many common factors between Māori and other Pacific cultures.
As a follow on from the AGM the following proposal was passed:
✓ To establish a Pacific – Te Moana nui ā Kiwa – branch of Tahuri Whenua to allow for the development of relationships across our cultures and for future collaborations to involve a wider interest group & location.
✓ To undertake a summer project based at Massey University to define the role and benefits of this new Pacific – Te Moana nui ā Kiwa – entity, including the process of measuring success.

Currently we have Suliasi Vunibola (Fiji) working on defining the purpose and value Tahuri Whenua can gain from having a Pacific entity. We also have our first registered members from the Pacific – from Papua New Guinea, Fiji and Niue. We will circulate the report once complete.

Cassava and Taro crops in Niue.
Matariki 2016 at Te Papa:
Matariki has become a regular feature on the New Zealand calendar now and for us within Tahuri Whenua it has become a focal time of the year where we are often asked to participate in events based on the relationship of our kaupapa (crops and kai) to the Matariki kaupapa (regeneration). For Matariki 2016 Nick was asked to be a key speaker at an event in Te Papa in Wellington and a group of members and students (about 15 in total) hosted a stall at the same time.

Te Papa celebrated Ngā Kai o Matariki -a day devoted to kai (food) with samples, to learn how to grow traditional Māori produce, and see Matariki-inspired demonstrations by celebrity chefs. Nick delivered a short presentation that explored the whakapapa of an array of kai-Māori which are grown or foraged for utility. The presentation included an introduction to a number of relict varieties of kumara and taewa for which Māori are still the kaitiaki and explored what it takes to maintain these kai-Māori as a living collection with our future generations in mind.

Following this we were also asked to host a stall at a Te Wananga o Raukawa event in Otaki. This was a well-supported hui and another good example of the presence the roopu has at various events around the country.

Taumarunui whanau – January 2017

In January we had a series of informal hui with various whanau around Taumarunui – the photo above with those helping at Nga Hau e Wha maara in town, followed by a visit to the maara of Joe and Jenny Allen, also in town, and lastly with the Keenan whanau at Okahukura. A great day with great maara.

Joe & Jenny Allen (above) with Suli
Greg and Dave Keenan, Nick & Suli (below)
Onetahua – Hui-a-rohe Feb 2016

The Hui-a-rohe was held at Onetahua marae in Pohara near Takaka in the Tasman District in February 2016. It was well attended and enjoyed by everyone. Along with the kaupapa of maara and kai we were also taken by the haukainga to visit a number of local waahi including the Waikoropupu Springs (which has been in the news a lot of late) and also Farewell Spit (Onetahua) which is a location of iwi interaction with Tangaroa and the whales.

Many thanks to the local Ngati Tama people for contributing to this hui. Nga mihi atu.

Hui-a-rohe 2017: Rehua Marae, Christchurch
9-12 March 2017 (Including the Hokitika Wild Foods Festival 11 March 2017)

This year’s Hui-a-rohe was organised for the second week of March to coincide with the Hokitika Wild Food Festival (see http://www.wildfoods.co.nz/). We had a full schedule around the Christchurch area on the Friday including some of the national collections at Lincoln and other local initiatives. On Saturday we all went and participated in the wild foods festival including a quick stop in Greymouth. Sunday was the poroporoaki and everyone headed away to their respective travel options to return home.

Otuataua Stonefields - Mangere

There is considerable activity around the threat of a historic site being lost to housing development in South Auckland. The Special Housing Areas (SHA) of Auckland have come about through the Auckland Housing Accord that was agreed by Housing Minister Dr Nick Smith and previous Auckland Mayor Len Brown to urgently increase the supply and affordability of housing in Auckland. An area of land on Oruarangi Road, Ihumatao Mangere (near the airport) has been added as one of three SHAs in the Mangere-Otahuhu area. This piece of land is adjacent to the conservation area of the Otuataua Stonefields Historic Reserve.

The DoC information on Otuataua states: Two centuries ago, Maori were still cultivating 8000 ha of volcanic stonelfields around Tāmaki-makaurau, the Auckland isthmus. Now just 160 ha of the stonelfields remain. They largely fell into disuse after the early 19th-century inter-tribal Musket Wars and were swallowed up by urban sprawl. Conservationists had to fight hard even to save Ōtuataua’s 100 ha at Māngere, which was bought by the Manukau City Council with help from DOC, the Lotteries Commission and the Auckland
Regional Council. On 10 February 2001, one of New Zealand’s oldest sites became its newest reserve, the Otuataua Stonefields Historic Reserve. Here you can see Polynesian house sites, storage pits, cooking shelters, terraces, mound gardens, garden plots and garden walls as well as some 19th-century European dry-stone farm walls.

As the issue is yet to be resolved there has been considerable community involvement. Visit [https://www.facebook.com/pg/SOUL.noSHA/about/?ref=page_internal](https://www.facebook.com/pg/SOUL.noSHA/about/?ref=page_internal) and [https://nzhistory.govt.nz/media/photo/otuataua-stonefields](https://nzhistory.govt.nz/media/photo/otuataua-stonefields) for further, ongoing information.

Enviroschools:
We regularly get asked to contribute to different programmes and a group of our members participated in a hui for Enviroschools teachers from the Manawatu/Whanganui region hosted by Sanson School.

Regional groups:
At a recent AGM we continued the discussion on establishing regional groups within Tahuri Whenua to better support activities at a regional level and to promote networks and interaction. Already we have three regions identified who have indicated their keenness to establish branches;

- Taranaki (Glen Skipper),
- Eastern Bay of Plenty (Mataatua) with Aleise Puketapu, and
- Te Tai Rawhiti (Panapa Ehau)

We hope to look at a formal branch structure whereby we can draw a committee of some sort through a representative of each regional group. We can then coordinate support at two levels, regional and national – and undertake more regular hui and workshops at these levels. Anyone who would like to know more on this exciting development can talk with any of the committee and we will update everyone on the progress as it happens. You should also watch the website for new developments and regional pages as they evolve.

Website:
We have been constantly developing the new website for Tahuri Whenua and it is coming together well. You will find new pages quite regularly and a growing resource around information, photos and links. A quick look at the Google analysis of the site shows we have had 4411 page-views since 1 April to 1 December as part of 1377 users who came to the site covering 1744 sessions in total. Of those sessions the majority (close to 70%) were local (NZ) but visitors also included 130 from Brazil, 20 from Italy and a whole lot of minor countries besides, including the USA, UK, South America, and Australia. 78% of these visitors have been new sessions and that is a good value we are told. Any feedback on the site or assistance in getting photos resized to load up is always appreciated.

Seed availability:
One of the things the collective has been focussing on for some time is the supply of seed material for crops such as taewa/parareka and kumara, kokihi and kamokamo. Each year we receive many dozens of enquiries for seed through all sorts of avenues; email, web, phone, word of mouth, personal visits and more. We try wherever possible to provide some samples of seed to assist all these keen gardeners.

If anybody is keen to talk around growing seed taewa in preference to table taewa then please get in touch and we can have a conversation.

Update on the application by industry on a BCA for psyllid:
An application to release *Tamarixia triozae* as a biological control agent (BCA) of the Tomato potato psyllid (TPP) was approved by the EPA (Environment Protection Authority) in 2016.

We are all well aware of the impact the TPP or Psyllid has had on our taewa crops – and the inability to control it completely – hence the reason industry is looking for more tools to apply
to its control. The applicants have released an overview of their proposal which we have put up on the website. Essentially they note the cost of the psyllid to the New Zealand horticulture sector (not including Maori crops!) as well over $100million through the disease transmission related to the feeding habits of the pest. The main crops and plants of interest for Maori are taewa, riwai (potatoes generally), kumara, poroporo, tomatoes and any others of the same family (Solanaceae). This introduction would primarily be to reduce reliance on chemical controls and hopefully provide a preferred tool for growers in their arsenal of controls! Some basic experiments have been carried out to see if they will affect any of our 68 native psyllid species (all have native plants as host species so not dependent on taewa for survival. These early trials have indicated the BCA will not adversely affect any of the native psyllid species and should be able to survive in the primary potato growing regions of the North Island. Wider testing and relationship to other species has not been fully determined.

**Adult Tomato/Potato Psyllid (enlarged)**

**Te Moeone- Growing For the Future:**
Ngati Tawhirikura hapu of Te Atiawa in Taranaki have been successful in putting together a project for the summer period. Their project is about - *Bringing community gardeners together with horticulture science partners to raise community expertise in heirloom vegetable cultivation.*

Tarereare marae has an existing community-based garden that aligns with the Ngati Tawhirikura hapu aspiration and is a conduit for positive whanau and wider community engagement. Many of the vegetable cultivars currently being grown are heirloom varieties. This project explores the nutritional qualities of a selection of these cultivars and enable the community to use scientifically rigorous methods to investigate ways to continuously improve crop production and health value. The garden and marae will be used as the project hub for the vegetables growing and workshops.

There is a growing interest in food security within the Taranaki community and how to best use land to produce nutrient-dense food in a sustainable manner. The community holds a large amount of general knowledge about gardening and this project seeks to build on this knowledge and test current community observations and practices using science and technology.

This project also helps develop a community growing/harvesting template, visual diary and build a common strategic understanding for gathering data on crop production which will strengthen the ability to implement further outcomes of the hapu aspirations document.

Anyone with an interest in participating can contact Glen Skipper or Venture Taranaki directly. Three workshops were undertaken in total.

**Tupuna kai project:**
A new project entitled: *Tupuna kai - Revitalising and increasing the utility of traditional New Zealand Maori food* has been successful in gaining funding. The project brief is:

*Traditional kai (food consumed prior to European settlement) of the indigenous peoples of Aotearoa New Zealand (NZ), Māori, was important for sustenance and nutrition, and to support societal and spiritual needs. We propose to revitalise the importance of traditional kai by establishing an online database of traditional foods. The database will provide the foundation for further research of the utility of kai for health, nutrition security, and economic development. Individual, group, and institutional collaborators will be invited to donate knowledge. A collaboration between Massey University Māori scientists and Tahuri Whenua, the National Māori Vegetable Growers Collective will lead the project.*

**Geoff Kira** will lead the project and can be contacted through any of the committee for further information. A full brief can also be found on the Tahuri Whenua website.
E-mail addresses:
If you now have access to e-mail or have changed your e-mail address could you please send a message to us so that we can e-mail the newsletter to you; this saves on postage and you receive the newsletter faster.
Please send your contacts to: tahuriwhenua@gmail.com

Subscriptions:
The 2017 subscriptions are now due. Amounts have remained the same: adults $10; kaumatua, kuia, students $10; groups, marae, schools $50 and corporate $200/yr. Please forward them to The Secretary, P O Box 1458, Palmerston North.

Students and others – update past and present:
Marco Tempesta (Italy)
Recently we hosted Marco Tempesta for 6 months as a collaboration for his PhD studies with brassica crops. Marco is from the Free University of Bozen/Bolzano in the North of Italy. During his time here he had a chance to participate in many events and helped us with planting maara and some harvest activities.

Atama Vurebe (Fiji)
Atama Vurebe recently returned home to Navolau No1 village in the Ra region of Fiji. He has completed a project which looked at the potential to rebuild the potato sector in Fiji so that it can be self-sustaining as a producer country for their own needs. Potatoes are a crop that are regaining popularity in parts of Fiji but needs some strategic direction to target full production in the future.

Julius Maot
Another student who has recently returned home is Julius Moika Maot from Papua New Guinea. Julius completed a project which looked at inputs to taewa production that could improve the marketable yield of the crop. He has returned to the Coconut Research Institute in PNG and is also our new roopu contact in that part of the Pacific.

Maara kai projects:
We continue to be heavily involved in the maara kai projects sponsored by Te Puni Kokiri and last summer there was a range of maara throughout the Aotea, Wellington and Te Tau Ihu regions which benefited from membership of Tahuri Whenua.

One example of summer maara from this season is that one planted at Parewahawaha marae in Bulls to contribute to the 50th jubilee celebrations. The maara was planted on 22 December 2016.
Nga porearea me nga matemate o nga maara taewa: Pests and diseases of taewa Maori potato crops - 72 pages covering aspects of crop production and plant health for taewa ‘Maori potato’ crops. Topics covered include: traditional crop management, beneficial organisms, pests, viruses, fungal & bacterial diseases & physiological disorders.

Anyone interested in purchasing a copy of any of the published books can download an order form from the Tahuri Whenua webpage or forward payment directly to Tahuri Whenua, PO Box 1458, Palmerston North.

The cost is $20 per copy for members and p/p.

Rauwaru; Nga-weri, Maori root vegetables

The third book in a series on Maori food plants has been published and is now available. Over 34 plants are introduced along with their whakapapa and contemporary status. In early times these plants were staple foods for communities and travellers in a climate and environment that was very seasonal and had a limited cultivated garden. The plants are presented in sections on cultivated crops such as kumara and taewa, grasses, te Wao Nui o Tane; plants such as native orchids or perei, and maheuheu or ‘weeds’. An introduction to some of the beverages made from some plant roots is included as well as an example of the maramataka and glossaries.

Ma te wairua marie o Ihu Karaiti koe hei uti i tenei wa o te tau,
Nick and the committee, Tahuri Whenua