

**UNDER** The Resource Management Act 1991

**AND**

**IN THE MATTER** of an application for resource consents for Project  
Next Generation by Port Otago Limited

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**AND**

**IN THE MATTER** of the submission lodged by Kāti Huirapa Rūnaka  
Ki Puketeraki

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**STATEMENT OF EVIDENCE OF  
AROHA ELLISON  
ON BEHALF OF KĀTI HUIRAPA RŪNAKA KI PUKETERAKI**

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## 1.0 INTRODUCTION

Aroha Ellison, member of Kati Huirapa Rūnaka ki Puketeraki, Marae Catering Officer

- 1.1 My name is Aroha Ellison, daughter of Matapura and Sarah Ellison. I grew up in Karitane on the family farm. Throughout my life I have been closely involved with the Marae. My friends and I lived at the beach during our spare time, and when my parents could not find me, I was either on the farm or down at Karitane Beach, the Estuary or out on Huriawa Peninsula.
- 1.2 My Nana and Poua, Joan & Rangi Ellison lived at Puketeraki, and we often went down to the rock pools at Puketeraki with Nana & Poua, to collect pipi, mussels, sea apples (sea tulips) which my Poua used to eat. We also gathered sea kelp (Rimurapa) and karengo (sea lettuce).
- 1.3 My Poua gathered mahika kai and kaimoana up until his mid nineties. One of his last requests before he passed away at the age of 100, was for a feed of cockles. Poua also fished off the rocks at Puketeraki for greenbone, moki and cod.
- 1.4 Whitebaiting, floundering and eeling were other activities that we did with Nana & Poua, in and around the Merton Tidal Estuary. The Merton Tidal Estuary is an important kohanga (nursery) for patiki (flounder).

## KŌRERO (DISCUSSION)

- 2.1 I am employed as the catering officer at the Marae. In that role I am responsible for manaki for whānau and visitors. A large part of my catering job is planning menus that are economical but at the same time have something special that visitors will always associate with their visit to the Marae.
- 2.2 We serve Tuaki (Cockles), Mussels, Pipi and on occasion Tuatua to visitors. These can be served in a number of ways either straight from the shell, in patties or curried. I and other helpers gather these resources in the areas of the Waikouaiti River estuary, and Blueskin Bay. Visitor numbers can vary, but on an average would be around 60 people per week.
- 2.3 Another valuable resource is the kelp found around Huriawa Peninsula. Before plastic bags kelp was used to store titi (muttonbird), this practice is still used to day by some birders. I also use the kelp on special occasions to cook tuaki in.

- 2.4 When visiting other whānau, or attending tangi, we often take tuaki as koha. Tuaki gathered particularly in the Blueskin Bay area is savoured throughout Te Waipounamu and further afield.
- 2.5 Although we constantly rely upon kaimoana we are mindful that overuse can wipe out a species, so we only take what we need and given that we are visiting these gathering sites regularly we are able to keep an eye on stock numbers, and are indirectly undertaking our own monitoring.
- 2.6 During the school holidays the Rūnaka operate a Tamariki Programme. My role is to organise the programme. One of the most popular activities is to gather, prepare and cook kaimoana. This activity not only connects tamariki with traditional practices, but also develops skills that will remain with them for the rest of their lives.

### **3.0 CONCLUSION**

- 3.1 My concern with Project Next Generation relates to our kaimoana resources. If these resources were to be damaged in any way through silting up as a result of dredging, it would impact upon our cultural traditions that we value so dearly.

**Thank You**