



EXPERIENCE

MATARIKI

CELEBRATING THE MĀORI NEW YEAR



**EXPLORE
CULTURAL
TRADITIONS**

**EXPERIENCE
STARLIT
ADVENTURES**

**FORAGING &
FEASTING**



**If you are visiting
Tauranga Moana this
takurua (winter),
we welcome you
to our rohe (region).**

Nau mai, haere mai ki Tauranga Moana
Ko Mauao te maunga, Ko Tauranga te moana
Ko Tauranga Moana, Ko Tauranga Tāngata e mihi atu nei
No reira, piki mai, kake mai, whakatau mai rā.

*Welcome to Tauranga Moana
Mauao is our sacred mountain, Tauranga is our sea
We, the people of Tauranga Moana, greet you
Welcome, come, ascend.*

CONTRIBUTORS:

Jack Thatcher
Aurere Thatcher
Kasey & Kārena Bird

DESIGN:

Creative Sauce

PHOTOGRAPHY:

Chapel Street Photography (front page)
Matt Snookes Photography (inside cover)

POWERED BY:

Tourism Bay of Plenty

Tēnā koutou katoa

With the second public holiday to acknowledge Matariki in Aotearoa fast approaching, now is the perfect time to consider all the ways we can honour and celebrate this auspicious annual occasion.

The Māori New Year commences as the month of Pipiri gets underway (mid-June to mid-July), with stargazers seeking the mesmerising Matariki cluster as it graces the early morning sky.


Each region brings its unique perspective to Matariki, and in the Bay of Plenty we offer an array of cultural activities and experiences that will leave you with a profound sense of belonging.

Gather as whānau (family) to witness the Matariki constellation from the summit of Mauao (Mount Maunganui), embark on a forager trail or scavenger hunt in our native ngahere (forests), or venture across the moana (ocean) with a waka ama at sunrise.

This year, our region will start the New Year festivities a month before the national public holiday takes place. So come, be part of the Matariki celebrations in the Bay of Plenty and cherish this moment to embrace the past, revel in the present, and set our sights on a vibrant future.

Mānawatia a Matariki!

HOW TO FIND MATARIKI



Jack Thatcher, a renowned celestial navigator of the Pacific, brings ancient wisdom and celestial insights to life. With his profound knowledge of Māori astronomy, he guides seekers on a transformative journey — connecting them with the stars, the land, and the rich cultural heritage of Aotearoa.

Matariki can be found low on the northeastern horizon in the sky. For the best views of the cluster, try searching between 5:30am and 6:30am. If it's a clear morning, the cluster can be seen from elevated locations like the summit of Mauao or Papamoa Hills.



1. First, locate Tauroru, which is well known as the bottom three stars of ‘the pot’ or Orion’s Belt.

2. To the left of Tauroru, find the bright orange star known as Taumata-kuku (Aldebaran) or locate the cluster in which this star resides, also known as Te Kokota, which appears like an upside-down V.

3. Follow an imaginary line from Tauroru across to Taumata-kuku or Te Kokota, and continue in that direction until you come across a cluster of stars.

4. That cluster represents Matariki. If you have good eyesight, you should be able to distinguish individual stars. If the cluster appears blurry, try looking just above or just below, where the stars will be clearer.

EXPERIENCES UNDER THE STARS

Immerse yourself in extraordinary under-the-stars adventures in the Bay of Plenty. Glide through illuminated waters on a glow worm kayaking tour, join navigator Jack Thatcher on a mountain walk, or embark on a quest to spot elusive kiwi. Connect with nature and create lasting memories under the captivating night sky.



TE MĀTAHI O TE TAU KI TAURANGA MOANA

Experience the magic as Matariki reappears on the morning horizon after her two-month absence. Join us for a walk to the summit of Mauao, where master celestial navigator Jack Thatcher will share his knowledge and legendary stories about the significance of Matariki and the Māori New Year. These hīkōi lead up to the start of Te Mātahi o Te Tau ki Tauranga and the new moon phase, Whiro, on June 19.

Price: Free

When: 17 June, 6am

Where: Summit (top) of Mauao, Mount Maunganui

Find out more at mymatariki.co.nz



WHAKATĀNE KIWI TRUST NIGHT WALKS

The Whakatāne Kiwi Trust is a charitable organisation dedicated to protecting kiwi and other indigenous species in the Whakatāne area. Join their night walks in the Ōhope Scenic Reserve or Mokorua Bush Scenic Reserve to hear kiwi calls, while encountering other native birds, weta, spiders, and glow-in-the-dark fungi. Learn about local kiwi conservation and the vital conservation efforts of the Whakatāne Kiwi Trust.

Price: \$10+

When: 30 June

Where: Ōhope Scenic Reserve or Mokorua Bush Scenic Reserve

Find out more at whakatane.com



WAIMARINO GLOW WORM KAYAK TOUR

Experience a serene sunset paddle on Lake McLaren, as you head into a narrow, high-sided canyon. Discover the enchanting world of glow worms, learn about their life cycles, and listen to captivating Māori tales. The family-friendly *Big Kanu* accommodates all ages. Enjoy an immersive journey in nature.

Find out more at glowwormkayaking.com



MUIRS TOURS

Ex-Māori All Black Deon Muir offers manuhiri (visitors) the opportunity to experience a highly personalised fishing charter to gather some of the best kai moana Aotearoa has to offer. You'll get out onto the water for sunrise to catch a glimpse of the Matariki star cluster, followed by a day exploring the moana (ocean), immersing yourself in a personalised private guided fishing experience. Once you've found your catch, it's off to Deon's house to devour the kai in an array of ways, including in his mum's famous mussel chowder.

Find out more at muirstours.com



MOONLIGHT KAYAKING GUIDED TOUR WITH KG KAYAKS

This tour departs from the edge of Ōhiwa Harbour, in Whakatāne, just as the sun is setting. Paddle past ancient pohutukawa trees and islands of significant cultural importance, with only the moonlight to guide your way. You may encounter fish leaping out of the water in the dark, and stunning biological luminescence.

Find out more at kgkayaks.co.nz



WATERCLIFF

Sleep under the stars at Watercliff - the latest eco-sanctuary in rural Omanawa, in the Kaimāi Ranges. Sophisticated and sustainably built solar-powered cabins surrounded by native bush and fern-clad gullies await you. Relax on spacious timber decks and listen to the river rush by. Spectacular cliffs and gorgeous sunsets provide the ultimate place to relax and the perfect spot for unobstructed views of the stars.

Find out more at watercliffstay.com

PICKLED TUATUA ON MUMMA BIRD'S FRIED BREAD

With taro palusami rouille

By Kasey & Kārena Bird



Ah, the thrill of foraging for tuatua on Maketū Beach - there's nothing quite like it! The Bay of Plenty, with its never-ending expanse of sandy shores, sets the stage for a memorable tuatua gathering adventure. Inspired by this idea, we couldn't resist creating a recipe that brings the whole family together.

PICKLED TUATUA

INGREDIENTS:

- 2 cups freshly steamed and shucked tuatua
- 1/2 cup white vinegar
- 1/4 cup water
- 2 tablespoons sweet chilli sauce
- 1 tablespoon grated fresh ginger
- 1 tablespoon sugar
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 cloves garlic, thinly sliced

DIRECTIONS:

1. Rinse the tuatua in cold water and place them in a large jar with a tight-fitting lid.
2. In a small mixing bowl, whisk together the white vinegar, water, sweet chilli sauce, grated fresh ginger, sugar, salt, and black pepper until the sugar and salt have dissolved.
3. Add the garlic.
4. Pour the mixture over the tuatua in the jar, making sure they are completely covered.
5. Put the lid on the jar, tighten and secure, then shake the jar gently to distribute the ingredients.
6. Place the jar in the refrigerator and let the tuatua pickle for at least 1 hour before serving.

PALUSAMI ROUILLE

INGREDIENTS:

2 cups taro leaves, finely chopped
1 cup coconut cream
1 small onion, diced
1/2 cup kewpie mayonnaise
2 cloves garlic, minced
1 tablespoon lemon juice
1/2 teaspoon salt
1/4 teaspoon black pepper

DIRECTIONS:

1. In a saucepan over medium heat, cook the diced onion until soft and translucent, about 5 minutes.
 2. Add the minced garlic and chopped taro leaves to the saucepan and cook until the taro leaves are wilted and tender, about 10 minutes. Add the coconut cream and continue to cook for another 10 minutes.
 3. Remove the saucepan from the heat and let the mixture cool to room temperature.
 4. Once cooled, transfer the mixture to a blender or food processor and blend until smooth.
 5. Transfer the mixture to a bowl and stir in the kewpie mayonnaise, lemon juice, salt, and black pepper until well combined.
 6. Cover the bowl with plastic wrap and refrigerate for at least 30 minutes to allow the flavours to meld.
 7. Once chilled, give the rouille a good stir and adjust the seasoning to taste.
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FRIED BREAD

INGREDIENTS:

3 cups flour
3 dessert spoons sugar
1 teaspoon salt
2 sachets dried yeast
1 cup warm water
warm milk, if needed
oil, to fry
1/4 teaspoon black pepper

DIRECTIONS:

1. In a large bowl, sift together the flour, sugar and salt.
2. In a small jug, mix together the yeast and warm water and set aside for about 10 minutes or until it starts to foam. Mix with the dried ingredients until the dough starts to come together, add some of the warm milk if needed.
3. Knead for 5 minutes or until it is a smooth dough. Leave it to rest until it doubles in size (approximately 20 minutes, depending on how warm the room is).
4. In a deep pan over a medium heat, add the oil and heat to 170°C. If you do not have a cooking thermometer, you can gauge how hot the oil is by placing a test piece of dough in the dripping. The outside should not get too dark before the centre cooks through.
5. Pull off handfuls of the dough and flatten them until they are about 2cm thick. Place them in the hot oil and cook on each side for about 2 minutes, until they are golden brown and cooked all the way through. If they are getting too brown before the inside cooks, reduce the heat of the dripping.
6. Remove the bread from the oil and leave to drain on paper towels.
7. Fry the bread in batches until all of the dough is cooked.

TO SERVE:

Spread a generous amount of the palusami rouille on top of fried bread and top with the pickled tuatua, then garnish with your herb of choice.

5★ MANAAKI TANGATA

Check out some of the local eateries that are offering the Bay's best bounty, featuring authentic indigenous ingredients.



Pearl Kitchen's chef de partie, Regan Nathan, adding the final touches to their Matariki-inspired dish *Ngahere ke ti Moana*.



IZAKAI BAR AND EATERY

19 Gīrven Road, Mount Maunganui

A unique dining experience blending Māori and Japanese flavours. Enjoy delicious food, handcrafted cocktails, and warm hospitality in an intimate setting. Favourites include hangi pork and watercress ramen, creamed paua and prawn gyoza, and the award-winning mānuka honey roasted kūmara pie. izakai.co.nz



PEARL KITCHEN

20 Coast Boulevard, Papamoa Beach

Discover a delightful dining experience at Papamoa's Pearl Kitchen which showcases modern New Zealand cuisine. Indulge in their special dish, *Ngahere ki te Moana*, meaning forest to sea. Savour seafood soup paired with kawakawa bread, purple potatoes, pikopiko pesto, and a spicy chilli rouille. This dish is only available during the week of the Matariki public holiday, so make sure you pay them a visit! pearlkitchen.co.nz



SALTWATER - SEAFOOD GRILL & OYSTER BAR

203 Maunganui Road, Mount Maunganui

Saltwater is the Mount's hottest new seafood spot, which uses the freshest seafood from around Aotearoa. Savour a kaimoana feast by indulging in their Matariki-inspired seafood platters, featuring pickled tuatua, fresh kina, smoked paua, and boiled mud crab. Available exclusively during the Matariki long weekend, these irresistible flavours will delight your seafood senses. saltwaterseafood.co.nz



FIFE LANE KITCHEN & BAR

512 Maunganui Road, Mount Maunganui

Fife Lane's sophisticated restaurant is a top pick for locals and visitors alike. Having earned the honour of being named in the Top 101 steak restaurants in the world, you'll also find a variety of fresh seafood and local flavours here. Between 26 June and 7 July, they'll be serving up a special Matariki entrée of paua and prawn with house-made squid linguini carbonara and Pepper & Me's *Poké Me* seasoning. fifelane.co.nz

LOCAL FLAVOURS

The Bay of Plenty hosts an increasing number of Māori producers who are passionate about creating food products using traditional practices or ingredients. We've handpicked a selection for you to sample, so be sure to give them a try.



MANAWA HONEY

Founded by the Tūhoe Tuawhenua Trust, Manawa Honey utilises traditional methods and places a strong emphasis on sustainability. Located right here in the Bay of Plenty, they produce exceptional honey that is considered among the best in the world. Their rewarewa honey even earned them the prestigious Grand First Prize for the Best Tasting Honey at the 2021 Black Jar International Honey Tasting Contest.

manawahoney.co.nz



WAI MĀNUKA

Wai Mānuka is poised to become the next major sensation in the realm of non-alcoholic beverages, drawing inspiration from Māori culture and ingredients. Wai Mānuka combines water (wai) with mānuka honey to craft a high-quality non-alcoholic beverage. This brand was established in 2020 by three Māori boys from Whakatāne. Within just a few months of its launch, the brand was chosen as the designated non-alcoholic supplier for the America's Cup, alongside Coca-Cola.

waimanuka.co.nz



WHAKATŌHEA MUSSELS

Whakatōhea is an iwi based in Ōpōtiki, and they are the proud guardians of a state-of-the-art mussel farm located in the Eastern Bay of Plenty. Spanning over 3,800 hectares of pristine ocean waters, the farm meticulously harvests mussels on a daily basis. Renowned for their exceptional purity and vibrant flavour, these mussels are highly regarded.

openocean.co.nz



OHIWA BLACK DIAMONDS

Ohiwa Black Diamonds is a truffle producer located in Whakatāne, which specialises in the production of truffle oil, salt, honey, and other truffle-based products. Husband and wife team Matiu Hudson and Annette Munday manage the truffière, which yields a higher quantity of Black Périgord truffles per hectare compared to any other truffière in the country. Matiu also supports Māori land trusts and farmers across New Zealand to cultivate truffles on unproductive land.

truffles-ohiwa.myshopify.com

If you're interested in connecting with more local Māori food suppliers, be sure to check out Kāuta (kauta.co.nz). Established by chef Grant Kitchen, it aims to connect consumers to authentic Māori food supplies at the source.

FORAGING GUIDE

By Kasey & Kārena Bird



Are you ready to embark on a foraging adventure with us across some of the Bay of Plenty's most beautiful spots? Let's go!

Kia ora, e te whānau! Kasey and I love to use foraged ingredients in our food, and Te Moananui ā Toi has an abundance to offer. Foraging for these indigenous ingredients is not only about the flavours, but also about embracing the rich tapestry of Māori culture and its deep connection to the whenua. It's an opportunity to honour the traditions passed down by our ancestors whilst celebrating the nourishing gifts provided by Papatūānuku, the Earth Mother.

KAWAKAWA

First on our foraging adventure is kawakawa. Kawakawa holds a special place in Māori tradition, and is cherished for its medicinal qualities and culinary prowess. Kawakawa is prolific in the Bay and you can spot it quite easily by searching for its heart-shaped leaves, often featuring large holes, (as the result of insect feeding, especially kawakawa looper moth larvae - *Cleora scriptaria*). Brew it into a soothing tea, infuse it into oils, or sprinkle its leaves into dishes to unlock its natural wonders.



UREURE (not endemic)

We love to collect ureure, also known as samphire or sea asparagus. Picture yourself strolling along sandy beaches and marshy shores, plucking these vibrant green stalks which burst with the essence of the sea. Crunchy, salty, and oh-so-delicious, ureure adds a touch of the coast to salads, pickles, or can simply be enjoyed as a crisp and refreshing snack.

PŪHĀ

Another winter delicacy is the pūhā plant. While its leaves are available year-round, they thrive during the cooler months. Packed with nutrients, pūhā leaves offer a slightly bitter taste that adds depth to dishes. They can be blanched, sautéed, or used in soups and stews, imparting a distinct flavour that warms both body and soul. Pūhā can often be found in grassy areas and on the edge of walking tracks. We suggest taking a walk down to one of the bush tracks featured on page 15.



So, grab your baskets, don your walking shoes, and let us embark on a journey of Māori kai.

Warning: Make sure you only forage on land that you have permission to explore. You also need to be conscious that pesticide spray may have been used on the roadside.

BUSHWALKS IN THE BAY

If you love exploring nature on foot, there are plenty of inspiring bushwalks throughout the Bay of Plenty. Here are some of our top picks...



WHIRINAKI TE PUA-A-TĀNE CONSERVATION PARK

Towering trees, rushing rivers, diverse habitats, and a fascinating past combine to make this one of New Zealand's most remarkable forests. Listen to native birds while walking to a canyon, a rain-fed lagoon, or the Whirinaki waterfall.

Duration: Short walks range from 45 minutes to 4 hours return.

Start: River Road car park, past Minginui village (100km inland from Whakatāne).

Hot Tip: Book a DoC hut, pitch a tent, or stay at the Whirinaki Recreation Camp (5km from Minginui) to make the most of your trip.



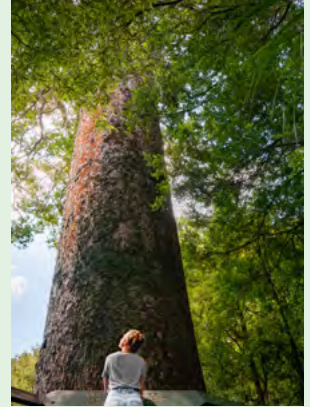
ŌTANEWAINUKU FOREST

Located south of Tauranga and Te Puke, Ōtanewainuku Forest, which is not only home to some great family-friendly walking tracks and spectacular waterfalls, but is also home to the North Island Brown Kiwi (lovingly cared for and protected by the Ōtanewainuku Kiwi Trust).

Duration: varied, depending on which walk you choose to do.

Start: 667 Mountain Road, Ōropi.

Hot tip: Pack your swimming gear and get stuck into some cold water immersion therapy! If you walk through to Whataroa Falls, you might want a refreshing dip in the pool at the bottom of the falls. As always, swim to your ability and be aware of your surroundings.



TUAHU KAURI TRACK

Walk through regenerating native forest until you reach Tuahu – one of the largest kauri trees in our region. This old Māori route was used as a bridle track in the 1890s, and adventurous walkers can explore other day walks and more challenging tracks throughout the Kaimāi Mamaku Conservation Park.

Duration: 20 minutes one way.

Start: Near the end of Hot Springs Road, 8km south of Katikati.

Hot Tip: Sapphire Springs Thermal Pools are just up the road, so you might want to treat yourself to a relaxing soak afterwards.



SCAVENGER HUNT

Here's a special Matariki scavenger hunt to help you explore the enchanting Bay of Plenty bush with your tamariki!

As you search for these treasures, take time to connect with the natural environment, listen to the sounds of birdsong, and feel the earth beneath your feet. Remember to respect the plants, animals, and cultural sites you encounter along the way.



1. _____

He manu tūi
A tūi bird



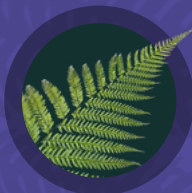
5. _____

He kohatu whakarakururu
A uniquely shaped rock



2. _____

He rau harakeke
A flax leaf



6. _____

He ponga
A silver fern



3. _____

He kūkūao
A mushroom



7. _____

He koru
A koru frond



4. _____

He pūtātara
A seedpod



8. _____

He whāriki pūngāwerewere
A spider's web

**Ngā mihi nui for embracing
the spirit of Matariki!**

EXPERIENCE CULTURE

Immerse yourself in our rich traditions, storytelling, and historical sites with these local experiences.

TAURANGA ART GALLERY



RON TE KAWA: HEAVENLY BODIES

20 MAY - 6 AUGUST

Maungarongo 'Ron' Te Kawa, a Ngāti Porou artist, creates vibrant quilts that celebrate Māori culture and spirituality. His Heavenly Bodies series represents the Matariki star cluster, conveying joy, connection, and resilience.

For more information, visit artgallery.org.nz

CITY ART WALK

Explore Tauranga's City Art Walk to admire avant-garde illuminations, vibrant murals, and awe-inspiring interpretations. Crafted by esteemed artists and creators throughout Aotearoa and international collaborators.

Download from the Google and Apple app stores: **'City Art Walk - Tauranga'**



MAUAO ADVENTURES



Experience an array of cultural adventures with Mauao Adventures. Engage in water activities like waka ama and stand up paddleboarding, or join a guided hikoi around the ancestral maunga, Mauao. Delve into their latest offering, the Mauao Walk and Workshop, where you'll immerse yourself in learning about the heritage and ecological significance of Mauao. Connect with tangata whenua, explore traditional flax weaving (rāranga) and plant medicine (rongoā) practices, and discover the profound connection between culture, nature, and the mountain's history.

For more information, visit mauaoadventures.co.nz

TE ARA TOURISM



Take a cultural guided e-bike tour of Te Moananui ā Toi Trail with Paula Bielby from Te Ara Tourism. Paula will guide you around the special beachside town of Mount Maunganui, showing you all the sites of important cultural significance.

For more information, visit tearatourism.nz

TRAVEL ED



Travel Ed offers immersive Māori experiences all the way along the Bay of Plenty coast. Local guides provide insights into their history, ancient stories, and vibrant culture. Embrace Māori traditions in a welcoming environment via their wide range of cultural guided tours.

For more information, visit traveled.co.nz

For more local experiences, visit bayofplenty.nz

WHAT'S ON?

Here are some of our top picks for events to experience during Matariki.



MATARIKI TAURANGA MOANA 2023

This year marks the 30th anniversary of the efforts by Te Kura Kaupapa Māori o Otepeou to revive Matariki celebrations in our region. The theme is Tupuānuku, connecting to food and traditional medicines. The 2023 events aim to promote the Māori worldview, knowledge, and language. Join Tauranga City Council's vibrant programme featuring live performances, exhibitions, workshops, and family events. Come and explore the significance of Matariki!

Check the full programme of events at mymatariki.co.nz

MATARIKI AT THE VILLAGE – WHĀNAU DAY

Celebrate Matariki with your whānau at The Historic Village - featuring live music, kapa haka, workshops and a Matariki market with all sorts of tasty food, arts and crafts.

Price: Free

When: Saturday, 17 June, 9am–2pm

Where: The Historic Village, Tauranga

find out more at historicvillage.co.nz

PAPAMOA “LIGHT UP THE WATERWAY” TE ARA Ō WAIRĀKEI MATARIKI 2023

Te Ara ō Wairākei stormwater reserve will be illuminated to celebrate the nine stars in the constellation of Matariki that represent the beginning of the Māori New Year.

Price: Free

When: Friday, 14 July, 6pm–11pm

Where: Papamoa Plaza, Papamoa

find out more at facebook.com/papamoaunlimited

THE LITTLE BIG MARKETS – MATARIKI SPECIAL

The Little Big Markets will be putting on an extra special market over Matariki weekend. Enjoy amazing food, arts and crafts, art classes, cultural vendors, view pounamu, workshops and live music.

Price: Free

When: Saturday, 15 July, 9am–2pm

Where: Coronation Park, Mount Maunganui

find out more at thelittlebigmarkets.co.nz

MATARIKI KI WHAKATĀNE

Enjoy a stunning exhibition of artworks by Ngāti Awa wāhine, maramataka kōrero with Liliana Clarke, take a siapo workshop with Doron Semu, participate in a hautapu ceremony, and enjoy a huge range of school holiday activities for ngā tamariki in the Whakatāne rohe.

When: 1–13 July

find out more at whakatane.com/matariki

MATARIKI KI RUNGA – KATIKATI

Celebrate Matariki with a dawn viewing, followed by a complimentary breakfast scone and hot drink. Enjoy the Matariki lanterns made by local school groups.

Price: Free

When: Friday, 14 July, 6:30am

Where: Park Road Reserve, Katikati

find out more at katchkatikati.org.nz

WAIHĪ BEACH COMMUNITY DAWN VIEWING & BREAKFAST

Reflect on the previous year's unity and connections, as we await the start of the 2023 Matariki celebrations. Join the community for a Matariki dawn viewing, followed by a free community breakfast.

Price: Free

When: Thursday, 20 July, 6am

Where: Opposite the Adela Stewart Drive Recreation Reserve, Athenree

find out more at waihibeachinfo.co.nz



[bayofplentynz.com](https://www.bayofplentynz.com)

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