



Close to Home



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Nasra tending to her thriving veggie garden.

Nasra wanted her new neighbourhood to feel safe and welcoming, so she made it her mission to create a friendly community.

When Nasra and her family moved into their home at a Kāinga Ora complex, they had one big wish – a friendly and supportive community.

Now everyone knows the family and pitches in to volunteer at the community events Nasra organises.

“I moved in here five years ago along with my husband Jafari and our four children. It was brand new, and we wanted our children to live in a safe, friendly place so we thought about what we could do to create that, how we could get to know everyone.”

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Manaaki this holiday season

a message from the Chief Executive

As I reflect on my first four months at Kāinga Ora, I want to take a moment to express my gratitude for your warm welcome. I was fortunate enough to meet with some of you over the course of my regional visits and was humbled by the generosity shown by the whānau that welcomed me into their homes and shared stories of their journey with Kāinga Ora. The opportunity to kōrero in this way was invaluable in helping to build my understanding of the impact of our mahi, and what matters most to you, our customers.

While Kāinga Ora as an organisation is going through change, I want to assure you that our focus remains clear: our customers are at the heart of all we do, and we're

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From refugee to community leader



Nasra's first step was to organise a Neighbours Day barbecue after seeing a poster about it.

"On the day, around 50 people turned up and we had a wonderful time. People were saying they wanted more opportunities to get together, so we made a list of what we wanted."

The complex includes a community room, so Nasra and her helpers decided to start using the space to run a free school holiday programme. It's been a great success, with up to 20 children attending for games and craft fun under the watchful eyes of volunteer staff.

Neighbour Sammi says she volunteers because she loves children: "They call me Aunty or Teacher. I wanted to help my friend Nasra. She brings love, joy and happiness to this neighbourhood."

The children return to the community room on Friday nights for movies and popcorn, another chance to be with friends. And for the grown-ups, there are clothing swap shops, a sewing club, and occasional workshops.

Hikmah, another volunteer, especially enjoys the sewing club. "I wanted to learn new skills and do something for my family. Being able to sew my children's clothes makes me feel proud and it saves my family money. And I've made wonderful friends through the group.

"In the summer, the children play together for hours, and we feel a great sense of safety and support.

"We have neighbours from India, Samoa, Iraq, Africa, Germany and China. We all want to feel safe and to have friends."

To help new migrants settle in, the volunteer group organises workshops where neighbours learn about Māori and New Zealand culture, as well as events to celebrate Christmas, Easter, Chinese New Year and Eid, to name but a few.

"It is important to us to learn the ways of New Zealand and to help others feel that they belong. Together we are so much stronger," says Nasra.

"When we were first here, I was nervous to send my children outside to play but now all the kids know each other, they play together and respect each other – and it's the most beautiful thing."



Check out our video featuring Nasra in the QR code



NASRA'S GARDENING TIPS:

I think you can grow things you like in any situation whether you have a garden or a balcony or just use some pots. You don't have to sow directly into the ground; all you need is a pot or plate beneath the plant for drainage.

You can plant through December – you just need a pot, some soil and some seeds or seedlings.

Start small with things like onions, spinach and herbs and soon you'll be pulling food from your garden instead of having to drive to the supermarket and pay for it. Even growing one vegetable will save you money. And it's a lovely feeling growing your own food; you get a connection with the plant and soon you know instinctively when it needs watering.



Te Hotonga Hapori – customer wellbeing study

The multi-year AUT research programme is now in its third year, examining the social housing customers' perspective, with some of the results offering valuable insights on how living in a Kāinga Ora home has shaped their wellbeing.

Demographics



● Female 79% ● Male 20%
● Other 1%



36%
live alone

at least
25%
with school-aged children

25%
with adult children

14%
with a partner or spouse

Connectedness

Respondents with a prior connection to their neighbourhood reported a stronger sense of community with others in their neighbourhood, compared to those with no prior connection.

While the programme surveys Kāinga Ora customers, the research programme itself is led independently by Auckland

The research has helped build an understanding of not only the demographic information of the sample group, but also their safety, security, sense of belonging to their community, and overall wellbeing.

41% HAVE MĀORI ANCESTRY

63% EUROPEAN

39% MĀORI

16% PACIFIC

2% ASIAN

2% MIDDLE EASTERN/LATIN AMERICAN/AFRICAN

1% OTHER

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committed to ensuring that you are supported to live well in your homes.

As we look ahead to the New Year, I am excited to plan for the future of Kāinga Ora. I believe that together we can build thriving communities that meets your needs and aspirations.

This summer, I encourage you to enjoy the season, spend time with family and friends, and travel safely. Let's also remember to support each other and our community over this time – and a reminder that we are here if you need assistance.

Meri Kirihimete,
ngā mihi o te wā

Matt Crockett

Chief Executive
Kāinga Ora – Homes and Communities



University of Technology. Working with the Kāinga Ora evaluation and research team, the insights will help guide the future planning and direction for Kāinga Ora for developments and enable customers to live well in our homes.

If you'd like to participate in the study, visit tehotongahapori.ac.nz/survey

Community comes together for Waiata Wednesdays



Every Wednesday evening, Tamihana and friends gather to sing waiata, learn about te ao Māori and nurture their growing community.

With Tamihana (Te Popoto) on guitar, ‘Waiata Wednesday’ usually begins with a rousing version of ‘Toia Mai’, and takes in feel-good classics like ‘Pokarekare Ana’ and SIX60’s hit ‘Pepeha’.

For Tamihana the weekly get-together at the communal space of a Kāinga Ora complex in Auckland’s North Shore is about sharing and connection.

“Everyone is welcome, whether you’ve lived here all your life or you’re new,” he says. “That is what this is about. We hang out; we call it whakawhanaungatanga (establishing relationships). We sing waiata, have a laugh and enjoy a cup of tea.

“It is an opportunity to connect with the whole community and learn to get on with one another.”

Established by local artist and kaiako Natanahira (hapū) to connect people with culture, and each other, the group has quickly taken off with as many as 20 regulars.

The group meets at the communal space of a recently built 88-home Kāinga Ora complex in Auckland’s North Shore.

As well as laughter, and a half-time kapu tī (cuppa), there’s discussion about the meaning and origin of the songs themselves.

“Waiata is important. It’s all part of te reo Māori. The songs encompass certain kaupapa (ways of doing things). We learned our culture through waiata. Our whānau gave us the reo through waiata.”

“It’s also about sharing our culture with people who are new to New Zealand, and we in return can learn from them.”

For fellow Kāinga Ora resident Paul (Ngāti Whakaue) the weekly get-togethers hold a special significance.

“The first week I was here we had waiata. I was a professional singer for 60-odd years but I had an accident and damaged my voice. So now I get to come here and we just sing songs together. It’s a lovely thing to come down to. I look forward to it every week,” Paul says.

Recently, the group was invited to perform its first ‘gig’ – singing to a hall of whānau having kai through the Community Life Kitchen.

Bringing song to the community is a form of service, explains Tamihana.

“It’s about doing things; that is what the group is for. It’s about giving tautoko (support) to others. I don’t know where it will lead but as long as Wednesdays keep coming around, we’ll keep turning up!”



Check out our video featuring this Waiata group by scanning the QR code

Looking out for each other over the holidays



Christmas and the summer break can be a difficult time for older people or anyone living alone.

Services and family support can get disrupted, and holidays can feel especially lonely for anyone on their own.

We can all help by keeping an eye out for anyone who may be alone or finding things difficult. Reaching out doesn't have to be complicated. A chat, a card in a neighbour's letterbox, or an invitation for a cuppa and a mince pie can make a big difference. If you feel lonely yourself, know that others will be in the same situation.

Age Concern offers a Visiting Service and groups and activities in many locations across the country.

So, if you are over 65 and would like more company, give them a call on 0800 652 105 to find out what's available in your area.



We care and are here to help

We care about you and your whānau and are here to help. If you need to have a chat to us, you can call our Customer Support Freephone on **0800 801 601**. You can also find some helpful resources on our website: [kaingaora.govt.nz](https://www.kaingaora.govt.nz)



Congratulations to our winners of the ‘How do you feed a crowd?’ recipe competition

Best side or salad



Cucumber and Pineapple Pickle

\$100 gift card and signed copy of Sophie Gray's Destitute Gourmet – **Karaitiana from Napier** with his Cucumber and Pineapple Pickle.

Best main



Bacon, Egg and Mozzarella Brunch Bread

Ninja Air Fryer, signed copy of Sophie Gray's Destitute Gourmet, and winning recipe shared with readers in Close to Home – **Lace from New Plymouth** for her Bacon, Egg and Mozzarella Brunch Bread (see recipe).

Best dessert



Chocolate Pudding

\$100 gift card and signed copy of Sophie Gray's Destitute Gourmet – **Tira-Marie from Auckland** with her Chocolate Pudding.

About the winning main recipe

Lace of New Plymouth impressed us with her twist on the classic bacon and egg pie. She adds mozzarella balls and basil, making it a lot like the Italian folded pizza (calzone).

Serve with a tangy relish such as balsamic onion, classic tomato or beetroot. You can substitute the fresh mozzarellas with 250g of cubed or grated mozzarella or other

cheese of your choice such as gruyere, cheddar or colby, and the fresh basil with store-bought pesto genovese, or pesto dip dotted throughout the bread before rolling.

You can scale this recipe up easily to feed a big crowd over the holidays. It would make a wonderful main over Christmas or for New Year's brunch.



Lace's bacon, egg and mozzarella brunch bread



READY IN: 2½ HOURS+

SERVES: 10-12

This showstopper is wonderfully versatile. You can make it super luxe with fresh mozzarella and basil leaves for a special occasion, or switch the mozzarella for your regular cheese, grated. A smear of basil pesto will work in place of fresh basil leaves. You can assemble the recipe into 12 scrolls instead of 1 big loaf – great for a picnic or taking to someone else's place to reheat when you arrive. Bake in a greased cake or roasting pan approximately 32cm x 22cm.

For the dough:

4 cups plain flour

1 tsp sugar

½ tsp salt

1 sachet of instant yeast or 1 tsp active dried yeast – see tips below

1 cup warm water, plus a splash more if needed

½ cup warm milk

Filling:

8 eggs, hard boiled

400g streaky bacon

A couple of good handfuls of basil

250g fresh mozzarella or a mix of mozzarella and bocconcini (baby mozzarella balls), or any cheese you fancy, grated

Salt and pepper

A dash of olive oil (or any neutral oil)

1 egg, lightly beaten with a dash of water for glazing the bread

MAKE THE DOUGH:

If using an instant yeast sachet, combine all the dry ingredients in a large bowl, mix in the milk and water and stir to form a dough, adding a dash more liquid if required. If using active dried yeast from a jar, place ½ cup of the warm water in a bowl, dissolve in the sugar then sprinkle the yeast on top and leave until foamy – around 7-10 minutes. In a large bowl combine the dry ingredients. Stir in the foamy yeast mixture and remaining warm milk and water to form a dough, adding a dash more liquid if required.

On a lightly floured bench, knead the dough for about 10 minutes, until smooth, elastic and springy when pressed gently, or use a mixer fitted with a dough hook if you have one. Place the dough in a clean, greased bowl; cover with plastic wrap. To speed-raise the dough, place in the microwave on low power (10%) for 1 minute, rest the dough for 10 minutes then repeat until the dough has doubled in size – allow around 35 minutes. Or place the bowl in a warm place until doubled in size, between 1 and 2½ hours.

When the dough has risen, turn it onto a lightly floured bench. Roll and shape it into a long rectangle around 85cm long and about 18cm wide. Arrange the bacon rashers down the length of the dough, place the hard boiled eggs at regular intervals and scatter with torn basil leaves and chunks of cheese. Drizzle with oil and season with salt and pepper.

Fold the dough over and roll to enclose the filling, then gently shape into a ring, tucking one end into the other and pinching carefully to securely close the ring. Transfer to a floured baking tray and rest the loaf for 15 minutes while you preheat the oven to 190°C. Brush the loaf with the egg wash and sprinkle with salt. Bake for 30-40 minutes until golden. Serve warm in thick slices with a chutney or relish of your choice.

TIPS: Instant yeast granules are so fine they activate when added directly into the flour, removing the need to activate the yeast in warm liquid, unlike the jars of active dried yeast. The sachets also stay fresh for a long time. Use whichever yeast you have, as there is no discernible difference in the end result.

The amount of liquid required will vary slightly from batch to batch due to variations in the flour, how it is stored, the humidity etc. It's easier to add extra flour to a dough that is a bit too wet than try to work a dry, crumbly dough.



Watch Sophie Gray, Destitute Gourmet making Lace's recipe in our video here!

Useful budgeting information

Managing our money can be tricky – there’s a lot to think about, but creating a simple budget can make things easier.

No matter what situation we’re in, following a budget means we can keep track of all our bills and expenses, and save for a rainy day or the holiday season.

With these tools, tips and advice, we can take the effort out of looking after our finances.

Budgeting tools and templates

Sorted budgeting tool

This free online tool will guide you through every step to creating your budget, reducing the stress of setting yourself up and making sure nothing’s missed.

From pet food to the transport you use, Sorted’s budgeting tool will help you take care of all your costs – and you can create an account to save and update your budget. Sorted.org.nz is run by Te Ara Ahunga Ora – The Retirement Commission, and its website also includes lots of other tools, guides and tips for managing money.

Find the Sorted budgeting tool here.



Scan me

Work and Income

For a list of all the costs you need to plan for, along with links to other support you may be able to receive from the Ministry of Social Development.

Find the Work and Income budget worksheet here



Scan me



Grow your skills and get support

Beyond your budget, there are other ways to get support or build financial capability – the skills that’ll help you get ahead.

Family Services Directory

Along with a range of other support services, the Family Services Directory provides contact information for money mentors and budgeting advisors in every part of Aotearoa – there’s even one in the Chatham Islands. Visit the Family Services Directory at: <https://www.familyservices.govt.nz/directory>

MoneyTalks

MoneyTalks is a free, non-judgemental budgeting and debt management service aimed at helping people out of hardship. You can get support by visiting [moneytalks.co.nz](https://www.moneytalks.co.nz) or emailing help@moneytalks.co.nz

Call or text free at **0800 345 123** or **4029**, 8am–8pm Monday to Friday, 9am–4pm Saturday, and 10am–2pm Sunday.

Good Shepherd

Need some help to buy an essential item or pay off a debt? Good Shepherd may be able to help with a Good Loan.

Good Loans are interest free and may be available to you if you earn less than the yearly income limit and meet the requirements. Visit the [goodshepherd.org.nz/good-loans](https://www.goodshepherd.org.nz/good-loans) to find out more about Good Loans.

Some free podcasts that can help you on your financial journey

- 1 **Thrift** – RNZ has produced this podcast providing DIY hacks, meal preparation, gardening and practical tips and tricks on how to make your money go further.
- 2 **Keep The Change** – hosted by Luke, a Chartered Accountant, Keep The Change is a weekly podcast created to help Kiwis learn more about financial literacy.
- 3 **The Happy Saver Podcast** – this is hosted by Ruth, a personal finance blogger who talks to Kiwis about their experiences with money, as well as a six-episode explainer series on the fundamentals of budgeting and finance.
- 4 **Your Garden Coach NZ** – learn how to grow your own kai with this podcast. Created in Aotearoa, so relevant to our seasons and conditions.
- 5 **Hidden Figures** – two Māori investors discuss personal finance and investing. Told from a te ao Māori perspective.

Find them on Spotify or Apple Podcasts



Keeping on top of your rent payments

At this time of year, expenses can add up quickly and it's a good idea to plan ahead to make sure the important things like rent still get paid. Not paying rent can impact your tenancy, so if you're worried about payments or you've fallen behind and want to get back on track, give us a call on 0800 801 601 so we can support you.

You can also find out more about rent payments on our website by scanning the QR code below.



Scan me

How to enjoy Christmas on a budget

- 1. Plan, set a budget and stick to it.**
- 2. Set a limit on gifts,** as well as a budget (say \$10, \$15, \$20). Perhaps limit the gifts you give to one person through either a Secret Santa or white elephant and open them as a group as a fun game during your Christmas gathering.
- 3. Try crafting your gifts.** Store-bought mason jars are great, but upcycled jars are just as good! Make a salt, sugar or coffee-grounds body scrub by mixing with coconut oil and a few drops of essential oil. Make jams, pickles or relishes with fruit and veggies from your garden. Pack home baking in little parcels, or layer the dry ingredients into a glass jar with attached recipe card so the receiver can bake it fresh themselves! Search online for more ideas.
- 4. Make Christmas dinner a potluck.** If you're hosting, ask your guests to bring their favourite, go-to dish. Your guests will likely want to help, and it also saves you time by sharing the cooking.
- 5. Look out for specials on non-perishable goods** and stock up on these before the Christmas week supermarket rush to avoid the last-minute panic (and mark-up!).
- 6. Remember to focus on friends and family.** Aroha from friends and whānau is always the highlight of any holiday. Get outdoors and plan to go to the beach or park, set up a game of backyard cricket, or footie, have a picnic or use your council-owned shared barbecue. If the weather turns wet, have board games, cards or Lego handy.



Life is busy,
let's make
it easier.

 MyKāingaOra



Help us go digital!

Sign up to MyKāingaOra and go in the monthly prize draw for \$100 gift card. Not ready to try MyKāingaOra? Sign up to our emails and still be eligible for the prize draw.¹

- Check your rent balances and accounts, organise debt repayments, and download letters
- Keep your details up to date
- Access wellbeing services
- Book non-urgent maintenance and view progress
- View upcoming scheduled inspections and visits
- Add and update your consented parties
- Te Reo Māori, Samoan, Tongan and Chinese translations are now available
- You can now contact us via the message function once you log in to the portal
- Help centre for frequently asked questions

If you access MyKāingaOra using Spark, Skinny, One NZ, Warehouse Mobile, or 2degrees there are no data charges – whether you're on a monthly plan or pre-pay. Just ensure you have data turned on when you're accessing it.

Visit my.kaingaora.govt.nz

¹ Voucher recipient will be drawn at random following the completion of the each calendar month. The decision of Kāinga Ora regarding any aspect of the draw is final and binding and no correspondence will be entered into. Full terms and conditions for this promotion are available at my.kaingaora.govt.nz.



AHIKURA

WHĀNAU-CENTRED FIRE EDUCATION

Fire lighting behaviour by our taiohi, young people A community challenge

“

**Need help
or want to talk?
We can help**



Please phone **0800 734 2667** or
scan for more information



E-mail **ahikura@fireandemergency.nz**
Use the referral form here:



fireandemergency.nz/ahikura

FOR KIDS, ABOUT KIDS

TREEHOUSE

Home-made Christmas crackers

YOU WILL NEED

- Toilet paper roll cores (2 per cracker)
- Christmas wrapping paper, or create your own by drawing/painting, stickering, or stamping your own designs
- Glue stick (non-toxic and clear), or double-sided tape
- Scissors
- Narrow ribbon or craft twine (string)
- Cracker snaps (1 per cracker)
- Ruler
- Pencil

TREATS AND CONTENTS

(pick and choose up to 3 of those below)

- Handwritten jokes (1 per cracker)
- Party hats, hand-made and cut from crepe paper (2 per cracker, rolled)
- Sweets such as small peppermint candy canes, wrapped chocolate or lollies (1 or 2 per cracker)
- Small knick-knack (if budget allows) – ideas include handwritten ‘vouchers’, keyrings, erasers, collectables (bought in sets and unbundled), Matchbox cars (unboxed ones can be bought in bulk and cheap from second-hand stores), hair clips, mini nail polish. It can be anything as long as they fit within the toilet roll core!



TIPS

- These are a great idea for an afternoon indoors with tamariki. The completed crackers make great table or tree decorations ready for guests at Christmas.
- Cracker snaps should be widely available at craft stores and emporiums around this time of year. If you can't find them, the bonbons without them are still a novel way to wrap up and present your stocking stuffers.

STEP 1

Measure and cut the toilet roll. Halve one of the toilet rolls by measuring and marking with a pencil then carefully cutting through so you have two even halves.

STEP 2

Measure out the wrap. Measure out and cut enough wrap so that it fully wraps around the toilet paper roll with about 1cm overhang. Place the two short tubes at each end of the long tube with a small overhang of about 1cm at each end and trim.

STEP 3

Fix down the toilet paper rolls to the wrap. Apply double-sided tape or glue both edges of the long edges of the wrapping paper.

STEP 4

Add the smaller end pieces. Place the two half toilet paper rolls at each end so they line up with the edge. Allow about 5-10mm between the edge of the large roll and the two outer rolls and glue or tape down with double-sided tape.

STEP 5

Fix down the cracker snap. Insert the cracker snap so that there's even overhang across the two end tubes and fix down to the centre core only with tape or a little glue.

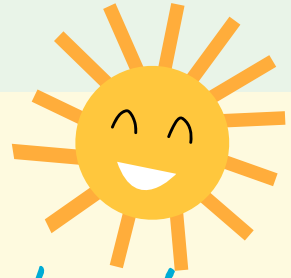
STEP 6

Insert goodies. Pop the goodies inside the centre roll, taking care not to knock the snap, and carefully roll up the bonbon so that it's flush against the rolls.

STEP 7

Twist the ends and tie off. Gently twist the outer ends to cinch around the end of the snapper and tie off with the ribbon or twine. Tape down the snapper at each end as an optional extra. Trim the snapper and wrapping paper so they're even and flush.

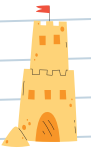
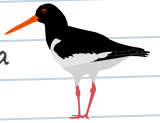
Beach scavenger hunt



When you're at the beach this summer, see how many of the items below you can spot.

 Cockles / tuangi

 Starfish / pātangaroa

 Sandcastle / whare kirikiri

 Oystercatcher bird / tōrea

 Cricket ball / kirikiti pōro

 Seagull / karoro

 Little blue penguin / kororā

 Sunblock / pare tikākā

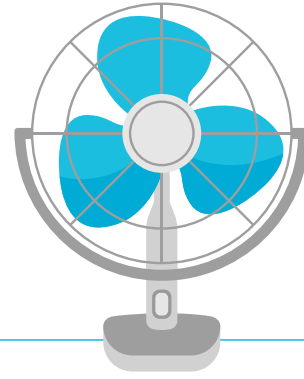
 Shag / kawau

 Sea urchin / kina


Remember – keep clear of wildlife as you may disturb them or their habitat. Observe them from a safe distance. For more information, visit doc.govt.nz/nature/native-animals/how-to-behave-around-wildlife/

If you're picking up kaimoana, ask an adult about recreational catch limits and sizes and take notice of any warnings where they may be toxic.

Keep cool indoors this summer



Homes are getting warmer as our summers get hotter. Here are some tips that can help you and your family keep cool during the hot weather.

Top tips

To stop your home from getting too hot:

- Open the windows early in the morning while it's still cool outside and close them again before the warmest part of the day
- Close curtains on sunny windows, leaving windows slightly open behind them
- Use fans by open doors or windows to bring cooler outside air into your home

- Turn your heat pump to cooling mode with the temperature set to 24-25°C, before your home gets too warm. This uses less power than cooling to lower temperatures
- **Remember!** Turning your heat pump temperature down low and then back up again won't cool your home faster and will cost you more money

Important note: Storage of medication is a concern in summer as many medications degrade at temperatures over 30°C (86°F), making them less effective. Double-check with your GP, pharmacist, or the information leaflet to ensure medications are stored correctly.

When to get help

If your body temperature starts to climb and you're unable to cool yourself, you may be experiencing heat stress. Heat exhaustion and heat stroke are the two most serious types of heat stress. Symptoms can include headaches, dizziness, fainting, vomiting, confusion, dry skin and/or seizures.

Heatstroke is a life-threatening condition – if you think you or a member of your family may have heatstroke, call 111 immediately.

For non-urgent health advice, you can also call Healthline on 0800 611 116.



Get more tips for keeping cool during summer here

Summer is a great time to refresh and maintain your home



Summer is the perfect time to tackle tasks like cleaning off mould and freshening up the house. If you have any concerns about the health of your home, you can self-refer to Health NZ's Healthy Homes Initiative (HHI).

The nationwide HHI aims to increase the number of children and their whānau/aiga living in warm, dry and healthy homes. HHI providers help whānau who live in a range of homes, whether it be a rental, a Kāinga Ora home, or privately owned.

HHI providers can visit your home and work with you to develop a housing plan. They can then support you with interventions such as education on how to keep your home warm and dry. They can work with you as a Kāinga Ora customer if insulation, curtains, beds and bedding, minor repairs, ventilation, or heat sources are required.

Visit [hhi.org.nz](https://www.hhi.org.nz) for more information.

Summer gardening tips

Kōanga is truly underway as things in the māra (including weeds) are starting to take off. It's also a very exciting time as Labour Weekend signals the start of the summer veggie planting season – tomatoes, zucchinis, cucumber, peppers, eggplants, pumpkins and beans.

Although we can still expect a bit more wet spring weather, it's good to prepare for the dry summer months ahead by thinking about how to retain water in the soil. You can do this by covering the ground through interplanting big leafy low crops among taller plants, adding herbs and flowers between our crops, or mulching with pea straw, grass clippings or cut weeds. Mulching also helps keep the weeds down so it's a win-win. Water as early in the morning as possible to prevent evaporation and aim to water the soil/roots rather than the plant itself.

If you aren't composting already, now is a great time to start! It's the perfect way to recycle all the nutrients from your food scraps and garden waste back into the garden to help fertilise your veggies. Plus avoid sending it to landfill and creating nasty greenhouse gas.



When you're adding to a compost bin or pile, make sure you balance the 'greens' (nitrogen-rich materials like fruit scraps and grass clippings) with 'browns' (carbon-rich materials like dried leaves and cardboard). This ensures the compost microbes have everything they need for a healthy diet.

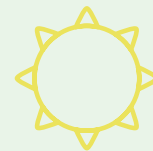


Cut up any larger pieces of veggies, fruit, bread etc to help them break down faster, and avoid adding meat, dairy and oily foods (small amounts are okay) as they can attract pests and create odours.



Turning your compost regularly helps to aerate it which is also good for the microbes and helps prevent bad smells. You might need to turn it a couple of times before everything is fully decomposed and you have a dark, crumbly compost ready to be added to your garden.

Fin – Urban Kai Farmer/Educator
Common Unity Project





No data? No problem.

Zero.govt.nz has you covered.



Driveway safety reminder



Safekids Aotearoa suggests three things you can do to make driveways and other places safer for children:

- **Check** for children before driving off
- **Supervise** children around vehicles – always
- **Separate** play areas from driveways.

Email option If you would prefer to receive this publication via email, send your email address to editor@close2home.co.nz



Our opening hours over the holiday period

Our Customer Support Centre will be open for urgent calls only on 25 and 26 December 2024 and 1 and 2 January 2025.



Emergency calls only –
Wednesday 25 December 2024 – Thursday 26 December 2024 and Wednesday 1 and Thursday 2 January 2025.



Some local offices will be open for drop-ins between 10am and 2pm or by appointment on weekdays only.

To confirm if your local office is open, contact the Customer Support Centre on 0800 801 601.



Non-urgent calls –
Normal hours and non-urgent calls resume from Friday 3 January 2025, 8am to 6pm, weekdays.

Date	Day	0800 801 601
Monday 23 Dec	Normal Day	Open 8am–8pm
Tuesday 24 Dec	Normal Day	Open 8am–8pm
Wednesday 25 Dec	Christmas Day	Emergency Calls Only
Thursday 26 Dec	Boxing Day	Emergency Calls Only
Friday 27 Dec	Normal Day	Queues Open 8am–8pm
Saturday 28 Dec	Holiday Weekend Day	Open 8am–2pm
Sunday 29 Dec	Holiday Weekend Day	Open 8am–2pm
Monday 30 Jan	Normal Day	Open 8am–8pm
Tuesday 31 Jan	Normal Day	Open 8am–8pm
Wednesday 1 Jan	New Year's Day	Emergency Calls Only
Thursday 2 Jan	Day After New Year's Day	Emergency Calls Only
Friday 3 Jan	Normal Day	Open 8am–8pm
Saturday 4 Jan	Normal Weekend Day	Open 8am–2pm
Sunday 5 Jan	Normal Weekend Day	Open 8am–2pm
Monday 6 Jan	Busiest Day of the Year	Open 8am–8pm

Note: MyKāingaOra will be closed for general maintenance requests during Friday 20th December 2024 and back online Monday 6th January 2025.



Contact Publication enquiries should be made to: editor@close2home.co.nz

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