

Welcome to Roskulture, a local magazine for the people of Roskill and nearby neighbourhoods, produced by Kāinga Ora – Homes and Communities. Kāinga Ora is running the Roskill Development, a programme which will bring 10,000+ new homes to Mt Roskill and surrounding areas over the next 10-15 years. This magazine is one of the ways we keep in touch with the community and let people know about the changes coming to their neighbourhoods. We also have a website at roskilldevelopment.co.nz and *Information Centres at* 142 May Road, Mt Roskill, and 116-118 Hendon Avenue, Ōwairaka.

## WITHIN THESE PAGES

- 2 The Roskill Development
  WHAT'S IT ABOUT? THE CHANGES COMING TO OUR
- 12 Living Taonga
  WENDY JOHN THE EXTRAORDINARY GUARDIAN OF OUR AWA
- 18 Signature Dish
  GONG GONG NOODLES SOMETIMES YOU JUST WANT IT ALL
  IN ONE BOWL
- 24 Puketāpapa

  MAUNGA LOVE HOW LUCKY ARE WE TO HAVE THIS

  MOUNTAIN!
- 28 What's On
  LOCAL HAPPENINGS FUN STUFF TO DO WHILE YOU WAIT FOR OUR NEXT ISSUE

## TWO (OF MANY) STAR CONTRIBUTORS Our thanks go to these two for their work on this issue:



#### **KATHY HUNTER, WRITER**

Kathy has lived in many parts of Auckland and describes anywhere she can write about 'movers and shakers' in local communities as her happy place. The Roskill region's diverse mix of cultures has been especially inspirational and she's keen to find out more, "especially about the food," she says. (Ed: noted).



#### TEZ MERCER, PHOTOGRAPHER

Tez was born in Blackpool, England and has lived in London; New York City; Billings, Montana; Taupo and Tauranga. The thing he likes most about Auckland is Aucklanders – specifically their laid back attitude. He loves to take photographs because "it's a good way to meet fascinating people".



## BRINGING BACK BAREFOOT NEIGHBOURHOODS

At the same time, the government resolved to take a bold step toward alleviating Auckland's housing shortage by building more affordable homes to sell on the open market. The aim was (and still is) to use the scale of the programme to bring the cost of developing down so that Aucklanders would have more choice and healthier and more affordable housing. The programme is now underway in several parts of Auckland, including Mt Roskill and its neighbouring suburbs. Kāinga Ora's Urban Development team (previously HLC) is in charge of overseeing these projects, including the Roskill Development.

#### Karla Beazley grew up in a state house on Glass Road, Mt Roskill.

In the 1960s when she came on the scene, the last of six children, the houses on her street were new; in fact the street itself was brand new and everyone was new to the area. The mainly Māori families living in her neighbourhood quickly formed a tight community of which her dad was the unofficial kaumatua. From the lounge room Kino Beazley dispensed advice, gave free haircuts and hosted fundraising meetings for the local kids' rugby team. There was no spare cash for luxuries – you grew veges, traded food and favours and helped each other out. The sense of belonging was strong.

#### In those days, Karla says it was normal to play outside until your bare feet turned green with grass stains.

It was equally common to walk to school and never see an adult along the way and to move freely between friends' houses until the sun went down. "We'd play and play and when it started to get dark you'd hear all the mums calling their kids in for dinner," says Karla.

#### Warm, dry homes needed

Karla's childhood home was a product of the last big wave of state housing development which occurred in the 1950s and 60s. The majority of those homes are still owned by Kāinga Ora – Homes and Communities (previously Housing New Zealand). They are now 50-60 years old and many of them are past their best and less able to provide people with a healthy place to live.

The government decided to replace a large percentage of the aging state houses with warm, dry, modern homes and increase the number of state houses available.



#### Nobody wants urban sprawl

To accommodate growth the city needs more houses and more/better infrastructure (services like drainage and amenities like parks). The challenge any growing city faces is finding the land to build on. Aucklanders don't want to see their precious coast and bush developed, or all of the productive land on the margins of the city that is used for growing food. It is also smart to build where there is existing infrastructure.

#### Where the land is coming from

The new homes are being built on land from which old state homes are being removed. Our Tenancy Liaison team rehouses our tenants often nearby if they have ties to the community such as whānau in the neighbourhood or children at the local school. Tenants are guided through the process and we pay all reasonable costs associated with their shift. Priority is given to retaining land in every neighbourhood for state housing so that Kāinga Ora can replace its aging housing stock with new, healthy homes and increase the number of homes available to people who need housing assistance. Those homes will range in size from one-bedroom to six or more, giving us more scope to match a home to a household's needs. Some land is also used to build affordable and market housing.

#### The development process

The process is similar for each neighbourhood. Kāinga Ora's Urban Development team begins

talking to the community, including Mana Whenua, schools, business owners and the local board. The Tenancy Liaison team notifies affected tenants and begins the process of rehousing them. Once the old homes are empty they are removed, the land is remediated, the streets and infrastructure upgraded and the new homes built.

#### The Roskill Development

Over the next 10-15 years the development will move through a dozen or so neighbourhoods in stages, creating 10,000+ new homes. The suburb of Mt Roskill is at the centre of the 'Roskill Development' but the development stretches from Sandringham in the north to Waikōwhai in the south, and New Windsor in the west to Three Kings in the east. Some of the neighbourhoods will get a few hundred new houses. The largest, in Wesley, will see 5,000 new homes built—mainly apartment style homes near Stoddard Road. Work is underway in Ōwairaka (Mt Albert) and Mt Roskill.

#### What to expect

The construction process can be disruptive for our state housing tenants who go through the rehousing process. Kāinga Ora's Mark Fraser, General Manager Development - Auckland Regeneration, describes a kind of moving front of staged development, ranging in size from a couple of house sites through to several neighbourhood blocks at one time. When there are big civil works projects such as new roads or upgraded stormwater systems, work can continue for up to two years. The team has the ability to control the speed at which the development moves, and we're focused on moving as fast as possible. "We are planning for the sequencing of roading and infrastructure upgrades so it can be as quick and smooth as possible."

#### A more vibrant mix

The development areas are made up mainly of state homes, which means up to 60% of these neighbourhoods will be redeveloped. The development mixes state homes with more affordable and market homes, and increases the density of the neighbourhood. Mark sees this as positive. Having lived where medium density is the norm, he is a believer in the benefits of having more people in your hood. "More people bring more good things – more activity on the street, more hospitality,

more retail. It makes our cities more interesting and vibrant and fun."

#### **Better housing**

"We're requiring a higher build standard of all of our development partners than the market typically would provide," says Mark. "We're requiring all homes to be at a level of 6 Homestar, which is well above the building code. In Auckland, if you built to the building code requirements, you'd achieve 4 Homestar." The higher Homestar rating ensures greater energy and water efficiency which makes your home more comfortable, easier to heat and cheaper to run.

## Upgraded infrastructure and amenity

Infrastructure is not a topic many people get excited about and yet it is critical to our wellbeing and resilience as individuals and as a city. Because the development projects clear such large tracts of land they provide an opportunity to upgrade infrastructure to accommodate the city's growth. Kāinga Ora works with other agencies to maximise this opportunity.

"We work with Auckland Transport (AT) on roading connections and Auckland Council on parks and stormwater and the provision of amenities like libraries and community centres," says Mark. "We work together to create great outcomes for these neighbourhoods."

#### Solving many problems

Kāinga Ora's team is passionate about the impact the Roskill Development will have on people's lives. "We deliberately and methodically plan the area's urban form and function – the houses and where they go; how they sit together within the context of the street; how they relate to the landscape; and how the houses, streets, infrastructure and amenity function together as a whole," says Mark. This approach is called 'masterplanning' in the business.



"This is a once-in-a-generation opportunity to improve housing and, therefore, life for people," says urban designer Hayley Fitchett, General Manager – Masterplanning and Placemaking for Kāinga Ora. "The Roskill Development is about improving housing in a way that solves many problems for people."

The day to day benefits of a well designed neighbourhood are numerous and make for happier, healthier people and stronger communities, she says. Just a few examples: "You're in a warm, dry, healthy home so your kids are well and you don't have to take time off work to look after them. The community is now walkable so you can choose to own one less car which saves your family \$5k a year, the equivalent of getting a \$7-8k pay rise. The house is oriented towards the sun so you can see your kids playing in the street. That gives you a moment to relax with a cup of tea in the sun. Your house is warm so you don't need to run the heater so much. There's a porch and a low fence so you can sit

outside and watch the neighbours go by. And the neighbours can see you and say 'hi' and know that you're alright."

## Transport, walkability and local jobs

Hayley also says that she can promise people it's going to get easier to get around. "We're pulling up roads to build houses, so we work with AT to provide better walking, cycling and vehicle connections."

The development team also works with other agencies to encourage the reinvigoration of local retail centres and employment hubs. By increasing density near, for example, the Stoddard Road shops and encouraging developers to add to the retail space at street level, the development can encourage more custom for local businesses and more neighbourhood retail and hospitality catering to locals. Thriving businesses can then offer more jobs to local people.

## Bringing back barefoot neighbourhoods

A big part of the Roskill Development will be ensuring there are safer, more usable and more beautiful green spaces for the community to enjoy. That means improving existing parks and walkways and providing new ones where needed.

Hayley says that many of Roskill's streets are already leafy and the masterplan builds on that character.

"The higher the density the more attention we pay to the landscape because people need to be able to look outside and see a tree and get outside in nature – the health benefits are huge."

"We're aiming to create a new version of the barefoot suburb. You might live in an apartment with a balcony or a terraced house with a small courtyard and have fruit trees over the road at a community orchard. Rather than one kid on their own in their backyard kicking a ball around there's a space where kids can get together to run around and where families can gather for a birthday party or barbecue."

In these new barefoot neighbourhoods, the street itself forms part of the amenity. "We very deliberately design the street to have a function beyond just purely transport," says Mark Fraser.

"A successful street has housing that is close to the street and overlooks it. It's easily used by people on foot and bikes, and a really good street has kids playing on it."

#### Home ownership

Back to Karla, where this story began. Throughout her childhood, Karla's dad, Kino Beazley, was a wharfie and her mum, Ormar, worked part time jobs at either end of Kino's shifts. When Karla, the baby of the family, was aged 15, Kino and Ormar achieved their dream of buying their own home.

The last two decades have seen the cost of housing, relative to incomes, gallop

away. The Roskill Development will not solve this but it is a giant step in the right direction. The government is using the scale of these developments city-wide as a lever to affect affordability. By providing builders with a 'pipeline' of land that will not dry up for 15 years or more, they enable them to plan for the long term with less risk. They require that up to half of the homes built be sold through KiwiBuild or other affordable programmes.

Karla is now the Community Liaison for the Roskill Development. She says it has taken her time to accept the new market housing coming to Roskill and to understand what the development will mean for her community. "I did think, 'you're selling my hood." She is now excited about the changes coming to Roskill and sees her job as helping her community benefit. "I'm telling them that they can buy into that dream. We can also buy these houses when they come up for sale. My job is to provide the community with the information and the tools so that they can start planning to own one of these homes."

## **KEEN TO KNOW MORE?**

Have questions about the Roskill Development?

Keen to know what types of homes are coming up for sale and how to buy? We have two Information Centres – one in Mt Roskill and one in Ōwairaka – where you'll find a friendly face.

Come and share your ideas for the development with us.



CORNER MAY ROAD AND GLYNN STREET,





116-118 HENDON AVENUE, ŌWAIRAKA

Open Wednesday to Saturday from 10am–4pm Open Thursday and Saturday from 10am–4pm

Sign up for news, including new property releases, at **roskilldevelopment.co.nz Follow Roskill Development on Facebook.** 

#### **MEET SOME OF THE TEAM**

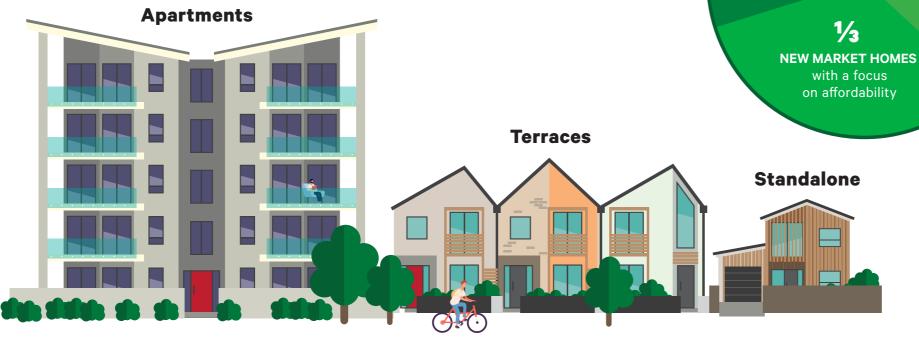




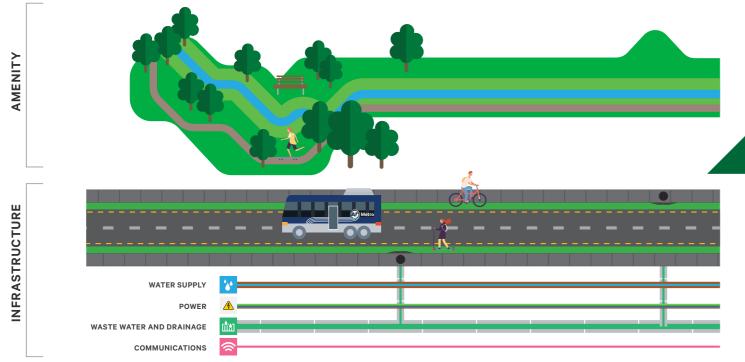


WHAT

# **NEW HOMES FOR AUCKLAND**



**NEW AND UPGRADED AMENITY AND INFRASTRUCTURE** 



**NEW STATE HOUSES** for people who need housing assistance

AFFORDABLE HOMES KiwiBuild and other more affordable options

1/3

with a focus on affordability

+ Housing choice

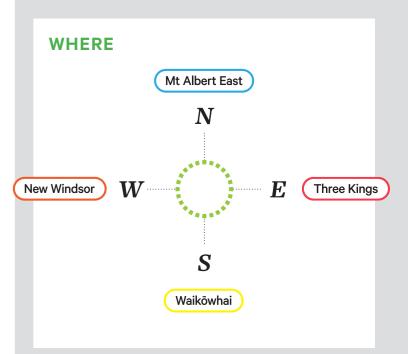
**GOING UP** 

- + Affordability
- + Safe, pleasant green space
  - + Public transport links
- + Neighbourhood walkability
- + Number of healthy homes
  - + State houses
  - + Local jobs

#### **WHEN**

10,000+ NEW HOMES **OVER THE NEXT** 

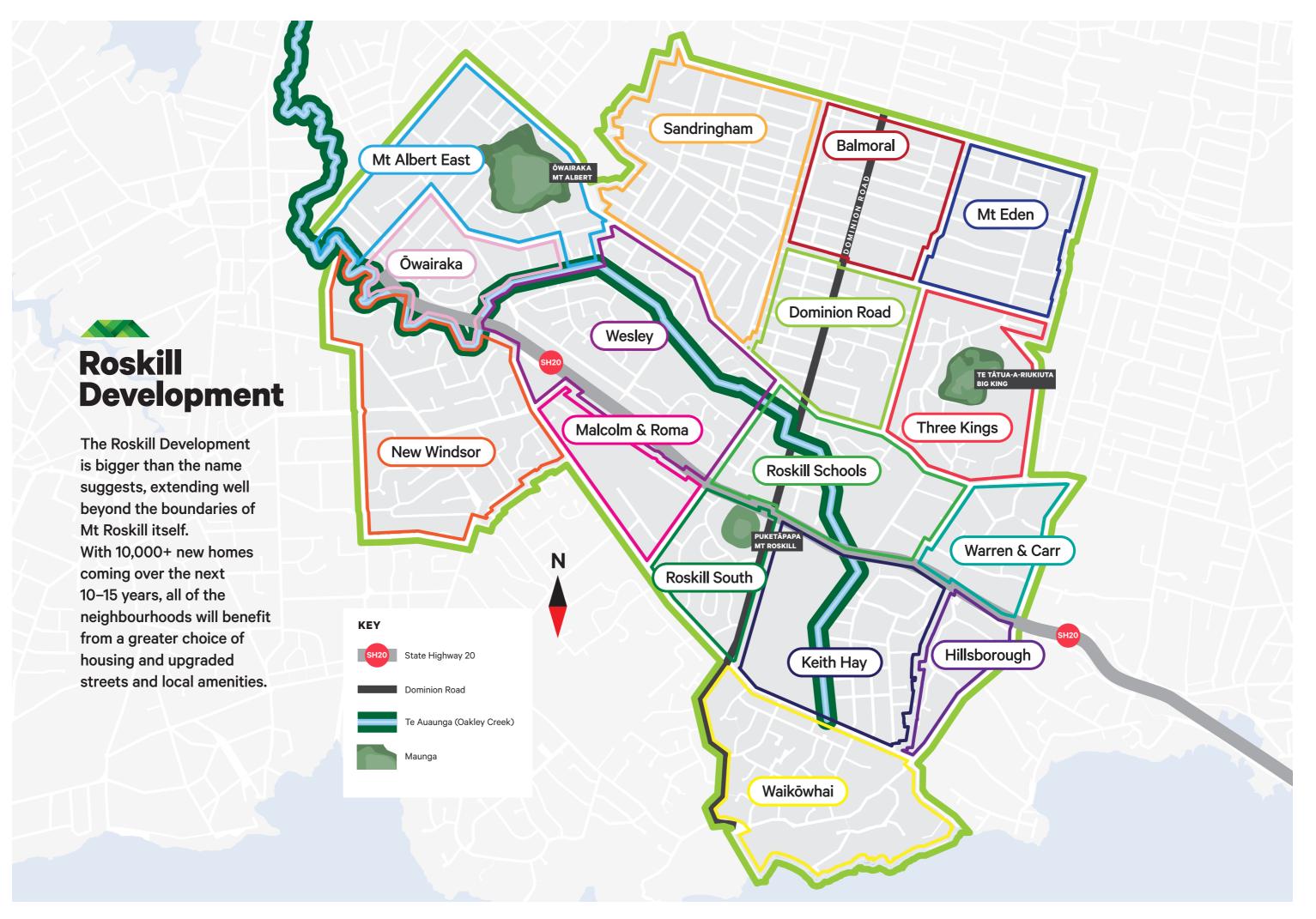
10-15 YEARS



#### **WHO**

Kāinga Ora's Urban Development team, the company behind the development of **Hobsonville Point.** 







## LIVING TAONGA

WENDY JOHN: THE QUIET REVOLUTIONARY

Kathy Hunter got talking to Wendy John, a 'force for nature', who has put 16 years into saving Auckland's longest urban waterway.

The meeting place for an interview with Wendy John is in a jumble of old sheds at the back of Unitec, off Carrington Road, where the 'Friends of Oakley Creek' grow some of their native plants. Wendy has spent 16 years leading a team of volunteers in bringing Oakley Creek - Te Auaunga - back to life. "I discovered the creek just after I moved into the area," she recalls. "It was in the autumn of 2003."

The banks of the awa (creek), back then, were overgrown with weeds and littered with rubbish and not somewhere you'd want to walk or let your children play. But Wendy saw past the unsightliness and says,

"I remember the sense of awe and delight I felt at having discovered a patch of wilderness almost on my doorstep, in the middle of the city. I'd always wanted a piece of land to nurture and restore, and here it was, beyond my wildest dreams. I felt an immediate sense of connection."



#### The awa finds a friend

Wendy was born and bred in Taihape in the central North Island. It was a small country town, with not much going on. She lived next to a native bush reserve and this was where she spent much of her childhood – climbing trees, building huts, exploring the river which ran through it.

When she moved to Ōwairaka in 2003 she discovered that the NZ Transport Authority had plans to put a motorway through the area and she joined a local group that was opposing the plan. "The catchphrase at the time was 'tunnel or nothing! But I felt that if you want to protect something you have to make it worth saving, so a small group of us formed Friends of Oakley Creek. We started putting a lot of time into it."

After many years of campaigning for a tunnel and working to draw attention to the creek, the community got their wish – what Aucklanders now know as the Waterview Connection.

## The community joins in

What Wendy began by simply beginning to clean up a creek is now an enormous web of interwoven community groups. Community planting days bring people together; schools, families and local folk work happily side by side, weeding, planting and cleaning up rubbish, and there's a strong sense of accomplishment.

The Friends of Oakley Creek has a core committee of six hard-working people, and there are sub-groups and individuals who carry out specific tasks – the pest control group has been working a set of trap lines for over 10 years; water quality volunteers monitor their sites four times a year.

"Growing some of our own native plants is another way for people to connect and contribute. We grow between one and two thousand plants – enough to have the flexibility to be able to accommodate groups who want to get involved at short notice," says Wendy.

#### Inspiring the kids

"According to the research, over 90% of people who become involved with the environment have had some kind of positive connection with it as a child," Wendy says. "But with each generation, the understanding of what is 'natural' changes. My own concept of 'natural' is places such as the Hunua Ranges or Te Urewera. But for many, it may be an urban park. And alongside this acceptance of a modified environment is an increasing acceptance of environmental degradation."

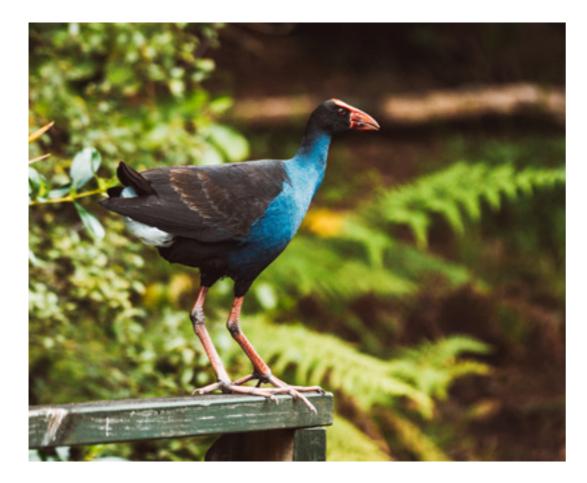
Wendy says we can and must reverse this trend. And the best way to do it is at a local level, by encouraging communities to be part of the regeneration process and to develop a sense of connection with the environment. "I definitely do this work because it feeds my soul, but I do it for others too, particularly children. I want them to feel some of the awe and wonder of nature, so that some of them may become the environmentalists of the future."

## Recognition for the work

Wendy's skills are in demand and she is highly respected. She works closely with Auckland Council, Watercare, local boards, contractors, educational and community organisations and individuals. She is involved in various networks and community advisory groups, and has input

"Idefinitely dothis work because it feeds my soul, but I do it for others too, particularly children. I want them to feel some of the awe and wonder of nature, so that some of them may become the environmentalists of the future."





into Council projects such as the new Stormwater Network Discharge Consent, the Regional Pest Management Plan and the National Policy Statement on Fresh Water Management. It's a full-time job.

She still gets time to get her hands dirty. "That's how I stay grounded. Often in the early mornings or evenings, I'll spend time on the awa, pulling weeds, chatting to people, making note of tasks that need doing, or just hanging out with the birds."

In 2018 Wendy was recognised by the community as a 'Westfield Hero' – an award acknowledging exceptional commitment to and success in a local venture. The national scientific Cawthron Institute also acknowledged her team as the winner of their 'River Stories' series in 2018, which celebrates those improving the health of New Zealand waterways.

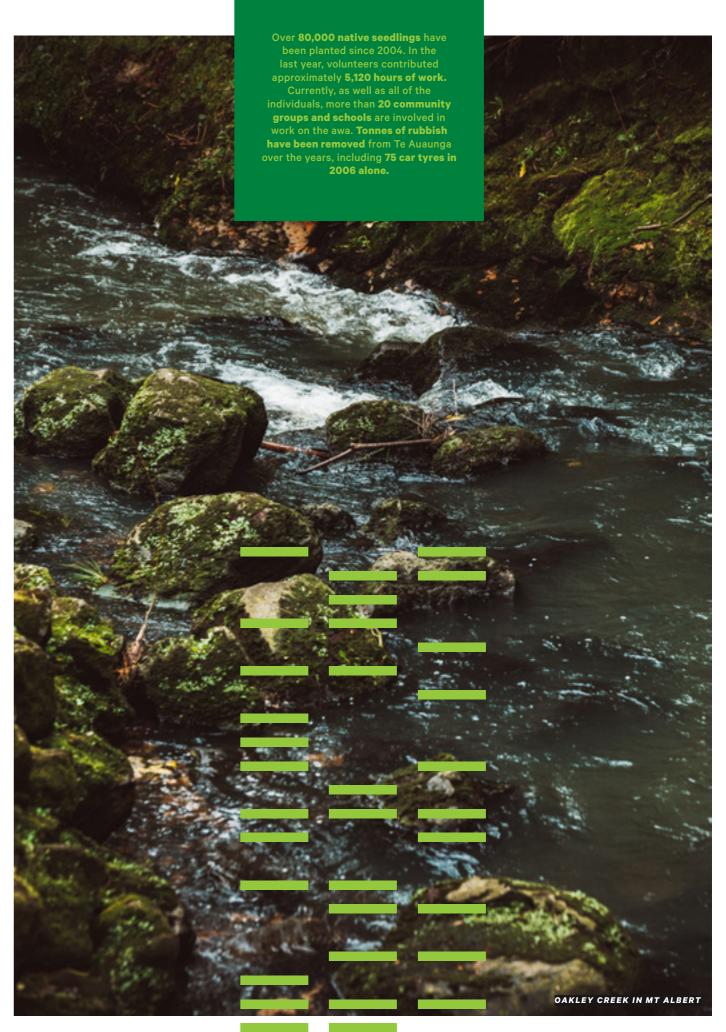
Wendy and the team are also

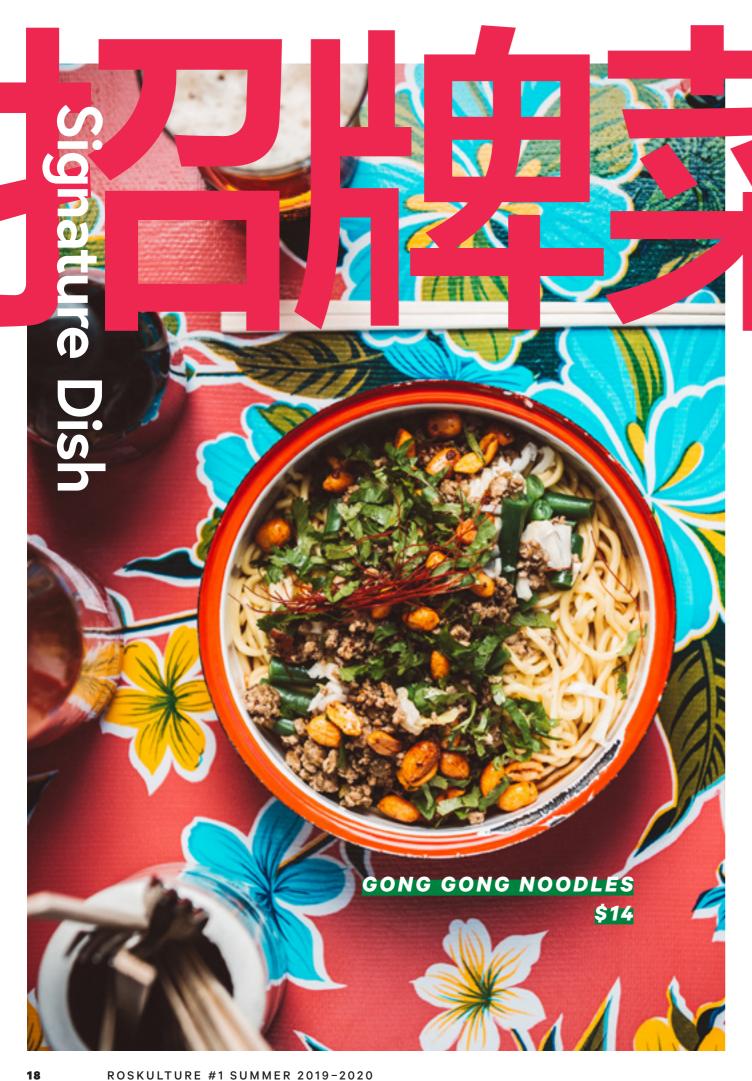
recognised by local Iwi as kaitiaki or guardians of the awa. "This is an enormous privilege for me, and very humbling." She takes the cultural duality of her role seriously; she speaks with reverence of the wairua (spirit) of the river, and says that kaitiakitanga is at the core of all she does.

For Wendy there's untold joy to be had, not only in the transformation of the awa, but also in the delight of others who share it. Commuters, joggers, dog-walkers, families giving the kids a run, environmentalists, and corporate volunteers – those who now use and love Te Auaunga are numerous. The process has been hard work but incredibly rewarding.

"It's quite simple," she says, quoting Gandhi. "We must become the change we wish to see in the world."

#### OAKLEYCREEK.ORG.NZ





# MIXING IT UP IN MT ALBERT

Emily Sayes meets a young chef whose engrossing backstory is perfectly reflected in his signature dish, Chinoiserie's much-loved gong gong noodles.

I met Joshua Young out the back of Chinoiserie, a busy suburban eatery on the corner of Ōwairaka Avenue and Mt Albert Road. Young has been working here for five years and has been head chef for two and a half. Chinoiserie specialises in Taiwanese-inspired street food. They're famous for their bao but I'm here to try Young's favourite dish, the gong gong noodles.

"The gong gong noodles is one of the first dishes I developed as head chef. I'd never developed my own recipe before, so the whole process was a bit daunting, but I loved how it came together."

I catch a hint of an accent which I can't quite place.

"I'm from Fiji, but that's the short answer," he says. "My mum was born in America. Her parents were missionaries to the Pacific so they moved to New Zealand when she was about three years old. She grew up in Kaukapakapa. After that they moved to Fiji, and that's how she met my dad. My dad's Fijian-born Chinese. His parents came to Fiji during WWII."

Young says he young age. "My mu to run a kitchen ef people at our hous large numbers. She family recipes she father grew up in his first Chinese diner those distinct flaw. Young's first fowas a dishwashing Nadi, Fiji, specialist to New Zealand, Y teppanyaki job at trestaurant. "Becau variety of different

Young says he acquired a love of cooking at a young age. "My mum was my first tutor in how to run a kitchen efficiently. We always had lots of people at our house, so she was good at catering for large numbers. She had an incredible catalogue of family recipes she adapted to the local produce. My father grew up in his parents' restaurant, one of the first Chinese diners in our city. From him I learned those distinct flavours and the art of the stir-fry."

Young's first foray into the hospitality industry was a dishwashing job at a Daikoku restaurant in Nadi, Fiji, specialising in teppanyaki. After moving to New Zealand, Young got his "big break" – a teppanyaki job at the Stanford Plaza's Kabuki restaurant. "Because it was a hotel, there were a variety of different restaurants – à la carte, the banquets. I floated between them and picked up everything I know."

Two years later (2015), Young landed a role at Chinoiserie.



"It was so different from anything I'd experienced before. Incredibly inviting, and casual, with a family of friendly, caring staff. I fell in love with the place. Looking back, I'm humbled to be in the position I'm in."

Chinoiserie's gong gong noodles draws inspiration from the traditional Chinese Sichuan dish, dan dan noodles. 'Dan dan' refers to the overthe-shoulder carrying poles used by Chinese street vendors who hang baskets of noodles on one end, and a spicy sauce on the other.

"Our version is called 'gong gong noodles' because we use our house-made gong gong sauce mixed with some sesame paste and minced garlic as the base. It's less spicy than the traditional dan dan sauce."

It's a rainy Friday night outside, but inside Chinoiserie is a kaleidoscope of colour and activity. The ceiling is covered in dimly lit lanterns, the walls in hand-painted murals. The gong gong noodles arrive with some saltier dishes, edamame and fries, to balance out the sweetness, as recommended by the chef.

The sauce is sweet but not overly so. It sits, souplike at the bottom of the bowl with a generous helping of noodles piled on top and garnished with Sichuan peanuts and chopped coriander. Layers of minced pork and chopped beans lie between.

"I put 'mix well' in capital letters on the menu," says Young. "Some people start eating it and think it's not tasty enough. Then when they get to the bottom, it's too tasty. There are so many components to this dish and they're all layered one on top of another. You've got to mix it all together. That way, you can appreciate all the flavours with every bite."

## Chinoiserie is at 4 Owairaka Avenue, Mt Albert.

Check the Facebook page for opening hours.





Two hundred and fifty thousand years ago, Tāmaki Makaurau was a volcanic wonderland. The region was peppered with around 50 simmering maunga\* which were in various stages of eruption. There were many huge lava flows – one of which, pouring from Te Kōpuke (Mount St John) in Epsom, reached the Waitematā Harbour. We now know it as Meola Reef in Point Chevalier.

The good news for current residents: the Auckland volcanic field is 'monogenetic', meaning each cone is extremely unlikely to erupt more than once. But since the field of magma that fed them is still active today 100km below the city, new sites could still blow. Not quite such a comforting thought.

Most volcanic activity had subsided by the turn of the first millennium, but the eruption of Rangitoto was still to come. And it was a whopper – geologists think that what erupted from the island about 600 years ago was at least equal to the combined mass of all previous eruptions on the mainland.

Back then, Puketāpapa (Mt Roskill) was part of a busy and thriving network of pā – the most extensive in Polynesia – where thousands of Māori lived and worked alongside each other. All the maunga had many tūāpapa where whare were built, and gardens tended. Trenches and spiked palisade fences on many tūāpapa prevented invaders from reaching the tihi, since the tihi of any pā was, and remains, wāhi tapu, or spiritually sacred. Only the rangatira or ariki were able to live there.

Life on Puketāpapa was good. The tangata whenua farmed extensively on the flat lands between the maunga. There was a large swampy area near the current site of Mt Roskill Grammar where Māori harvested harakeke for weaving and raupo for thatching whare. What's now known as Te Auaunga (Oakley Creek) was full of kōura and tuna.

Birds were plentiful in the forests, where wood for palisade fences could also be cut and medicines gathered, and of course the sea was not far off in either direction, with its bountiful fish and shellfish.

Life was lived in harmony with the seasons, and the entire area of Tāmaki Makaurau was worked by Māori, including Puketāpapa, in what would today be described as permaculture.

There were kāinga taupua in strategic spots around the region, where Māori would stay while harvesting food particular to the area, and in early spring, gardens would be planted to provide food there later in summer. Later in spring there would be more intensive communal and whānau planting and summer would mean lots of fishing – school sharks from the Manukau harbour were a staple.

An autumn day on Puketāpapa would involve the harvest of kūmara, with kuia going along as well to sort the vegetables into piles for winter storage. But perhaps the ariki might decide to come and stay on the pā for the arrival of the godwits, birds which in those days gathered on the marshes between the maunga in incredible numbers prior to their annual migration.

If the Chief was on the way, it would have been all hands on deck back at the pā to prepare a feast for him and his family, as well as members of other hapū who would gather to pay their respects later in the day. Groups of younger men from Puketāpapa and other local pā would rise at dawn to hunt the godwits under the leadership of an older expert who would know the correct tikanga. Back at the pā in the evening, people would gather for feasting and storytelling around the fires.

Around the mid-1700s, battles began between different Māori Iwi across the

<sup>\*</sup> see glossary of Te Reo words on page 27



MOUNT ROSKILL, AUCKLAND 7 JULY 1958. Ref: WA-60588-G. Alexander Turnbull Library, Wellington, New Zealand. /records/22560743



RESERVOIR, MT ROSKILL, AUCKLAND 20 AUG 1963. Ref: WA-60588-G. Alexander Turnbull Library, Wellington, New Zealand. /records/22560743

highly prized lands of Tāmaki Makaurau. To complicate things further, Pākehā arrived in the early 1800s. There were some very big changes afoot.

In 1841 the Crown purchased land, including Puketāpapa, from Ngāti Whātua and it was sold and bought again several times over the remainder of the century. By the 1850s, the capital of Aotearoa had moved from Russell to Auckland and Europeans had bought most of the local land, with thousands of hectares also being confiscated under the NZ Settlements Act in 1863.

George Winstone bought Puketāpapa in 1891. In the 1930s he donated land, including the maunga, to the public. Tennis courts and croquet lawns were

26

built and a golf club established, with many European trees planted on and around the maunga. During these years, pā sites all over Auckland were being quarried for their scoria and other rock. Some were altered beyond recognition or even disappeared completely. Monuments and car parks were created on some of the sacred tihi.

In 1962 a gigantic concrete reservoir was built in the crater of Puketāpapa. There was a hasty archaeological dig before the reservoir was installed – mostly by Auckland University students who had very little time to gather what they could before the earth moving machinery moved in. However, in the short time they had, the archaeologists made some promising

finds. There were adzes made from different types of stone from as far afield as Waiheke and Coromandel Peninsula, storage pits, stone-lined cooking hearths, middens and rows of post holes – all of which gave them priceless insights into daily life and social structure.

Hans-Dieter Bader is one of the archaeologists working directly with Kāinga Ora, the organisation managing the Roskill Development. The Development team is committed to providing a proactive approach to historical finds, rather than what has, up until now, been a more reactive one. This means that each time a state house is demolished, an archaeologist will be there, ensuring that if anything of interest is found it will be recorded. "This is an incredible opportunity, probably one of our last, to form a picture of the 'shadow city' of Tāmaki Makaurau," says Hans.

Now, the Tūpuna maunga of Tāmaki Makaurau are entering a significant new era, one which all Aucklanders are invited to be part of. In 2014, as part of a historic Treaty of Waitangi settlement which took years of negotiation, 14 maunga were returned to the 13 Iwi and hapū of Auckland. Since then the maunga have been under the protection of the Tūpuna Maunga Authority (maunga. nz) which in June 2016 adopted an Integrated Management Plan, setting out ways in which the maunga would be valued, protected, restored, enhanced and managed in the future.

This includes restricting vehicle access to the sacred tihi (already accomplished on maunga with roads to the tihi), removing some exotic trees and planting many more natives, managing animal pests and returning native animals to reestablished habitats. There will be better infrastructure for visitors, designed to impact the whenua as little as possible – trails and boardwalks with informative signage, for example.

"Mana Whenua have always maintained a living connection with the maunga and regarded them as 'taonga tuku iho' (treasures handed down the generations)," says Paul Majurey, Chair of the Tūpuna Maunga Authority. "Others have had a different connection with the

maunga, so the lens of Māori cultural, spiritual and customary significance of these places is a new way of thinking. When cars were restricted on the tihi and the summit roads of several maunga from 2016 to 2018, we received a great number of comments from visitors that their entire experience of the maunga was changed for the better – they were safer, quieter and felt more like places for respite and reflection."

"But there was another element to it – people began to engage with information about the cultural and historic significance of the maunga. For some, it was the first time they had paused and really grasped that the maunga are not simply parks, but are some of Auckland's oldest and most important cultural and archaeological landmarks. And with this learning and understanding came support for efforts to protect and restore these taonga."

Puketāpapa and the other maunga of Tāmaki Makaurau were significant areas of human interaction, of birth and death, love and laughter, battles and storytelling. Aucklanders are now beginning to understand that the maunga themselves possess enormous mana and mauri and that we are lucky to live among them.

#### Te Reo - English

ie keo - En	gusn
Aotearoa	New Zealand
Нарй	sub-tribes
Harakeke	flax
lwi	tribes
Kāinga taupua	temporary work camps
Kōura	native freshwater crayfish
Kuia	older women
Mana	spiritual prestige
Maunga	mountain
Mauri	life force
Pā	fortified village
Rangatira/Ariki	high born or paramount chiefs
Raupo	bullrushes
Tāmaki Makaurau	Auckland
Tangata whenua	people of the land
Taonga	treasure
Tihi	summit
Tikanga	customs
Tūāpapa	terrace
Tuna	eels
Tūpuna maunga	ancestral mountains
Whānau	family
Whare	house
Whenua	

WHAT'S ON

Roskulture is bi-annual, which means we'll be back with a new issue around April 2020. Until then, we thought we'd leave you with a round-up of some of the good things coming your way - curated for you by people that just love a local event (especially a free one).

#### PUKETAPAPA FUN RUN

**NOVEMBER 9, 8AM** KEITH HAY PATH AND CAMERON POOL, FREE

A community fun run/walk 2.5km, 5km and 10km



#### CHRISTMAS FESTIVAL -**CAROLS BY CANDLELIGHT**

**DECEMBER 7, 6PM-9PM** THREE KINGS RESERVE, FREE

Performances, arts and crafts, carol singing in this heart-warming family celebration



#### **CAROLS AT POTTERS PARK**

DECEMBER 8, 5.30PM-7PM POTTERS PARK, BALMORAL

Sing your heart out to celebrate the Christmas season with friends and family!



#### PUKETAPAPA LANTERN FESTIVAL

FEBRUARY 7, 6PM-9PM MT ROSKILL GRAMMAR SCHOOL HALL

28

Chinese New Year celebrations includes performances and crafts, food stalls and lanterns... lots of glorious lanterns lighting up your life



#### **RELAY FOR LIFE**

MARCH 20, 21, 22 LOVELOCK TRACK, MT ROSKILL WAR **MEMORIAL PARK** 

An inspiring community event that celebrates cancer survivors and their carers, remembers loved ones lost to cancer and raises awareness and funds to support the Cancer Society. Get your team together and register now. www.relayforlife.org.nz



#### **MOLLEY GREEN NEIGHBOURHOOD DAY**

MARCH 28, 11AM-4PM, MOLLEY GREEN RESERVE, MORRIE LAING AVENUE, MT ROSKILL

The Molley Green Community Day brings together the community for lots of fun, with entertainment from local talent - some of it most definitely interactive! Fabulous local food stalls too Contact Bronwyn Guptill on 021 375 253



#### **AUCKLAND INTERNATIONAL CULTURAL FESTIVAL**

#### THROUGHOUT APRIL MT ROSKILL WAR MEMORIAL PARK

2020 will be the 21st birthday of this fantastic festival. Prepare to be amazed by the delicious food, dance performances, music, stalls and activities from more than 50 countries including Māori, Pacific, African and Asian, but also Hungarian, Malaysian, Chilean, Ethiopian, French and Spanish to name a few...

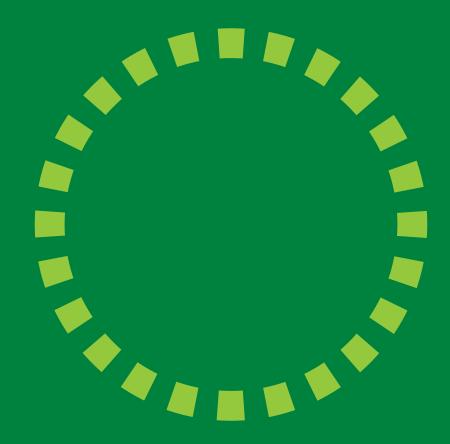


#### **WESLEY MARKETS**

TUESDAYS AND FRIDAYS, 7.30AM-1PM 740 SANDRINGHAM ROAD EXTENSION, MT ROSKILL

Wesley Markets have been going 25 years. It has a huge following for its super-fresh, affordable produce, but there's much more than that - come on down for delectable food from different cultures, pre-loved clothing, accessories, collectibles and more!





## FOR MORE INFORMATION, VISIT OUR INFORMATION CENTRES

CORNER MAY ROAD AND GLYNN STREET, MT ROSKILL (1)
Open Wednesday to Saturday from 10am-4pm

116-118 HENDON AVENUE, ŌWAIRAKA (1)
Open Thursday and Saturday from 10am-4pm

roskilldevelopment.co.nz

