Euthanasia — Why not sort out the issues?

Euthanasia is an issue which, from time to time, receives some attention in public discussion. Politicians tend to put it into the “too hard” basket until it goes away. But it doesn’t go away for long, and it’s a safe bet that it will come up again during the present government’s term. Why is discussion of this issue, both by politicians and the public at large, so heated, and so apparently intractable? The continuing advances in medical knowledge together with the availability of high-tech methods of prolonging life have sharpened the question. Not all terminally ill patients want their life to be prolonged as long as possible. Rather than face months of an unacceptable quality of life, some would prefer to be allowed to die by the withdrawal of all treatment (except pain relief). Others, who judge their suffering to be unbearable, even with the best available palliative care, desperately want clinicians to help them to die. However, the moral and legal issues raised by these two groups are quite different. The wishes of the first group are protected both by the law as well as the established code of medical ethics. It is both illegal and unethical to treat a patient against their wishes. Even if medical opinion is that withholding treatment would virtually amount to a death sentence, the patient’s wishes must prevail. In contrast however, it is both illegal and deemed to be unethical by the medical establishment for doctors to comply with a patient’s wish to be helped to die, even if medical opinion is that ending that person’s life would indeed be the merciful thing to do and in the patient’s best interests. In the first case, the patient’s wishes must prevail. In the second case the patient’s wishes must be ignored.

But what of those circumstances where allowing the patient to die, and actively ending the patient’s life would have virtually the same outcome and be motivated by an identical concern to serve the patient’s best interests? Is there any ethically relevant difference between these two scenarios? As far as I know, this question was ignored by all the politicians who contributed to the debate when the issue of euthanasia was last before parliament. A reluctance to come to grips with this question is certainly one factor accounting for the continuing unsatisfactory state of public discussions of euthanasia.

Jim Thornton
Joe is no stranger to most of us in the local area, having lived and worked here for many years. He knows the harbour basin like the back of his hand, especially the coastline as he’s a keen yachtsman in these waters.

It was not until 1992 that he moved over to our side of the harbour when family circumstances meant that he was coming over most weekends. He and his partner Christine started looking for a base and spent a year hunting for just the right place. When they finally found what they wanted – a bach in Charteris Bay – it was only three months before they decided that what had been intended as a weekend bolthole should become a full time home. Chris and Joe moved in and the rats had to move out.

Now his home is unrecognisable from the rather decrepit single-storey that they originally bought and he has no intention of moving anywhere else. He says there is no draft horse strong enough to drag him out. Peaceful Charteris Bay was a welcome retreat from a busy career in the wool trade that took Joe all over the world; valuing, buying, selling and auctioneering. When he decided it was time for a change, he wanted something that would still keep him on his toes but would allow him to enjoy the place he loved to live in; Real Estate fitted the bill. His deep knowledge of the pitfalls and pleasures of the area is invaluable, and the varied and often idiosyncratic nature of the properties is always intriguing and means that he can keep his auctioneering skills up to scratch.

The demographics of the area have changed dramatically since Joe first settled there. Charteris Bay, for example, had only about eighteen permanent residences; now days there are over a hundred. And whilst properties may not change hands with the rapidity of those on the Christchurch City market, there is plenty to keep him interested; he enjoys a challenge.

Living and working in a small community can be both a boon and a responsibility, and Joe prides himself on his discretion. He must have a many great stories that he was not telling this reporter.

So, if you are considering a move, or want to talk through the options with Joe, he can be found, working from his Charteris Bay home, on 03 329 3328 or 0274 484 222; or by email at joestudholme@paradise.net.nz. Or you can contact Maurice Taylor, who has been working with Joe for the past two years, on 329 4226 or 0276 505 891.
School Cross Country
On a nice clear day, the sun was shining, so we all got together in our colours and stretched our bodies for our annual Cross Country. First we gathered into our house groups and got excited and cheered everyone on. Everyone was doing so well, pushing themselves hard, using a lot of speed to win the race. Congratulations to every one who participated and to those who got selected to go to the zones.

Zone Cross Country
On Wednesday the 13th of May Diamond Harbour School students who were selected to go, were ready to race and energetic. We first got to walk along the track and meet people we may have seen in town. So then we raced and pushed ourselves to the max and raced as fast as we could and we did have a lot of good results. Stella Reid, Islay Fowler, Edward Ryde, Emma Veltman, Rose Jenkins, and Matthew Rice all got into the Interzones. We wish them good luck at the Canterbury's.

Katie Holland

Wellington Camp
On May the 18th Room Kotuku from Diamond Harbour School met at the Christchurch airport to catch a flight to Wellington, our capital city. The first thing we did in Wellington was to pick up the vans and to drive to Te Papa Museum. We went all through the building looking at every exhibition we could. A few of the other things we did was to go on the rides. There are two rides. The high ride is where you get put in a seat and experience different things like being a rugby player or a deep sea diver. The deep ride is a very different experience. You are put into a capsule and you look at the screen and it makes you feel like you are in a submarine going deep under water. After that we headed off to the Marae which was where we were staying for the night.

Kim Buchanan

On the Tuesday we went to CAPITAL E to do live news and we were artists. Capital E is a children's news studio. We got to do certain roles and to get into costume. If you want to see our news show you can go to the CAPITAL E website and search for D H Live. We named it D H Live because it reminds us of where we live.

Abigail Rodrigez

After we had finished our news program at Capital E we went to the Wellington Zoo. We got organized to stay the night. Then we had dinner and a briefing about the zoo. We set off to see what animals we could find. In the night we could hear some very strange and spooky noises. In the morning it was an early start to begin on our day tour. We saw even more animals but my favourites were the sun bears. They sat on a log and they poked out their tongues, and moon-walked. After that we went in the vans to the Weta cave and there was a quick video. Then we went to the airport but on the way we stopped for fish and chips.

George van Beynen

Japan Day in Ruma Kereru
On Monday Toko came in. She taught us how to make sushi, origami and how to write our names in Japanese writing. A few days before that we made Japanese dolls. Also, Yune's sister, Kaon showed Ruma Kereru how to wear a Kimono.

Trinity and Ellie, Ruma Kereru

After School Care Program
The Diamond Harbour OSCAR After-School Program celebrated its first birthday recently, with a large chocolate cake enjoyed by all present.

At the close of each school day, a group of about ten children hurry to the school library where a range of weather-appropriate activities are organised. The enthusiasm of the youngsters is clearly evident on their faces as they burst in, remove their shoes, and are greeted by the supervisors. Each is given quick, healthy snack, usually a homemade muffin or a bun – no crumbs on the carpet, please - and they settle down to explore the range of craft material, activities and toys awaiting them, or are escorted to other activities, such as the highly successful drama group. Around 5pm there’s another snack, this time of fresh fruit and veggie sticks. By 6pm grateful parents have collected their children, and, after a tidy-up, After School Care is finished for the day.

As part of the OSCAR Foundation, and being a non-profit organisation, the group receives some funding for materials, but is always grateful for donations of art and craft supplies and other appropriate equipment. While parents currently pay $11 per session, it is hoped that this may soon be subsidised once registration with Child, Youth and Family is completed. Currently 38 children are enrolled for one or more afternoons each week, as parents, particularly those with commitments in the city, take advantage of a safe and caring environment for their children.

The Program Managers are Sue Beach and Jill Martin who work with current supervisors Rowena Cameron, Michelle Anderton, Tracey Ower and Simone Lumsden. As well as organising activities and general supervision, they will follow up on any un-notified absences, deal with any unwell or unhappy children, and cope with anything else that needs doing. They even bake the muffins!

At present the group is seeking a volunteer treasurer – which involves only a couple of hours per week – and invites anyone interested in that position, or in helping with supervision or in any other way, to contact Rowena Cameron Ph. 329 4996.
Well, we are off to an early start with winter - a couple of months too early for my liking. Our lovely Indian chef will be departing our shores at the end of July, so his young understudy, Yovan, will step up to the mark after picking up good skills from Prem.

Our new winter menu is out and we have the roast and soup special, $15, every Thursday. The pool table is providing some very humorous moments and getting lots of use. The renovations are finished and the building looks great, well worth a visit to see your pride and joy of the harbour. Apart from that, keep warm, as we are in for a long winter. Look forward to seeing you at our place.

Over and out. Neil.
Letters

To my customers:
I am so sorry to inform you that I will finish this milk run on May 30, 2009. Thanks.

Kisang Sung

Dear Editor,
Sadly, another local service is closing.
We have supported home milk delivery for as long as we have lived in this beautiful harbour area.
Our thanks to the milk vendors over our 44 years for a service that has been much appreciated.
From delivery every day to three days a week, from glass bottles to plastic containers and cardboard cartons, in all weathers the milkie came through. We know nothing ever stays the same. What were milk tokens? our grandchildren may ask.

Bev and Don Cameron

Dear Editor,

How we'd still love to be swanning around in beautiful Diamond Harbour and sipping champagne as we cruise across to Lyttelton on that very comfortable ferry. We've recalled that amazing afternoon many times to our friends here in Melbourne - the wonderful surprise of being treated to mini muffins and bubbles by our Ferry service hosts. A fellow ferry traveller very kindly took this shot on our mobile phone. We found out during that trip that he was in fact married to the woman who'd given us directions at the Information Service in Lyttelton the day before.

Anne Marie and Jock Allen

A Letter to Lucky:

Hello Lucky,
Hobo’s my name. I belong to Pete. Kings Cross, Sydney is where we live. Heard about you, Lucky, from this lady - she lives in a place where diamonds dance on water - Diamond Harbour, she said. She stopped to pat me and chat to Pete. He told her I came from a special place - a refuge - where my mum gave birth to me and my four brothers and sisters. I was chosen for Pete cos I was the smallest but the strongest of them all. I still remember the smell of straw where we all played with Mum.
Now in Kings Cross, I have other smells - on the streets, in the parks - and everyday noises from ambulances, fire engines and police cars. They speed past to help people in trouble. The local police know me, say hello and ask how we are. To keep me safe, I wear a red harness and lead.
I don’t know about your cliff walks and I have never seen or smelled a rabbit. But I do meet other dogs on the street who belong to friends of Pete. We often get together at the place called the Canteen. I am given my dog food while Pete and his mates have their dinner.
At night I sleep with Pete on his mattress under the railway bridge. His sleeping bag is warm and we cuddle up together. I feel I am lucky too.

Hobo

Give Us Your Opinion - and be in to win!

The Herald team would like some feedback on how you rate the Herald content. We really value reader input and hope you will take the time to complete the enclosed survey. Return it to the Herald drop box at Church Bay Services or Diamond Harbour Country Store. Please indicate your level of enjoyment and/or interest in each of the areas listed, and include any other suggestions you may have. Thanks for your time.
If you include your name and phone number, you will be entered in the draw to win a hand-knitted Aran NZ wool jersey and a fruit crumble.

The Team

Flying somewhere? Store your car with us.
Economical secure outdoor parking
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VICTORIAN AFTERNOON TEA
Served by Annie and her staff in period costume
At Staddens’ Cottage from 2pm to 4pm
Victorian Afternoon Tea on
• Sunday 14 June
with special musical entertainment
• Sunday 28 June
with Clark Wood - Photographer
In book early. Menus on 69 4719
Greedy Genes

We are naturally selected, said Darwin.

Only the fittest to survive will survive
to impart their survival genes to their offspring
to impart their survival genes to their offspring
to impart their survival genes to their offspring...

The meek shall inherit the earth, said Jesus.

But alas, he was wrong:
they only got graveyards before their time.
Meekness is not a survival gene,
not a lot of offspring sprang from the meek.

The supreme survival gene is greed.
Greed to feed; greed to breed.
Greed for our genes to survive:
family genes, tribal genes,
racial genes, national genes.

Veni, vedi, vici, said Caesar.

Greed made empires great,
spawned civilizations, spurned us to learn.
To race to be first to the ends of the earth...
and beyond.

But now the great god technology
forged forth for greedy gain
has changed the game – turned the tables.
Greed feeds pollution: choking, roasting, drowning
its long-evolved progeny.

Jihadis and fellow fanatics alight with their truth
Greedily for God, for Heaven... the Cause
armed with righteousness and science: suicide jackets,
dirty bombs, biological pathogens
are primed to mass destruct.

There is no time to re-wire, to re-evolve.
It takes too long to change our genes.
Can these brains of ours
which understand it all so well
override the biological imperative of greed?

Can these hearts of empathy and compassion
Overcome gut reaction?
Abandon the cause, the tribe, the nation,
feared of difference; fear of other?
We can only survive together.

Ron

Victoria Park Memorial

I stood, as they had stood four square upon these hills
And watched the black sou’wester come rolling up the Plain.
Their world of parted innocence shut by the sudden rain
That veiled the panorama of the Alp and cast its liquid filament
Upon the city laid below.

Was this their image ta’en to hold in a shell shocked hell?

To see this glorious vista so denied, conjures the final curtain,
Death’s device,
That tore them from the bosom of our soil and gave them distant glory.

But once their manhood grace this happy land
And laughed into the wind. Alas, no ribbon shall suffice
To stem our grief, nor satisfies the land that gave them blood.

It must be fit as we enjoy their gift, to ponder on this
Monument’s design
And so give thought to all that shaped a man.
His hopes and dreams, his skills, his loves, his laughter.
Small tasks and giant schemes
Stopped up within a sudden void. Cancelled by Death’s
uncaring hand.

Then you must judge they had their recompense
That died in brave defence of our posterity, and trusting,
Passed the trust to you and me.

Tony

THE DIAMOND HARBOUR HERALD
(To the tune of Riding down to Bangor)

The Diamond Harbour Herald, It’s the paper made for you.
The pupils and the teachers and the secretary too
Combine to get it printed and published every week,
And boys and girls deliver it with pink and rosy cheek.

Produced entirely by the school and delivered to you free,
The Diamond Harbour Herald’s the paper for you and me.

Of all the local things in this part of Creation
If you really think it fills a need, then offer a donation!

Written by Edna Milne for Cinbadrella, the first production
of the Peninsula Merrimakers in 1962, and sung by David
Coop & Derek Williams who played the Ugly Sisters.

Derek & Noeline Williams.
Jayvee Buchanan of Charteris Bay leads a busy life -
school, swimming, soccer, piano and chamber music,
sailing and firewood. Admittedly the firewood is only a
short term interest, but Jayvee is very keen to find
something else to follow it. You see this 14 year old Boys’
High School student is currently selling firewood to raise
funds towards his trip as a member of the NZ Team for
the North American Optimist Class Sailing
Championships in the Dominican Republic later this
month. Jayvee is the only South Islander in the 4 person
team, thus in addition to all his other commitments, he is
now travelling to Auckland every weekend for team
training.

The Optimist sailing dinghy was introduced about thirty
years ago as a beginner yacht for young children, but,
while it still ably fulfills its original purpose, its popularity
has carried it way beyond that. Today hundreds of
youngsters from dozens of countries regularly sail
in national and international Optimist Championships.
Accordingly, to even be considered for international
competition, a young sailor needs exceptional ability in
both boat-handling and tactics.

Jayvee has definitely made the grade. As one of
Canterbury’s outstanding young sailors, he has notched
up a couple provincial records for success on both the
national and international scenes, and his potential ranks
along side such Canterbury sailing icons as Mander,
Egnot and Lester. Being eligible to compete in the
Optimist class for one more year, Jayvee is younger than
some of his top rivals, but he has already represented his
country and club in events in Japan, Singapore and Italy.
The North American event, though, is even bigger and
more special, so if you need firewood or have any
suggestions as to how Jayvee can supplement his funds,
he’d love to hear from you. His phone number is 329 4583.

Elaine

The Diamond Harbour Bowling Club’s annual prize giv-
ing in April marked the end of yet another successful sea-
son, in which our Monthly Mixed Fours tournaments
have proved extremely popular, regularly attracting bowl-
ers from town and country clubs. As well, members won
three Ellesmere Champion of Champions titles and placed
3rd in one of the Canterbury Centre’s Champion of Cham-
pin singles contests.

Prize winners were as follows: (First named is Skip)
**Singles**: Men: Richard Coop; Ladies: Pam Clarke; Junior
**Pairs**: Men: Ian Boyd and John Lammiman; Ladies:
Miriam Stace and Maureen Hunter.

**Triples**: Men: Brian Noonan, Ian Boyd and Ron Loney;
Ladies: Maureen Scott, Miriam Stace and Carolle Loney.

**Fours**: Men, Malcolm Ireland, Ernie Jones, Stan Cretney
and Ron Loney; Ladies, Jane Soons, Pam Clarke, Chris
Pearson and Sally Alexander.

**Max Pearson Trophy**: Neville Alexander; **Ireland Trophy**: Chris
Pearson, John Wells and David Morhen; **Meg Cow-
per Trophy**: Peter Hedges and Ann Stewart; **Most Im-
proved Player**: Sally Alexander. **Champion of Champi-
ons, Ellesmere**: Ladies Singles, Pam Clarke (1st); Ladies
Triples, Maureen Scott, Miriam Stace and Carolle Loney
(1st); Mixed Pairs, Maureen Scott and Bob Thompson (1st);
**Chch Centre**: Ladies Junior Singles, Ann Stewart (3rd).

During the winter, Indoor Bowls are played in the Com-

munity Hall, Thursdays, 2-4pm. New members welcome.
Come along and join in the fun. Instruction given.

Ian Boyd

Since arriving from Wanaka almost five years
ago, Jill’s Gym has become a fixture in Dia-
mond Harbour; and what a toned and lithe
bunch we are now! Jill has upwards of eighty
local clients and could accommodate more if
future plans go ahead.

Having the gym here has made it possible for
many of us to make fitness a part of our routine rather
than having to slot it into a trip to town – and we are very
lucky not to be paying town prices for the great personal
level of attention. Jill is a wonderful motivator and makes
training fun – a forty minute workout whizzes by.

It is therefore a great relief to Jill’s many clients to learn
that when she marries Terry in November, the gym will
be staying open. Jill will be reducing her hours a little but
she is hoping to take on one or two additional trainers.
She will also be training as a marriage celebrant in the fu-
ture; so if you were thinking of getting married in a bikini –
Jill’s your girl.

For the brave of heart: look out for the return of Jill’s in-
tense extreme pump sessions in the spring. Jill is also a

Certified Nutritionist and can help you with dietary ad-
vice. Jill may be contacted on 329 3394 or 021 048 6099.
Congratulations on your engagement, Jill – we are glad
you are staying!

Jane

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and for fitness programs

or weight loss

**ACUPUNCTURE**

**Masseur**

Hours: Monday to Friday 8am - 7pm
Can make appointments to suit ferry times - Gold cardholders travel free
No Doc’s referral necessary
Project Lyttelton’s Harbour Festival of Lights is a ten-day celebration which turns Lyttelton into a twinkling jewel in the Harbour’s crown. Everyone is welcome to join in the fun - Diamond Harbour residents can conveniently pop over on the ferry to take part in the amazing array of events.

One of the highlights will be the Masquerade Ball on 5th June at The Loons on Canterbury Street. Tickets are now on sale at the Lyttelton Harbour Information Centre, 328 9093 for just $45, which includes a glass of bubbles on arrival, entertainment, prizes, live band and a tasty supper. Doors open at 8pm - be there for the spectacular Grand Opening at 8.45pm and a night of glamour, fun and mystique. All guests must be masked, and for those who don’t want to make their own, masks will be available for purchase on the night for $5. There are limited tickets available so don’t miss out on this unique experience.

Among the plethora of other events will be mask making workshops, an experimental music performance, a family star-gazing night, a winter cookery class at Ground Culinary Centre, a recovery day at the magical Stables Wellness Centre, poetry readings in the Basement of London Street, music in the library and the many bars in Lyttelton. Volcano Radio 88.5FM hosts an hour of children’s story time on Saturday 6th and there’s a chance to see a live-to-air performance in the afternoon. The Loons and She Chocolat have several events running throughout the festival and the Timeball will be hosting their torch lit walks again.

Speaker sessions will take place on Sunday 7th June at the Wunderbar from 7.30pm for just a fiver at the door. Come and be inspired, informed and entertained by four fabulous speakers: Johannes van Kan from Moda Fotografica on his journey through life and his lens, Hal Upton from Lyttelton Port Company with tales from the Lyttelton dry dock, Flip Grater’s recent tour of Europe and Gail Anderson of AMG Agency speaking about branding.

The Winter Street Party on Friday 12th June will kick off with the masked procession at 6pm in Canterbury & London St – come and join in this magical, free event of masks, music, markets and majestic fireworks!

A program listing of all our events can be found at www.lyttelton.net.nz, at your local café or from Lucy Allen-King, Event Organiser, Project Lyttelton Ph 328 9243 or 027 587 6985 or lucyak@gmail.com

Lucy
**Wine speak**

A glimmer of good news out of the recession is that wine prices are actually dropping! Here are six of the best for all budgets and as cheap as we’ve seen them for some time.

A couple of Hawke’s Bay Chardonnays to start with. Firstly, the 2007 Lonestone Chardonnay, awarded 5 stars and a 3rd in *Cuisine* among much dearer wines in the tasting. It’s a very elegant wine, the oak melding with the peach and citrus flavours with a subtle mineral thread throughout. For a more upfront style, try the 2007 Wild Rock Pania Chardonnay awarded Gold at the Easter Show recently. Citrus and peach again but there’s a creamy vanilla/butterscotch taste in the palate here. Both are sensational buying at under $17 a bottle.

Two Gold medals, 5 stars and a 1st in *Cuisine* is the 2008 Lamont Pinot Gris. A delightfully dry-style aromatic, this has a pear off the glass, mineral and spice in the palate and a lovely lemon/lime aftertaste that lingers for ages. Sub-$20, but has the flexibility of being either an aperitif or food wine.

Onto the reds, and pleasing to re-discover a gem from Wynns Coonawarra Estate; this time their 2006 Cabernet Shiraz Merlot. A good touchstone for ripeness of fruit, this is all berries on fine tannins with perfectly judged oak and a no-brainer at under $15 a bottle. Also just tried the 2007 Pepperjack wines from Saltram in that $15-20 range, and reckon the Shiraz is the pick of them. Pepper, anise and ripe sweet fruit aromas and flavours, it’s not shy on alcohol but smooth as silk through to the back palate.

Perhaps the biggest hit was the 2007 Te Mata Estate Awatea. Normally out of my range but at under $27 was worth the splurge. A blend of Cabernets (Sauvignon and Franc) and Merlot; this impressed with blackberry and plum and a wild herb kick (thyme perhaps?) on a savoury palate. Still some grip on the back end, so like the similarly reduced Elston Chardonnay stable mate is one to cellar and watch evolve over the next few years.

**Recipe**

As some of you will know, the last Purau Produce Market day was held under the veranda of the hall because of the severe winds and rain. (Thanks to those hungry people who came and supported us.)

That night, the weather had only worsened. All I could find to cook was pumpkin, an all-time favourite in winter. A curry was in my mind, so I found my Pumpkin recipe folder and fell on a curry recipe, so simple I couldn’t believe my luck. I am sure it is a Ray McVinnie clipping from *Cuisine* magazine from years ago.

In no time at all I had made the curry and cooked rice to go with it. I made enough for four nights. To accompany this dish on the last two nights, I bought a scrumptious noodle and mushroom salad from Ground in Lyttelton.

**Pumpkin curry**

Oil (not olive oil – peanut or grape seed is more suited to this dish)
1 large onion
1 large clove garlic
1 fingernail-sized piece of fresh ginger, peeled and sliced thinly
1 tablespoon toasted cumin seeds
1 teaspoon turmeric
chilli to taste
salt (if you use salt)
a big piece of pumpkin cut into smallish cubes
1 tin of tomatoes – I used Indian-flavoured I just happened to have
water as required
Sauté onion, garlic and ginger in the oil until soft, but not browned. Add cumin seeds after they have been dry roasted in a small pan. Add turmeric, chilli (fresh, dry or paste will be fine) to taste. Sauté some more until the smell is too good to be true.

Add chopped pumpkin, tomatoes and enough water to nearly cover. Cook gently in the pot until a dry-ish consistency is reached.

Cook some Basmati rice and serve the curry with some broccoli perhaps. I think it would be great with fish as well.

I hope you like it as much as I did. Make it on a cold night. It improves with keeping as well.

Karen

ps Pumpkin is plentiful now and will be at the next market along with green vegetables, potatoes, persimmons and feijoas; plus all the regular treats.
WEATHER

Autumn can be expected to be changeable. Depressions move closer to New Zealand, and isobar patterns alternate between giving us bursts of Antarctic cold and tropical warm humidity. Intervening high pressure areas move more quickly, and we're lucky if we get more than a day of calm, sunny weather. Suddenly there was snow down to Mt Evans, some 250m lower than Mt Herbert, and on the Port Hills. As happens quite often, the snow was thicker and lower down on the town side of Dyers Pass. Temperatures in Diamond Harbour didn't drop to freezing level, but they weren't far off!

One evening hail fell so thickly that the next morning it still covered the ground. On the odd occasion when the sky partially cleared, the clouds were big, bouncy cumulus, which form when cold air moves over a relatively warm land mass and becomes unstable. Rising air currents carry moisture to high levels where it condenses into rain drops, which then freeze to become hail. Because the air currents are turbulent, the frozen drops may alternatively rise and fall, collecting a coating of moisture as they fall below freezing level, and then re-freezing a size larger as they again rise. Finally they can resist gravity no longer, and fall on to us. All this was accompanied by strong winds, often gusting up to gale force. The Port Company's anemometer at Lyttelton measured gusts of 40 knots (78 km/hr).

The heavy showers were very localized, but persistent. In three weeks we totted up more than 225 mm, (9 ins), whereas the airport had recorded only about half that, and Lyttelton, only 58mm.

This May has exceeded the rainfall record (159mm in 2006). Based on three weeks' records, the mean temperature was 8.4°C, slightly below the coolest May (8.2°C, last year).

Don't you just love global warming? Jane Soons

GARDENING

Winter months can be dreary and dull but there is life and colour to be had in the garden at this time of year. Camellias will give a wonderful winter display, with their dark glossy leaves and bright flowers adding a sense of occasion to any garden. They come in a range of colours and form, from the single petal open-face variety to the multi-petal intricate blooms. The older varieties such as japonica camellia are the sturdiest and tolerate wind very well. Camellias tolerate light shade well, are acid lovers, like a rich humus soil, and hate lime. Treat them like rhododendrons.

Things to do:

Start pruning your roses. If they haven't been pruned in recent years, cut them back hard, but roses pruned annually will respond well to about a third/half taken off. Each rose variety should be pruned true to its type. For Floribundas and hybrid Teas, cup your hand, fingers splayed upwards, the palm clear; this is how these bushes like to be pruned. Modern climbers require 3-4 main branches and the season new shoots cut back to the second-to-last bud. Old world ramblers should be left to do their thing, but can be hedge-clipped to shape if needed. Miniatures just require a light clip and shape with the hedge-clippers. Finish off with a spray of a copper fungicide and clean up any debris from the ground. Rose prunings should be burnt or removed from the property to avoid disease spreading.

Plant deciduous trees and shrubs. Put a handful of rotted compost to dig into the spring garden. Use surplus council rubbish bags to gather damp oak leaves. Tie at the top, punch a few holes around the sides every 2 weeks until the leaves start to come.

Japonica camellia are the sturdiest Alison

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Vetlife will be holding weekly clinics in the Community Center from 2pm on Wednesday afternoons.

We look forward to seeing you and your pet!

Large animal calls and house calls can also be arranged.

Please phone 3251006 to book an appointment.

Piano Tuning

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**Euthanasia — Saying Goodbye**

The average life expectancy in New Zealand for dogs is around 10 to 12 years, and for cats around 12 to 14 years. So if you have pets, there is a good chance that you will outlive them.

What do you do when the quality of life of your pet deteriorates, and how do you decide when enough is enough? The answer is different in each situation and for each person. You should rely on your gut feeling, because no one knows your pet better than you. As a rough guide, as long as your pet is eating reasonably well, and is able to move around enough to go outside and have a brief sniff around each day, it is probably happy enough.

Once you feel that your pet is no longer enjoying a reasonable quality of life, you may feel it is time to have it euthanized (put down). This is done by injecting an anaesthetic overdose, which is no more painful or stressful than being anaesthetised for any other reason. Often people prefer to have this done at home, and we can certainly accommodate that.

One nice thing about veterinary science is that we can truthfully say that we can always help an animal, even if it is only to end suffering.

You may choose to bury your pet at home, or there are cremation options, with or without the return of ashes. Some pet owners prefer to leave their pet with us and not be present when we put it to sleep, because while it is not stressful for the pet, it can be for the owner.

**IF IT SHOULD BE** (abridged)

If it should be that I grow weak And pain should keep me from my sleep, Then you must do what must be done, For this last battle cannot be won.

You will be sad, I understand. Don’t let your grief then stay your hand. You’d not want me to suffer so; The time has come -- please let me go.

Take me where my need they’ll tend, And please stay with me till the end. I know in time that you will see The kindness that you did for me.

Although my tail its last has waved, From pain and suffering I’ve been saved. Please do not grieve -- it must be you Who had this painful thing to do.

---

**Gaffers’ Gossip**

The other day I was digging up the last of my spuds (we usually plant Desiree) when I came across a sealed amphora which bore the legend.

**QUO VADIS HARBORILIS DIAMENTUS**

Well, anyone can dig up a whaka or a mutton bird midden, but sealed amphorae are comparatively rare, so you can imagine my curiosity as I opened it up. Inside was a scroll of papyrus.

Now before I confound the savants with their spurious claims of Maori, Dutch, English, or even Spanish discovery of these Blessed Isles, I thought it would be right and proper to place this unique information before our community. I confess that my ‘Dog Latin’ translation may not satisfy the purist.

**PROCLAMATION**

**Item:** Herewith by Imperial Decree now be it known that the gracious Emperor Augustus has caused to be formed and constructed an amphitheatre on the projecting headland known to natives as Punta Stoddartus. Henceforward shall this be named ad nauseam and in perpetuitam as Nero’s Nostril.

**Item:** This magnificent arena, capable of accommodating CXVIII plebeians and V chariots, hath been entirely constructed from the Emperor’s private coffers, yet shall citizens obtain favour by entirely voluntary donatun to ye Ratus Marinus Fund (us?).

**Item:** Further be it enacted that by the gracious favour of his Imperial Highness, entertainment shall be provided for the masses each Saturday at II post meridian by carefully selected Christian volunteers assisted by diet conscious lions and tigers.

**Item:** That to protect the competing beasts from undue savagery each Christian volunteer shall be issued with a bow and two arrows, allowing him to transfix three animals with one shaft. Further that such Christian shall be issued only with wooden swords to reduce the danger of inadvertent self injury.

Herewith sealed under our hand

AUGUSTUS IMPERATOR

Tony

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Following the successful Making a Graceful Transition workshop, three sub-groups (Food Gardens, Energy, Communications) have been working on how to build a more sustainable, resilient and convivial community on the south side of Lyttelton Harbour. Watch this space each month for news of what’s happening next, and how you can get involved.

There is plenty more to do, and other issues to cover (e.g. health, transport, nature conservation and restoration) so the whole group will gather again in June for a community potluck dinner followed by a Next Steps session where we will build on what has been achieved so far. This is open to everyone who is interested in being part of the Transition Harbour project, including those who were unable to make it to the March workshop. For more information on the Transition Harbour project please contact Christine on 329 4067 or 329 4588.

SOLSTICE POTLUCK DINNER and NEXT STEPS
Saturday June 20, Diamond Harbour Hall, 5:30-7:00 p.m.
An Alphabetically-Balanced Meal
To make sure we all have enough of every course - and as an exercise in community co-operation and communication - please bring a type of dish according to the first letter of your surname. (See letters and dishes below.) If you can’t make that dish, then swap with someone in another category or bring a donation to cover non-alcoholic drinks.

Surnames starting with...
A – D: Bring a filling salad (e.g. potato, pasta, or rice) or a potato gratin.
E – I: Bring a light salad (e.g. coleslaw, mixed greens, carrot).
J – O: Bring a quiche or other savoury pie or flan.
P – Z: Bring a dessert cake or a fresh fruit platter.
Make enough for yourself and three other people, and we should have a very fine feast indeed!

Transition Next Steps session: June 20, 7:00-8:30 p.m.
The session will start with a brief introduction to the transition town movement and concepts to put our Transition Harbour project in context. This will be

followed by a short review of what was achieved at the March 28 workshop and by the working groups since then. The main part of the session will be spent gathering ideas on what could/should happen next (and who can make them happen) via a fast and fun method: bus-stopping. We’re looking for bus drivers who will take the ideas on board on wall sheets. We need one for each of the following buses: Food Gardens; Energy; Communications; Transport; Nature Conservation/Restoration; and Health. The bus drivers should each have a strong interest in the subject of their bus. There will also be a magical mystery tour bus. Volunteers to drive this and the other buses - contact Christine on 329 4067 or christine@horomaka.org.

Report from the Local Food Production group
Sourcing local knowledge and mentoring
We would like to provide encouragement for those who are unsure of how to go about choosing a site and preparing and planting a herb or vegetable garden. Helping out with the school garden is something we agreed would be useful and fun.

Soup night in the hall
We will have publicity for the July issue of the Herald advertising a Soup, Bread and Crumble evening in the hall on Friday July 24 at 5pm. (entry by gold coin – food provided). Two experienced gardeners will speak and answer questions.

Report from the Communications group
Transition Website
We are looking at ways of setting up a website with up-to-date information about the Transition Harbour project, where everyone will be able to contribute in their areas of interest and expertise. Our preferred option is to be part of the Diamond Harbour Community Association website which is presently being developed.

Transition Harbour Google Group
In the short-term, until our website is up and running, we have set up the Transition Harbour Google Group. If you are interested in joining, please email: dubin@snap.net.nz.

Christine
**THE BUNDY COLLECTION**

On **Sunday, June 21**, from **1 to 4pm**, a collection of photographs of houses in the Diamond Harbour area will be exhibited at Stoddart Cottage.

The photographs were given to the Diamond Harbour and Districts Historical Association by the former Real Estate Agent, David Bundy, and show houses sold by Bundy Real Estate in the last quarter of the 20th century. Having been stored in four or five cardboard cartons, the photographs were deteriorating and in need of preservation, so the association applied to the NZ Lottery Board for funding. The collection has now been professionally restored. This is the first time it has been available for public viewing.

Mr Bundy will speak about the collection at 2pm, as will Min Sarginson, who sold many of the houses.

Come and see if you can identify your house.

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**PROJECT WAT OPOP UPDATE**

The Wat Opot Children’s Community houses over 60 children and 25 adults, many of whom are infected with, or orphaned by, HIV/AIDS.

Fiona Newsome and Marijke Lups have been working hard to raise money for a visit to Wat Opot. To date, there has been a Golf fund raiser, Kee’s Bruin Evening and a Garage Sale and 250 Paua flowers sold. Thanks also for the support and generosity of so many local and Christchurch businesses.

We are off for a month on July 13 to Project Wat Opot Cambodia to teach jewellery making as a trade. We have 21 kilos of beads, received over the past 11 months – thank you to everyone who donated their old beads. We still need two old hand drills (non-electrical). If you can help, please phone Fiona on 329 3242. You can check out the newly updated Wat Opot website www.watopot.org for news of the fantastic work being done there, and follow our journey to Project Wat Opot and what we achieve there on our blog sites - http://flowersforcambodia.blogspot.com and http://marijkeeverythingarty.blogspot.com.

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**STODDART’S COTTAGE EXHIBITIONS**

**BECa HERITAGE WEEK Oct 2009**

**Doves and Defences:**
**Discover Christchurch in Peace and Conflict**
Stoddart’s Cottage Trust will mark BECA Heritage Week 2009– a CCC Community Initiative— at Labour Weekend.

The Trust hopes to stage an exhibition of memorabilia and, to help bring the event to life, we would be delighted if people who have memories or stories could come forward and share them. Generations now growing up are among perhaps the first in history that have not been obliged to go to war for their country and it is important that experiences of those times are acknowledged and recorded. We know that there are many of you out there who will have tales to tell, not only of wartime but also perhaps, of life here at home while loved ones were far away. We would love to hear from you. Perhaps you have memorabilia that you would like to loan for the exhibition. Everything on show will be properly cared for and anything valuable will be removed from the Cottage overnight.

We also plan to have a period dress movie night showing an appropriate classic – come as your favourite 40’s movie star or dress to fit the period. Annie will be preparing her famous teas at the Cottage and they, too, will have a wartime flavour – though she does promise not to include powdered egg! It is hoped that the Writers Group and Historical Society will join with us to make the event a success.

Further details will be published in the run up to the event but we would be delighted to hear from anyone who would like to be involved.

Email stoddarts cottage@gmail.com or talk to Jane 329 4949, Maddi 329 4419 or Annie 329 4779.

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**Now available from the Diamond Harbour Library**

**Orton Bradley’s Diary**

A valuable insight into the life of a twenty-two year old young man who lived in this area 30 years ago.

This diary was discovered by Neil McGilchrist, transcribed by Lesley and Dick Barnett and is published by the Friends of the Diamond Harbour Library.

The proceeds from the sale of this booklet will go to restoring and relocating Orton Bradley’s former (for maidenhair ferns) at Orton Bradley Park.
Two Choirs Concert
Top Christchurch world music choir A Capellago is joining with the Diamond Harbour Singers on July 4 at 7:30pm in the Diamond Harbour Hall to sing the winter blues away with warm, sweet harmonies. There will be songs from the heat of Africa, the sunny Mediterranean, and the warm southern states of the USA. Plus a few surprises from here, there and everywhere. Supper is included in the ticket price ($10) and you are welcome to bring drinks of your choice. Enjoy this special opportunity to hear wonderful music so close to home. Bookings please (to help with catering) to christine@horomaka.org or phone 329 4067.

Insight Meditation
An Insight Meditation group is now meeting regularly in Diamond Harbour on Tuesday evenings and Friday mornings. New meditators of all ages are welcome; chairs are available for those who prefer them. For further information please call/email Christine – 329 4588 or christine@horomaka.org.

SeniorNet computer classes
These classes are offered in the Diamond Harbour Church Hall, Monday mornings 10 to 12 noon. For more information please phone Lester Reilly (membership secretary) 358 3298; Ann and Malcolm Shearer (course coordinators) 385 0902; or the SeniorNet Office 386 2140.

Otton Bradley Park updates
Arbour Day
Celebrate Arbour Day by planting a tree or two! When – Saturday June 6 at 9am.
Where – meet at the old school house.
With - a spade and raincoat. Cups of tea provided.

Mountain biking Track Building
The Park is developing an 800m long mountain bike track for young riders around the outside of the existing picnic area. If you are able to help in any way, please contact Ian on 329 4730. We are having a working bee on Saturday June 6 at 1pm. Bring spades, diggers, gravel, drainage pipes, or any tools/equipment to help us get this project underway.

Ladies Probus
Mt Herbert Ladies Probus meets every second Monday of the month in the Charteris Bay Golf Club at 10am. All friends and visitors welcome. For further information, call Janice 329 4094 or Phyl 329 3222.

Diamond Harbour and Districts Historical Association
Next meeting will be Tuesday June 9 at 8pm in the Stage Room, Community Hall. Malcolm Pearson’s talk is entitled From deck boy on The Pamir to Master Mariner. All welcome.

Thanks
Thank you to all who took part in producing such a moving service on Anzac Day. Together, Indira’s leadership into our mourning and showing the Peace Candle circle, the relevant uniforms on show and speakers’ input, made us all realise the meaning of the moment. Our grateful thanks also to all those who helped behind the scenes.

Diamond Harbour Camera Club
Diamond Harbour Camera Club meets on the 3rd Tuesday of the month. Next meeting, June 16, 7:30pm in the Stage Room. Stojan Ganev will show us some of his beautiful landscape and some other slide shows from New Zealand and Bulgaria. Bring your camera and a photo to discuss. Visitors $2 donation.

Become a First Aider:
The Diamond Harbour After School Program is keen to have its supervisors become qualified First Aiders. A St John’s Ambulance First Aid course can be held in Diamond Harbour provided there are at least 14 candidates, which is more than the number of supervisors, so it is hoped others will also attend. By joining in, you will not only enhance the safety of yourself, your family and friends, but also assist the After School Care group to provide even better care for our community’s children. As well as avoiding travel to town, a course here can be completed in one day of a weekend, instead of the usual two. The cost is approximately $80 pp. Please contact Jill Ph. 3294275 or Rowena Ph. 3294986.

D.H. Community Association —
Updates: To help visitors find their way around Diamond Harbour after getting off the ferry, the committee decided to explore ideas about a map and information board for the waiting room at the jetty. The I for info sign opposite the store is facing the wrong way and will be changed to face the existing Information Board.

Possum control is beginning in this area and Dave Hammond has traps residents can borrow.

There was a disappointing response to the Community Service nominations with only three received.

The Early Childhood Centre plans are stalled with expectations of neighbourhood objection to the site near the Medical Centre. It has been taken out of the Management Plan and the Coastal Management Plan is close to release.

The committee also agreed to the purchase of a white board for the Stage Room which will be helpful for groups running planning meetings.

Karen

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For sale
Fire Wood – Blue Gum and Eucalyptus mix. $80/ per cubic metre including delivery around the harbour area. Please phone 3294 584. All funds raised go to Jayvee Buchanan’s 2009 Yachting Campaign. Jayvee will be representing NZ at the North American Optimist Championship to be held in the Dominican Republic June 30 – July 08, 2009.

One elegant mahogany rosewood-stained writing bureau, $190; one matching round coffee table, approximately 90cm diameter, $140; one pair cane soft furnished sprung armchairs, $120 for the two; one pair oak straight-backed dining chairs, $90. All in excellent condition.
Phone 329 4426.

Walnuts (this season’s) for sale at $5 per kilo. A fundraiser for Orton Bradley Park.
Phone Dick or Lesley, 329 4062 or call at 18 Ngatea Road.

Wanted
A garage or dry place to rent for my motorbike during winter in Diamond Harbour.
Please call 329 4407 after 6:30pm

Services offered
Handyman home services are offered on the sunny side of the harbour. Home maintenance, building repairs, painting, fencing and some plumbing as well as section tidying. Affordable rates.
Phone Jim on 328 8274 or 027 226 4548.

House sitter available. Retired professional woman from Sydney is available to house sit and look after your pets from mid September 2009. References and police check available.
Contact Krythia by email krythia@optusnet.com.au.

Herald Calendar
Arbour Day: Saturday June 6, Orton Bradley, 9am
Art group: Wed. mornings 9:30am-12noon, Church Hall
Badminton: Wednesdays 7:30pm, Community Hall
Camera club: Tuesday June 16, Stage Room
Community Assn: Monday June 15, Committee Room
Computer classes: Tue 6:15, June 2, 16, 23, 30, Church Hall
Concert: Singing concert, July 4, Diamond Harbour Hall
Diamond Harbour Singers: Wed 7:30pm, Stage Room
Festival of Lights: June 5-14, Lyttelton
Garden Club: June 8 and July 6, Rugby Club rooms
Historical Society: June 9, Stage Room
Indoor Bowls: Tuesdays 2-4pm, Community Hall
Ladies Probis: June 8, Charteris Bay Golf Club, 10am
Life and Death Matters (lectures): June 8, 22, 29, July 6, Stage Room
Mountain Bike Track Building: Sat June 6, Orton Bradley Park, 1pm
Preschool music: Fridays 9.15 and 10.30am, Church Hall
Purau Produce Market: June 6 and July 4
SeniorNet: Mondays 10am-12noon, Church Hall
Stoddart Cotage events: June 7, 14, 21, 28, July 5. See p13 for details
Table tennis: Thursday nights, Church Hall
Tai Chi: Thursdays, Community Hall
Toy Library: Saturday mornings, Community Hall
Transition Harbour Winter Solstice Potluck Dinner and Next Steps: Sat June 20, 5:30-8:30 pm, Community Hall
Uniquely Purau AGM : June 23, Community Hall

More Herald Subscribers
Thank you to these recent Herald subscribers:

Colin

Centre Stage Performing Arts School

Musical Theatre, Singing and Drama Lessons
Louise Days is a professional performer now offering musical theatre style singing and drama classes in Diamond Harbour
Classes are designed to improve confidence and singing and dramatic ability - but most of all are fun!
Places are available in Junior classes 3.30-4.30pm Mondays and Seniors 4.30-5.30pm Mondays
Singing class also available subject to enrollment numbers
Private singing lessons also available
For more information please call Luu on 329 4633 or 021 215 1912 or by email at fhm1@xtra.co.nz
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Don’t forget Open Day 9 May - 9am to 3pm - Pea Straw $5 X bale

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