



E te whānau whānui o Ngāti Rārua me Te Ātiawa ki Motueka, tēnā koutou katoa.



Talei Morrison: Seeking educational success for Maori students

“Nervous, but very happy” was how Talei Morrison of Ngāti Rārua felt when she took to the podium at the 8th International Interpretive Policy Analysis Conference in Vienna. Alongside her were Waikato University colleagues Professor Debashish Munshi, Dr Priya Kurian, and (Talei’s mother) Sandy Morrison, Senior Lecturer/Pukenga Matua at the School of Maori and Pacific Development.

Their paper, titled “Redesigning the architecture of policy making: Engaging with Māori on Nanotechnology in NZ”, was clearly well received.

“The international audience, who represented a very western European view of the world, were very engaged. They seemed really interested to hear an indigenous perspective on what’s

happening on this side of the world, and it was great to be able to share our culture with them.”

Talei’s decision to pursue the research, part of her Masters of Educational Leadership, was driven by concern about how and why the mainstream education system is failing Māori students.

“I want to help develop education models that are more successful for Māori. My aim is to help Māori students enter the work force well prepared, both for economic success and cultural sustainability.”

Receiving an NRAIT postgraduate scholarship to help cover study costs has deepened Talei’s commitment both to making a difference in Māori education and staying connected with the NRAIT whanau.

“Getting help from NRAIT makes me want to return the favour. And I’ll always give back where I can – whether it’s through my research, my mahi, or through my cultural practises, what matters most to me is the longevity of our people and our resource base.”

Talei wants to encourage other NRAIT members to be ambitious educationally.

“Don’t settle for mediocrity. Support is available if you ask for it, and it could be the key to your contribution to ensuring our success and our cultural sustainability.”



Talei in Vienna with Dr Priya Kurian, her mother Sandy Morrison and Prof Debashish Munshi

OHU MAATU



SEPT

Get ready for **Ohu Maatu**, our special celebration of NRAIT’s 20th anniversary. Ohu Maatu, (our Big Wood) is the heart of our Motueka ancestors’ land and the name we’ve given to this special event.

Would you like to help?

As the programme for this event comes together we are looking for volunteers to assist with organising and facilitating particular activities.

If you know the rules for touch rugby, have a good knowledge of our Motueka homelands, or can simply pull a few strings on a guitar, we’d love you to get in touch with us about helping out. We’re looking for all ages to assist in any way they can.

Contact Mel at ekapanuku@nrait.co.nz or call 03 548 0770 to register your interest in volunteering.

Getting your invitation

After the successful completion of our focus group research we’ve collected some very useful contributions on what owners would like to see at the 20th anniversary event. We’re in the process of taking that on board and finalising the programme. We’ll get the details to you shortly.



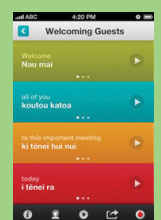
A hard copy invitation with all the details will be sent to your home address so please update your details and encourage your whanau to

do the same. You will need to reply to the invitation to secure your place at Ohu Maatu.

Send us your updated details including your name, address, email and phone number to ekapanuku@nrait.co.nz or call us on 03 548 0770 to ensure you get your invitation.

Check this out

The Hika Lite app is a great tool for learning Māori. Quickly translate English into Māori on your smartphone and test what you’ve learnt in the ‘Self-Test’ area. The app also provides interesting facts about Māori language and culture. Download it from the iPhone app store or Google Play if you have an android phone.





OUR URI

Tailah Love



Tailah Love with his mother Trish Joseph and NRAIT's Ivan Tava

"Dream it, live it, love it"

Heading to the United States next week to represent New Zealand in baseball is step one in a dream come true for 18 year old NRAIT uri and education scholarship winner Tailah Love. The multi-talented sportsman has made the NZ under-18s baseball team to tour America, the NZ Junior Black Sox softball squad and the Marlborough Boys' College first XV rugby team.

Step two for Tailah will be to secure a baseball scholarship at an American university and then move into major league baseball. And step three will be back home to set up an academy that gives resources, mentoring and support for other young athletes to accomplish their dreams.

Tailah's number one supporter and mentor has been his mum.

"Mum is my rock. She's just brilliant at understanding what makes people work and helping them achieve their potential. The support she's given us, the opportunities she creates and the barriers she overcomes – all on top of a fulltime job – is mind-blowing at times. I have two little brothers that I love very much and like her I just want to be a positive influence in their lives and help them achieve their dreams."

Tailah's Mum made sure the boys were raised knowing te reo and their whakapapa, and she brought them home from Wellington to Te Tau Ihu.

"That's been hugely positive. I miss my Wellington friends, but being back on my turangawaewae (Wairau Pa), living my dreams and being amongst my whanau, hapu and iwi – there's just no better feeling. There's a little saying Mum and I made up and I use it with nearly everything I do: Dream it, live it, love it..."

Correction

In the last Eke Panuku we said Olivia Hall was the International Marketing Manager of Kono, and that she grew up on a vineyard. Olivia is in fact the Marketing Manager for Kono Beverages, and she grew up on an orchard. Apologies, Olivia.

Te Tau Ihu Claims Settlement

NRAIT Submission

On 31 July your Trustees filed a submission on the Te Tau Ihu Claims Settlement Bill on behalf of Ngāti Rārua Ātiawa Iwi Trust descendants asking that the Bill not be passed in its present form and that the Crown resume the settlement process for the mana whenua ki Motueka. Our reasons for pursuing this course of action are threefold:

1. The Bill discriminates against and cuts across the legal rights of the mana whenua ki Motueka to resolve their claims with the Crown as they see fit.
2. The Ngāti Rārua Ātiawa Iwi Trust had no involvement in negotiation of the settlements outlined in the Bill, and we do not accept that it settles the historic grievances of NRAIT descendants.
3. The iwi trusts who negotiated and agreed to settle their own claims had no mandate to settle the claims of our Trust.

It is deeply unfortunate that we have had to resort to this action but the issues involved are of immense concern and have a fundamental impact on NRAIT descendants, whose rights we are bound under our Empowering Act to protect. It is important to recognise that the return of the Whakarewa lands under that Act was a private settlement with the Anglican Church, not a Treaty of Waitangi settlement. This was acknowledged by the Waitangi Tribunal in its 2008 report on the Northern South Island Claims that stated that the Whakarewa lands were returning not to the beneficiaries of the tenths "...but to those iwi more connected to the particular lands (the resident iwi of Motueka). Nonetheless the fact that this land has finally been returned does not settle their Treaty claims either."

We regret any discomfort this action may cause among NRAIT owners and we are committed as your Trustees to protecting your rights and endeavouring to resolve the issues to the very best of our ability. We will keep you updated on this matter.

For more information visit www.nrait.co.nz/political

Spotlight

Making the most of our local produce

Some of our owners have suggested we provide an occasional recipe using seasonal produce available from our homelands. We've found this delicious hoki recipe developed by the Heart Foundation that you might like to try.

Hoki Fish Cakes

<h4>Ingredients</h4> <ul style="list-style-type: none"> • 4 x 120g fillets frozen hoki, thawed • 1/3 cup fresh coriander, chopped • 1 tbsp fresh ginger, finely chopped • 1 small fresh chilli, finely chopped • 1 spring onion, thinly sliced • 2 kaffir lime leaves, finely chopped • 1 tbsp brown sugar • 2 tsp fish sauce • 1 tsp sesame oil • 1 tbsp canola oil 	<h4>Cooking method</h4> <ol style="list-style-type: none"> 1. Dice the fish into large chunks. 2. Place all ingredients except the canola oil into a food processor. 3. Pulse until the fish has been finely chopped but is not yet a smooth paste. 4. Shape fish mixture into 30g balls. 5. Slightly flatten. 6. Heat canola oil in a heavy based frying pan. 7. Cook the fish cakes for approximately 2 minutes each side or until golden brown and cooked through.
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10 mins

6

servings