

Maori Stick Games, Ti Rakau or Te Rakau

Maori Stick Games consist of rhythmic throwing and catching of sticks from person to person. The players knelt opposite their partner and if you dropped your stick you were out of the game.

Traditionally boys and young men used this game to increase dexterity and alertness. They taught young warriors to catch the enemies spears in battle. It helped players practice their hand-eye coordination at speed.

In recent times stick games have been an entertainment at concerts and during the throwing and catching process a traditional song was chanted or sung.

E papa wairi, Taku nei mahi, Taku nei mahi, He tuku roi mata... may have been one song that many of you would have remembered singing, when playing these games at school.

When learning the actions, we made our 'sticks' out of rolled up magazines as they made less noise if you dropped them.

There were also games where large groups of players passed sticks, and each participant who dropped their stick was 'out'. The game continued until only one player remained.

R H



Primary School children practice their Te Rakau - Stick games

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A collection of interesting items for friends and supporters of 'The Coach House'

Bicentennial of the First Plough in NZ

May 3rd 2020 marked the 200th anniversary of using a plough, in New Zealand. It was first used for turning the sod in the agricultural and horticultural industry. Reverend John Butler first used the plough near the Kerikeri Mission Station, which now includes the Stone Store and Kemp House, now cared for by Heritage New Zealand.

The significance of the occasion was not lost on Butler, who recorded the milestone in his diary in 1820. May 3rd – the agricultural plough was for the first time put into the land at Kerikeri, and I feel much pleasure in holding it after a team of six bullocks, that had been brought down by the ship 'Dromedary', he wrote. "I trust this day will be remembered with gratitude, and it's anniversary kept by ages yet unborn. Each heart rejoiced in

the auspicious day," and said, "May God Speed the plough."

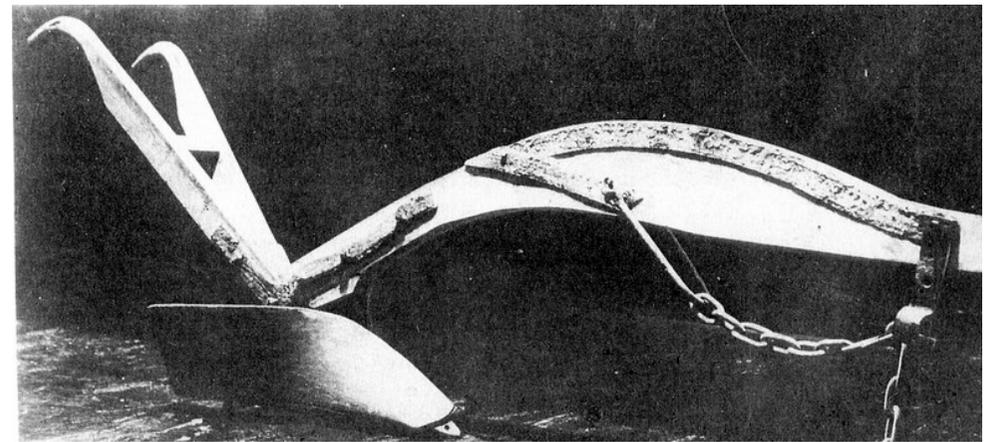
The reverend's diary records that the groundbreaking work, measured five acres or two ha. were sown in wheat over several days.

In terms of technology, the plough was primitive in design, compared to today's standards.

Maori had been growing crops very effectively for a long time, so food cultivation wasn't anything new. What made this date significant, was that this was the first time European technology, associated with cultivation and food production was used in this country.

Historically, the use of the plough has symbolized excellence in soil cultivation.

Photo shows a plough similar to John Butlers. Excerpts from: www.nzherald.co.nz RH



Fund Raising Efforts

While establishing the museum, situated in Bowen Street, we were always looking for ideas to raise funds. High Teas, fashion parades, concerts, scrap metal drives, coach rides, Rotary auction of old gear, to name a few. Then two Trustees decided they could raise some finance selling bags of aged horse manure that they had been told about.

A good supply of the well-rotted manure would be a gift to the gardeners of Feilding, so this 'treasure' was advertised, and orders were taken.

They had on hand one of Cameron Horn's draught horses from Balance that was wintering over in the horse paddock behind the Managers house on South Street and Brian Hunter, David Stroud and Owen Hodgetts were looking after the horse and thought it could be put to good use.

So, bagging the manure and delivering it would be 'money for jam' or reward for little effort.' Ha ha.

An article advertising manure for sale was written and orders from gardeners round town came in, so David Stroud and Brian Hunter decided they'd deliver the goods the old fashioned way – by horse and cart, using the Williamson

Spring Cart and extra bags delivered from Brian's ute.

With David driving the horse and cart they went round East Street to Fairview Avenue and sold all their goods, so decided they'd try again the following weekend.

This time David and Owen Hodgetts set off down Kawakawa Road to pick up the filled bags of manure from the old stables; back out along South Street, onto East Street walking along enjoying the drive, when David saw the iron tyre rolling along the road beside him, then rolling away and he had to jump off the Spring Cart and catch it. There was an urgent stop to retrieve the tyre and get it back on the wheel before it fell apart.

They put the tyre on the wheel with some difficulty, then found some nails and drove them through the holes in the iron tyre and into the wooden felloes of the wheel. They drove back to the stables and decided it might be prudent to transfer the full bags of manure to the back of Brian's ute and unharness the horse. The delivery carried on from there.

But was it really 'money for jam'?
I think not. R H



This could well have been David

Aerated Water and Cordial Manufacturers in Feilding

Bottle collecting has long been a hobby for serious collectors. Often these bottles were unique works of art, but they also told the history of aerated or carbonated beverages of the time.

In November 1916, the Evening Post published an article about Bell and Co's Cordial Factory at 118 Manchester Street, Feilding. It claimed to be the oldest, largest, most up-to-date factory on the Coast. It was absolutely scrupulous, and cleanliness was observed in all branches.

It produced many high-class beverages that were kept entirely free from metallic contamination. The factories were characterized by a general perfection, which had been attained as the result of careful study, and the most successful methods of operation.

The firm were direct importers of essences and all other material used in the trade. The gas used by the firm was double purified.

Common flavours were Lemonade, Strawberry Cream Soda, Ginger Beer, Orange Champagne, Pineapple Champagne, Lime Juice Soda, and Bell's celebrated Ale, which was brewed from hops, herbs and roots. These drinks could be obtained in

every hotel and shop in the district. Their goods had won fame by the excellence of their quality. Bell's Dry Ginger Ale, from the original and best recipe, is worth trying. Bell's Malt Vinegar, 'specially brewed can be obtained directly from the factory, or from Barraud and Abraham, Ltd., or Goldingham and Beckett Ltd., Palmerston North.

Other Aerated Water and Cordial Manufacturers in Feilding were: Feilding Cordial Factory, 1920-1925, 31 Gladstone Street. It became Steven's Cordial Factory, also in Queen Street; Evan's and Summers, 1916, became William Summers Manchester Street, established 1878-1884, later in Gladstone Street; Walter Hodren, 1892-1897, Queens Street; Collins and Bell, then Bell and Co, 118 Manchester Street 1905-1916; G Bowden, 1897-1901, manufactured bottles; W A Lightbourne 1904-1906.

Other firms advertised as Aerated bottlers, with little information were: H Holben, Gladstone Street; T A Askew; Sharp, 1920; H Holman, E H Slater and Co. Gladstone Street, Henry Arthur Grant.

Being a country girl, my first memories of 'fizz' was when we held our district picnics at the beach. Following an afternoon of family sport, the men organizing the event arrived with crates of fizz and large canvas bags full of ice-creams in little cartons, for a

special treat. My favourite, raspberry, which was refreshing and delicious. Excerpts from:

Evening Post 2nd November 1916.

RH

