

**MINUTES OF THE KORONGATA MARAE COMMITTEE MEETING**  
**Wednesday 28 November 2018 10.00am**  
**NKII Office**

Attendance: Whareki Maere, Michelle Ferris, Ruth Wong  
Karakia: Whareki Maere

Reflection: This is the first meeting we have held for the past five months since Whareki has been in Australia. Since then we have had a number of kaupapa such as the following:

- Nukanoa closure
- Less income due to closure
- Hui a Hapu – 4 August 2018
- Charlie Wainohu's tangihanga (held at Mangaroa Marae)
- AGM – 22 September 2018
- Online Remarks regarding Nukanoa Closure with feedback to the Trustees
- Aunty Sue Morrison tangihanga (held at Korongata Marae)
- Morrison whanau and decision to go into Nukanoa (without authority)
- Finance shortage – no income vs outgoings.

Discussion: A Marae Committee Update was provided by Michelle and Ruth outlining concerns for discussion.  
This Report was further updated to present to the Marae Trustees at their 1 December hui. (Attached)

Meeting Closed.

Karakia: Ruth Wong.

## KORONGATA MARAE COMMITTEE MEETING

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**Date:** 1 December 2018  
**To:** Marae Trustees Committee  
**From:** Marae Committee – Whareki, Michelle & Ruth  
**Subject:** Marae Committee Update – November 2018

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The Marae Committee has not met since July 2018 when Whareki went to Australia. This week we met to discuss some issues and update ourselves and prepare a report for the Trustees meeting.

**1. TTOH Te Haaro Board – Korongata Representative Election**

- a. Congratulations to the representative. Well done on putting yourselves forward.

**2. EIT Marae Cookery Course**

- a. Luncheon held on Thursday 22 November – catered by the Marae Cookery class. Thank you to Christine Tamati for leading this initiative with Erina Smith.
- b. We sent invoice to EIT (see Appendix 1). Payment was made accordingly.
- c. With activities, tangi etc at the marae, some food has gone missing.
- d. All in all this has been positive for the marae and those involved.
- e. See attached an article Ruth wrote for Tihei Kahungunu HBToday insertion (Aug 18)



**3. Steamed Puddings**

NKII contracted the Ferris whanau to make 250 steamed puddings as part of the 1000 NKII gave away at the NKII AGM on Saturday 24 November. It was such a hit that people are putting in orders for Christmas. (Pics at end)

**4. Kaumatua luncheon – 13 December, 11.30am**

After having the marae catered lunch on 22 November and making 250 Steamed Puddings, the team: 'Michelle Ferris, Christine Tamati, Rozarna Kamau & Tui Kingi' are now keen to plan lead and organise a Kaumātua Christmas Luncheon at the marae. Christine will report further at this meeting but the plan is to use the \$400 that was raised last year at the marae Battons Up event – to make steamed puddings - to sell and raise funds to pay for the Kaumatua Christmas lunch. Time is short, and already there are around 60 Kaumātua keen to come. Our Marae Committee thinks this is a great initiative, however there is a price to pay to hold these kinds of events and we believe that you need to consider things in more detail as we share our financial status further on in our report, before you make further financial decisions.

## 5. Financial Report

- We are in a dire situation. We have little or no income compared to our outgoing expenses.
- On Wednesday 27 Nov 2018, we made an executive decision to apply for a temporary \$10,000 overdraft application for our marae account to help us pay for expenses which exceeded our balance.
- \$30k, \$30k and \$30k - total \$90k is in a term deposit account which does not expire until 4 January 2019. Borrowing from that fund was not an option.
- Financial Status Summary below
- It's good to hear that Alayna has engaged with Epplett & Co Accounting Services to amend our charter and lodge our application with Charities Services before Christmas. Well done! After this is done, you can then apply for funds through Oranga Marae and DIA.

Date	Income	Expenses	Balance
31 May	.88	464.00	15,189.42
30 June	150.78	1,181.98	14,158.22
31 July	2,387.48	9,552.90	6,992.80
31 August	.38	1,102.89	5,890.29
30 September	850.21	4,489.95	2,250.51
31 October	-	1,196.97	1,053.58
31 November	2,160.00 (EIT)	450.00	2,763.58
27 November	\$10,000 Overdraft facility		\$12,763.58
27 November		\$4,807.00	\$7,956.58
On the 4 <sup>th</sup> January 2019, the overdraft facility can be removed and we can withdraw from the \$90k to keep us afloat.			

### Summary of high costs during the past 7 months

July	\$2,500	Booking reimbursements due to closure of marae and booking cancellations
	\$5,784.50	Container purchase to house all mattresses and chairs
Sep	\$3,807.35	AGM and Wananga Catering including resources for Wananga
Nov	\$4,807.00	Marquees for the Morrisons (this cost exceeded our balance of \$2,763.58)

### Summary of monthly maintenance costs exceeds \$1,000 and includes the following:

- Power
- Gas
- Pest Control
- Tractor Maintenance including fuel
- Plumber
- Goddard Security
- Diamond Dry Cleaning

**\*We need income to pay for these maintenance costs or we need to eliminate the cost by disconnecting the use of the marae altogether.**

## **6. Marae Caretaker**

- i. Before Edlan and Sue went to Rotorua early in November, Edlan gave the Tractor & keys to the tractor to Lawrence Hapi. Midge received info from Aunty Tai that Edlan asked Lawrence to take over the caretaker job. We have not been able to get an update from Edlan and knew nothing of this. We are unsure if he will return to do this job. Whareki will update us after talking to Edlan.

## **7. Marae Booking Issues**

- a. Whanau are using marae gear without going through a booking process.
- b. The issue with the Morrisons going into the wharenuī is of great concern.
- c. The attitude of some whānau is not good. Some whānau have told us that no matter what the committee communicates out, they will still take their loved ones into the wharenuī. As a result of this, we will be gathering all marae keys and cutting one master key. Whareki voluntarily handed in his set of keys and will follow up with Edlan. Michelle has the other sets of keys.
- d. Booking costs are there to help us pay for the marae upkeep and as mentioned before, the costs involve the ablution block and the wharekai.
- e. There are some bookings over December.
- f. Whānau are wanting to know what's happening with Nukanoa.....? Our last communications to the whānau was the online survey and they are waiting for confirmation of what's happening next.

## **8. Korongata Marae representation at the TTOH AGM and the NKII AGM.**

- a. Ruth attended the TTOH AGM and among other things thanked the Taiwhenua for our \$7,000 annual dividend and also for the services and mahi that they provide for our whānau.
- b. There was a great turnout of Korongata whānau who attended the NKII AGM Pa Sports Day at Splash Planet.

## **9. Mangaroa Marae Dinner Invitation – 7<sup>th</sup> December & Bridge Pa Long Term Community Plan**

- a. Wi Huata has emailed an invitation for 8 people to the Manaroa annual dinner and has tasked Ruth to get the names to him by Monday 3 December.
- b. Wi has also asked to meet with Ruth regarding the Bridge Pa Long Term Community Plan which is being announced at the dinner.
- c. Can Trustees please respond to Ruth if you can attend.

## **10. Korongata Marae Strategic Plan**

- a. The Strategic Plan will be updated in the new year and placed online as per our last report to the committee. The reason it is not ready is because we have asked Jeremy Tātere MacLeod to check that we have the right words as identified by Ashley Puriri at our AGM.

# INVOICE

## Korongata Marae

[www.korongatamarae.com](http://www.korongatamarae.com)

[korongata@gmail.com](mailto:korongata@gmail.com)

**To: Eastern Institute of Technology (EIT)**

Care of Glenn Fulcher  
Head of School  
School of Tourism and Hospitality and  
English Language Centre  
Te Kura Kaupapa Tāpoi, Ringa Hora

**Invoice Date**

8 November 2018

**Invoice Number**

KM101

**Korongata Marae**

9 Maraekakaho Road  
Bridge Pa  
PO Box 1417  
Hastings

Description	Quantity	Unit Price	Amount NZD
For the delivery of NZ Certificate in Cookery Level 3 Marae Cookery. <i>The Marae to provide physical facilities, including room for classroom and suitable kitchen that complies with the course requirements for 18 weeks.</i>	18 weeks	\$120 per week	\$2,160.00
		<b>Total Amount to Pay</b>	\$2,160.00

**Thank you for your business.**

All payments to go into the Korongata Marae account:  
Hastings Westpac 03 0642 0791350 00 - use **EIT** for the reference.

**Payment due: 30 November 2018**



# Marae serve up cookery course

Students enjoy learning how to incorporate traditional methods of cooking while working towards certificate

Ruth Wong

**T**he Eastern Institute of Technology's (EIT) Te Aho a Māui Hawke's Bay campus has offered a NZ Certificate in Cookery (Level 3) fee-free, marae-based course to the community for the past three years.

Four marae-based cookery courses are currently being run at four marae in Waioa, Maitia, Uawa, Toloa Bay and Bridge Pa, Hastings.

Glenn Fletcher, EIT's head of School of Tourism and Hospitality, said: "The marae-based cookery course has been a great opportunity for EIT to reach out to smaller communities by providing hands-on training in their marae kitchen environment.

"Not only has it created a more welcoming atmosphere for learning in the field of hospitality, but it's also brought learning into a whānau-based environment where more traditional ways of gathering and cooking food can be reintroduced."

Korongata Marae is hosting one of the courses run by learning facilitator Erina Smith.

"While learning how to feed, provide for their whānau and have fun, I really am blessed to have a great group of enthusiastic students," Smith said.

"This opportunity for some of these students will be absolutely life changing. Every student has their own unique story and have all faced their fair share of challenges, but being on the marae takes the



Standing outside the Korongata Marae Wharemū Nukanoa are the marae-based cookery class of 2018 (from left): Joy Marehaere, Harata Rapaea, Kestrel Te Amo, Tina-Marie Paku, Daniel Bowman, Linda Douglas, Lavynia Cunningham, Tui Kingi with facilitator Erina Smith.

Photo/supplied

pressure away. They can relax and be themselves without being overwhelmed on campus.

"This course will give them the confidence to be more... To achieve more, to live more, and it's a very beautiful journey to be a part of," she said.

Last Wednesday Smith's group wore their chef uniforms for the first time.

Kestrel Lee Te Amo is one of the students on the course. She hails from Waioa and has a passion for food and for

people. She is thoroughly enjoying the course and the new friends she's made.

Te Amo has a desire to pursue a career in hospitality and is keen to work hard to receive her join to further add to her keke o knowledge.

Last week was the third week of an 18-week journey and Te Amo said she's learned a lot already.

Te Amo completed a finger food course at Hukarere Māori Girls' College while attending the school but said this marae cookery course is taking her to a whole new level.

"If you have a passion for food and people then this is a good opportunity to pursue your dreams," said Te Amo.

"It can take you to many places and give you more career options for the future."

Tui Kingi and Harata Rapaea both have links to Bridge Pa and say this is a great opportunity for the community.

Kingi said she's learned so much about food and how important preparing healthy foods. Her main goal for doing the course was to receive her L3 certificate.

She will decide later on if she wants to pursue further education in the area of hospitality but for now she is keen to learn as much as possible and gain her certificate.

Daniel Bowman is the only male on the course and he's enjoying learning alongside nine female students who are mainly mums in their mid 40s.

He is in his early 20s and completed level 1 and 2 of the cookery course when he was attending a workforce programme.

He's happy to pick up his

training from where he left off and feels grateful to be on a course with so many mothers he can learn from.

"It keeps me busy and out of trouble," Bowman said. Tina Paku hails from both Ruahapā and Kahurangi Marae and she's actively cooking for whānau at both marae.

"I know how to cook, but each person has their own way of cooking and coming on to this course I have learnt the correct procedures and ways to cook," Paku said.

"It's all about learning new methods and passing the knowledge on."

Paku has worked at Heinz Watties for many years and never had the time to do the cookery course and work at the same time but this course suits her lifestyle and she's looking forward to receiving her certificate.

"Learning about food is also about looking after ourselves and those we care for," she said.

"At Ruahapā Marae my generation is lucky to get into the kitchen, let alone cook. My Dad and uncles all cook at the marae."

But she said there's a younger generation coming through. Paku and her cousins have learned from the best and a few of them are studying to learn more about the art of cooking.

Paku hopes that EIT will take this course to Kahurangi Marae.

Meanwhile, Fletcher hopes to continue the fee-free courses.



## Photo's from the NKII AGM Pā Sports Day



## Photo's from Steamed Pudding and EIT Lunch.



Well done to a meke team for making these pudds for our Kahungunu whānau.





