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From frontline to online

Sharing our soldiers' stories

Letters from the World War I frontlines took weeks or months to arrive home, and photography was forbidden in operational areas. But thanks to increasingly affordable and compact modern technology, many soldiers took pictures on Box Brownie cameras that were easily tucked into kitbags.

Now, such pieces of our servicemen's stories can be saved and shared in minutes, at an Online Cenotaph digitisation kiosk loaned to Hauraki District Libraries by the Auckland War Memorial Museum. Pictures, papers, diary excerpts, pay book and service records, medals, and other war-related items can all be scanned into the database for others to see. Family members and researchers can also use the unit to find information on individual New Zealand servicemen and women (not limited to World War I), and to lay a virtual poppy against a specific person's name.

The portable digitisation kiosk – one of seven used by the museum to promote the Online Cenotaph in regional communities – arrives at the Waihi Library today to coincide with the dedication of the Tunnelling Company memorial at Gilmour Lake. "We anticipate that this event will pique the interest of locals wishing to learn more about their ancestors who served in the First World War and other conflicts," says Community Cenotaph project manager Claire Lanyon.

Among the veterans commemorated on the Cenotaph are the six Morpeth brothers from Waihi who served in World War I: Allan, George Douglas (Chap), Gerald (Tad), Moore, Robert Nicoll (Nick), and Sloan, the sons of Town Clerk Henry Douglas Morpeth and his wife Kate. Moore was killed in action at Gallipoli in 1915, as was Allan at Ypres in 1917.

At Labour weekend last year, a Cenotaph roadshow kiosk was in Waihi for a day as part of the National Army Museum's travelling exhibition *Heartlanders: New Zealanders of the Great War* – attracting strong interest from locals who contributed photos, found new information, and even discovered wartime connections with other residents. This time it's in town until 29 February, giving people a month to make use of it.

The unit will then move to the Paeroa Library until 4 April, and from there to the Ngatea Library until 6 May.

Waihi librarian Karen Wickliffe welcomes the opportunity for the libraries to host the kiosk. "It's what we are about – gathering, connecting and sharing people's stories. The unit is here for anyone who's interested. You don't need to be a library member."

Over the past year, almost 8,000 images and almost 30,000 documents and items of information have been added to the Online Cenotaph; and nearly 182,000 poppies have been laid.



TIME TRAVEL: A kiosk user digitises a photo from World War I.
Picture: Auckland Army Memorial Museum.

Residents and visitors are also welcome to meet with Auckland Memorial War Museum staff at a mobile roadshow unit positioned outside the Waihi RSA this weekend.

It will be open from 9.30am to 4.00pm today (Friday), and from 8.00am to 2.30pm tomorrow.

More information can be found on <http://www.100.govt.nz/he-pou-aroha-community-cenotaph>.

Keep Food Safe this summer!

Sharing festive food, barbecues and picnics with family and friends is a Kiwi summer tradition, but you don't want to share foodborne illness!

Local food sellers such as restaurants, cafes, pubs, clubs, takeaways, bakeries, butchers, supermarkets, dairies and caterers must comply with the Food Act and the Hauraki District Food Safety Bylaw. The Council operates a food grading system, under which premises are required to display their grading certificates.

But according to Government figures, 500 New Zealanders per day get food poisoning, with about 40% of cases believed to be caused by unsafe food handling at home. Bacteria multiplies faster in warm summer temperatures and the risk is higher when combined with factors like outdoor preparation and cooking, and fare such as chicken, salads and leftovers.

To prevent making people sick, follow these four Cs:

CLEAN – wash hands with soap and dry them with a clean towel before handling food, and after handling raw meat or poultry. Also wash your hands after using the toilet, changing nappies, touching pets, or gardening. Wash utensils and chopping boards between preparing raw and cooked foods. Keep your barbecue grill and your fridge clean.

COVER – keep food covered in the fridge, cupboards and in the open. Raw meat and poultry should be stored away from ready-to-eat food, fruit and vegetables. When cooking outdoors, ensure that all food is covered when you're not cooking or eating it.

COOK – defrost frozen foods completely before cooking, especially when using a barbecue. If barbecuing sausages, minced meat products or poultry, precook them first and then cook them thoroughly to kill bacteria (they shouldn't be pink, and the juices of poultry should run clear). If roasting turkey or chicken, stuff it just beforehand and allow for the weight of the stuffing when calculating the cooking time. Keep hot foods steaming hot. If travelling, you can do this by wrapping the food in foil and heavy towels, or carrying it in insulated containers with hot packs.

CHILL – keep cold foods cold. Ensure your fridge is operating at a temperature between 0°C and 4°C. Store all perishable foods in the fridge until you're ready to use them, with raw meat and poultry in the bottom so their juices can't drip on to other food. Marinate food in the fridge, not on the bench. Never leave perishables at ambient temperature for more than two hours. When picnicking or shopping, transport cold food in a chilly bin with ice packs.

Meandering rivers hide flood danger

Our flood risk management has come a long way since the early 1900s, when there were no stop banks and Hauraki Plains farmers were required to dig drains between one and two metres wide through their land. But with major floods still in recent memory, the five rivers on our doorstep were the focus of an awareness and preparedness workshop we co-hosted with the Waikato Regional Council.

The one-day event in Paeroa brought together almost 50 council, emergency management, emergency services and roading contractor representatives from Hauraki, Matamata-Piako, and Thames-Coromandel Districts. The aim was to improve understanding of the Waihou, Piako, Ohinemuri, Kauaeranga and Waitakaruru Rivers; and collaborate to reduce future risks and improve flood response plans.

Councillor Bruce Gordon says the workshop strengthened the realisation and understanding of the potential and real dangers that these rivers can present – and have presented – to our different communities.

"The 1981 Ohinemuri River flood is a typical example of what can happen in a few hours: a scenic meandering river becoming an unbelievably raging torrent and causing immeasurable damage in Waikino and Paeroa. We can tend to get complacent on matters such as these and the workshop brought this potential danger back into perspective.

Bruce says the vast amount of protection work done over many years by our Regional Council and local drainage boards cannot be underestimated. "We can only be appreciative of it – but it needs to be carried on."

One priority identified by all participants was improving inter-agency relationships, communications and information sharing. This will be a focus for follow-up.

Hazards and emergency management consultant Brendan Morris, who facilitated the workshop for the Council, also ran a primary sector workshop on 23 October focused on Kerepehi earthquake risks.

Quick Tips for Smart Water Use

Time your shower

It may be longer than you think!

About 25% of home water use is for showers and baths, so make it a challenge to take shorter showers or shallower baths.



smartwateruse

PUBLIC NOTICE

LIQUOR BAN 2016

Notice is hereby given pursuant to the Hauraki District Council Consolidated Bylaw that the consumption of alcoholic liquor, the bringing of liquor or of empty liquor containers and the possession of liquor or empty liquor containers in the public places identified below is hereby prohibited during the periods identified below.

LIQUOR BANS - WHIRITOA

All public places including roads, beaches and reserves are included in the prohibition for the **Waitangi Day Weekend Public Holiday**.

Dates and times – Whiritoa Liquor Ban

During the Waitangi Day Weekend Public Holiday being from 4.00pm Friday, 5 February 2016 to 4.00am Tuesday, 9 February 2016.

LIQUOR BANS – PAEROA, NGATEA & WAIHI

That the consumption and bringing into and possession of liquor in all public places including, roads and reserves are **prohibited at all times** within areas of the townships listed below:

Waihi

- Within the 50 kilometre speed limit areas of Waihi township, and
- Within the 70 kilometre speed limit of Seddon Avenue, East from the Margaret Street/Toomey Street intersection to the 50 kph speed limit sign East of the Martin Road/Baber Street intersection.

Paeroa and Ngatea

- Within the 50 kilometre speed limit areas of the Paeroa and Ngatea townships.

PENALTIES

Any person who commits an offence against the prohibition may be convicted and fined up to \$20,000.

POWERS OF POLICE

The Hauraki District Council Consolidated Bylaw authorises any member of the New Zealand Police to act under sections 169 and 170 of the Local Government Act 2002, including the exercise of the power under section 170(2) to immediately and without further notice search a container or vehicle.

WHIRITOA PUBLIC MEETING

WHIRITOA ANNUAL PUBLIC MEETING

Monday, 1 February 2016 - 10.30am at the Whiritoa Emergency Centre

This is an opportunity for the residents and ratepayers of Whiritoa to meet with representatives of the Hauraki District Council and other community groups to hear about what has been achieved over the past 12 months and what is being planned for this coming year.

LD Cavers
Chief Executive
Hauraki District Council



The green grass of home and away...

In conjunction with DairyNZ, we're continuing our five-bite series on how farmers can boost their wellbeing and deal with the elephant in the paddock... stress.



No. 4: REST AND TAKE NOTICE

Look after yourself, and both you and your farm will be better for it! When you think you can least afford to take time out is often when you need it most, and making time for yourself can improve your work productivity afterward as well as the way you feel.

- Pay attention to the simple things
- Be present
- Enjoy what you are doing
- Take breaks and days off - head off burnout
- Take holidays
- Sleep well

Feeling stressed out?

Get help from the Rural Support Trust on 0800 787 254