"Mahinga kai / mahika kai" literally means "**to work the food**": and relates to the traditional value of food resources and theirecosystems, as well as the practices involved in producing, procuring, and protecting these resources. Understanding former and present mahinga kai sites and practices leads to meaningful scientific and social sciences learning opportunities.

Tuna

Mahinga Kai Web Series Transcript

English

Here at Wairewa, tuna is one our main mainstays for our mahika kai.

From January to April whānau come from all round Te Waipounamu, even from overseas to continue the practice of, ah, gathering eels on the drain out at Birdlings Flat.

Iaean Cranwell mihi

When I was a little fella I used to live in Werribee, Australia just out of Melbourne.

My grandmother came over and I remember her brushing my hair when I was about four years old and she talked about, you know, Te Waipounamu, South Island.

She talked about Little River, Kaikōura, and just her connection to this area and just the stories and it kind of just resonated in me, it kind of, you know, sunk deep into my heart to know that, you know, we're from here.

Then when I finished my university degree I wanted to come back.

And we arrived at the Waitangi marae.

I was sitting there one night and one of the kaihoe leaned over and asked me a question. He goes "Nō hea koe?"

and I just shook my head. And he goes "Ko tēhea tō maunga?"

So he asked me where I was from, what's your mountain, and I couldn't answer.

And he goes "the first thing you need to do is you need to go and find where your mountain is, your river, your lake, and find out, you know, the in depth story of who you are,

Te Reo Māori

Ki Wairewa nei, ko te tuna tētahi tino wāhi o ā mātou mahika kai.

Mai i te Kohitātea ki te Paengawhāwhā ka taki hui mai ngā whānau nō ngā tini tōpito o Te Waipounamu, nō tāwāhi anō, ka ū tonu ki te tikanga o te hao tuna i ngā kōawaawa ki Birdlings Flat.

Iaean Cranwell mihi

I a au e tamariki ana i noho au ki Werribee, ki Ahitereiria, pātata tonu ki Poipiripi.

l toro mai taku tāua, ā, e maumahara ana au ki a ia e heru ana i aku makawe, tōna whā tau pea taku pakeke, ā, ka kōrero ia mō Te Waipounamu.

Ka kōrero ia mō Little River, mō Kaikōura, mō ōna hononga ki tēnei rohe, me ngā kōrero o konei, ā, i tino mau au, otirā, i titia ki taku ngākau te mōhio, nō konei mātou.

Mau ana i a au taku tohu i te whare wānanga, ka hiahia au ki te hoki mai.

I tae mātou ki te marae i Waitangi.

Tuna

Tērā tētahi pō i te noho noa au, ā, ka toro mai tētahi kaihoe me tana pātai. "Nō hea koe?"

Ka rūrū noa taku mātenga. Ko tāna anō, "Ko tēhea tō maunga?"

l pātai mai ia nō hea au, ā, ko tēhea taku maunga, heoi, tē taea e au te whakautu atu.

Ko tāna, "Me mātua kimi koe i tō maunga, tō awa, tō roto, ka kimi hoki i te hōhonutanga o tō whakapapa.





Mahinga Kai Web Series Transcript

Tuna

English

I mean, you're Māori but without knowing you are,

you need that sense of place and place of belonging."

I met Uncle France and Bill Rouse.

Bill Rouse and Ana Rouse would end up being some of the ones took me down to the drains and showed me, you know, the start of, you know, the process in catching eels.

I get my best sleep down in the pārua, in the shingle pits.

Before you go down, you should go down and clean it out, make sure the parua walls are up, that there's good access for the tuna to get into the drains, into the kōawaawa.

You get there early, move to the front of the drain, settle down, and, ah, just, you know, relax and, you know, if you're lucky enough and you're joined by someone, a good kōrero.

You can talk a lot of BS sometimes, but that's all part of it!

You talk about how many got away, or the time that the drain's all black teeming with tuna, and that was last week, where were you?

But for me, it's that connection, following in the footsteps of your ancestors.

Because 100 years ago, 150 years ago, our great-great grandfathers were lying down in those shingle pits at the same thing looking up at the stars.

The stars are still there, they haven't moved.

The mountains are still there.

But when you're lying down there looking up at the stars you could be there, you know, 150 years ago and you could be there now.

As soon as they're either threatened or feel the gaff or something come on them, they produce their "hūare", their slime, their defence mechanism.

Te Reo Māori

He Māori koe, heoi, kāore tonu koe i te mōhio ko wai pū koe.

Me mōhio tonu koe nō hea rawa koe, ka whai tūrangawaewae."

I tūtaki au ki a Uncle France rāua ko Bill Rouse.

Ko Bill Rouse rāua ko Ana Rouse ētahi o te hunga i hari i a au ki ngā kōawaawa, ka whakaatu mai me pēhea te hao tuna.

Ka au mārika taku moe i ngā pārua.

I mua i te haere pēnei mai, me mātua whakapai e koe, ka mātua whakarite hoki kia tū ai ngā tahataha o ngā pārua, kia wātea hoki ai te ara e kuhu ai ngā tuna ki ngā kōawaawa.

Ka tae wawe mai koe, ka tau ki te pūau o te kōawaawa, ka whakatau i a koe anō, ka whakangā, ā, ki te waimarie koe, ka piri mai tētahi hei hoa kōrero mōu.

He kutukutu ahi noa pea te mahi, heoi, he tino tikanga tonu tēnā!

Ka kõrerotia te rahi i puta, te wā rānei i mangu katoa ngā kōawaawa i te mahi a te tuna, ā, i pērā i tērā wiki, i hea rā koe?

Heoi ko taua hononga, ko te whai i ngā tapuwae o ngā tūpuna e mau ana i a au.

100 tau ki muri, 150 tau ki muri, ko ō tātou pōua nō ngā whakareanga e whā ki muri ērā i te takoto ki aua pārua tonu, e pērā pū ana, e titiro ake ana ki ngā whetū.

Kei reira tonu ngā whetū, kāore tonu i neke.

Kei reira tonu ngā maunga.

Ka takoto koe ki reira, ka titiro ake ki ngā whetū, ahakoa i nāianei, ahakoa pea he 150 tau ki muri, kāore tonu i rerekē.

Wehi tonu ana te tuna, ka rangona rānei te pīhuka, ka hua ko tana hūare, hei mea wawao i a ia anō.



Tuna

Mahinga Kai Web Series Transcript

English

Um, if you've ever tried to pick up a tuna with ah, as soon as they've been frightened, it's pretty hard, ah, because they just slip through your fingers.

We actually put the eels in this tub and we, ah, put salt on top,

and what the salt does as well, you can see it turns the slime into quite a manageable product, I suppose, to take off.

We used to put paper towels, paper newspaper, around them and then at night, and then in the morning, take it off,

because the dew would be wet and all the slime would come off with that.

And then just give it a, ah, give the eel a bit of a clean, get any excess hūare off, and then we, ah, hang it on the whata and just give it a wipe down.

We want to hang them here for a while,

we're going to cut the tails of and bleed them.

That'll stiffen up the body.

You need it quite stiff to ah, so you can split them when you pāwhara that you can actually hold them and they're not squirming around.

The first step now is to chop the head off.

Next you can see the backbone and that's actually a little " $\boldsymbol{\upsilon}$ ".

So what you try to do is cut in so you get into the innards, and then run your knife along the backbone.

The mahika kai was one of the tall trees of the Ngāi Tahu claim.

Ah, it was the ninth tall tree, it was what really the claim was built on.

There was the eight land purchases, but also mahinga kai.

Te Reo Māori

Mēnā kua whai kē koe ki te kapo ake i tētahi tuna i a ia e wehi ana, mōhio tonu koe he tino uaua nē, ka mania, ka makere noa i ō ringa.

Ka purua e mātou ngā tuna ki tēnei tāpu, ka ruia atu he tote.

Piri ana te tote ki te hūare, ka hua mai he momo, he māmā ake te tango mai.

I mua rā i takaia ngā tuna ki ngā tāora pepa, ki te niupepa anō i te pō, ā, i te ata ka tangohia mai.

Mākū ana te pepa i te tōmairangi, ka piri atu te hūare, nā, ka pērā te tango mai.

Kātahi ka horoia te tuna, kia kore ai e mahue he wāhi hūare ki runga, ā, ka whakairihia ki te whata, ka āta mukua.

Ka āhua roa ngā tuna e iri ana i konei.

Ka tapahia mai ngā hiku kia rere ai te toto.

Mā konā e mārō ai te tinana.

Me mārō e taea ai tō pāwhara, kia taea ai e koe te pupuri, kia kore ai e takaokeoke.

Ko te mahi inaianei he tapahi mai i te upoko.

Nā, kite ana koe i te tuaiwi, he momo "v" paku nei.

Ko te whai he tapahi atu kia tae rawa ake ki ngā kāpiro, kātahi ka whai atu tō māripi i te rere o te tuaiwi.

Ko ngā mahika kai tētahi o ngā wāhi matua i te kokoraho a Ngāi Tahu.

Koia te tuaiwa o ngā wāhi matua, ā, koia pū te tino tūāpapa o te kokoraho.

Arā ngā hokonga whenua e waru, me ngā mahinga kai.





Tuna

Mahinga Kai Web Series Transcript

English

And what does that mean?

Ah, it means gathering resources for your people.

Feeding our family, putting food on the table, um, for us and our children after us.

Our lake closed off in about 1860,

and with the deforestation in this catchment,

and when it rained a lot of sediment ended up washing into the lake,

so the lake's become a sink.

Just filled up with all the nutrients run off, ah, from the catchment.

This is a volcanic catchment so there's a lot of um, phos, natural phosphates flowing into the lake

and with the lake, ah, getting shallower because of the sedimentation coming up,

actually the lake starts to get warmer,

and with the lake getting warmer and with a bit of salinity coming in from the sea,

ah, that's the perfect environment for noduleria spumigena to, ah, to bloom.

Um that is a blue-green algae and when it does bloom it releases a filament and it turns the lake green.

In 2005, 2006 we had one of probably the worst blooms we've seen in a while and it killed about 2000 eels.

Ah those eels, when the filament's released it gets stuck into their gills, and when it gets stuck in their gills they can't breathe.

Nothing has been done by the statutory authorities.

People are saying the lake was dying but I wouldn't, we didn't want to believe that here.

Te Reo Māori

He aha rā tōna ito?

Koia te tikanga o te kohikohi rawa mō ō uri.

Ko te whāngai i tō whānau, ko te hora kai ki te tēpū, mā mātou tonu, me ā mātou tamariki, haere ake nei.

I te takiwā o te tau 1860 i mimiti ai ngā putanga wai atu i tō mātou roto.

Kua whakawāteahia anō tēnei takiwā i te ngahere,

ā, heke ana te ua, ka tere ngā waipara ki te roto,

nā reira kua noho te roto hei kumete.

Kua kī pai i ngā whakamōmona kua tere mai i te whenua.

He rohe puia tēnei, nā reira he nui ngā momo pākawa tūtaewhetū e tere ana ki te roto.

E pāpaku haere ana te roto i te waipara e piki ana,

nā, ka mahana ake ngā wai.

Ki te mahana ake, ki te tere mai anō he waitote i te moana,

ka hua ko te taiao e kaha pua ai te Nodularia Spumigena.

He pūkohu wai tērā, he kahurangi, he kākāriki te tae, ā, ka pua ana, ka puta he kaka, mā konā e kākāriki ai te roto.

I te takiwā o te tau 2005, 2006, ka kino mārika te pā mai o te pūkohu wai, ā, tōna 2000 ngā tuna i mate.

Nā, ko aua tuna nē, ka puta te kaka i te pūkohu wai, ka mau ki ngā piha tuna, ā, ki te pērā, tē taea e te tuna te whakahā.

Kāore anō ngā mana ā-ture kia paku aha.

Arā ētahi i mea ake, i te mate haere te roto, heoi, kāore tonu mātou o konei i whakapono ake.



Mahinga Kai Web Series Transcript

Tuna

English

One of our ideas was a permanent opening.

A permanent opening was for the eels, and, ah, the mahinga kai, ah for the pātiki, for the īnaka, ah for the tuna, for recruitment and the migration.

We've created, ah, a canal, ah, um from the lake to there, um to open it up, to actually to allow access you know if where possible, a permanent opening.

This year, I had my kids on, um, stand up paddle boards,

we paddled across the lake, they fell in, they swam.

I actually dived in, into the middle of the lake., in the middle of summer, to have a look down.

You could see fish, swimming in, in between the macrophytes, ah, you know, so the water quality, has come back.

So we really have to work with the statutory authority to say "listen, in spring time we need the lake at 2.8 to 3 metres height, so therefore over the summer, ah there'll be a lot of you know, ah, fish returning into the lake, and for the next generation, that they will have eels, um, on their dinner plates.

We're lucky enough, ah, Charisma Rangipunga, um, has done a whakatauākī.

It says "Ka hāhā te tuna ki te roto, ka hāhā te reo ki te kāika, ka hāhā te takata ki te whenua."

If there's no tuna in the lake, there'll be no language resounding in the house, there'll be no people on the land.

If the tuna are plentiful, you'll hear the language, and you'll see the people.

And that's why we're here.

We need to look after the tuna, so there is enough tuna in this lake to hear the language, to hear the korero about the tuna, to hear the people laughing on the whenua and looking after our land as well.

Te Reo Māori

Ko tētahi o ō mātou whakaaro kia keria he putanga pūmau.

Ko te putanga pūmau nei hei oranga mō ngā tuna, ngā mahinga kai, ngā pātiki me ngā īnaka, ā, he mea āwhina hoki i te taritaringa me te hekenga o ngā tuna.

Kua keria e mātou he kōawa atu i te roto ki korā, kia wātea ai, kia rere ai te wai, ā, ko te tūmanako ka noho hei putanga pūmau.

I tēnei tau i puta mātou ko aku tamariki ki te hoe tū.

I hoe mātou i te roto, ka hinga rātou ki roto, ka kaukau.

I ruku tonu atu au ki te puku o te roto, i te puku o te raumati, ki te tirotiro haere i raro.

I kite atu au i ngā ika e kau haere ana i waenga i ngā tupu wai, nā reira, kua ora haere ngā wai.

Me tono mārika tātou ki te mana ā-ture ka kī ake, i te kōanga me tau ngā wai o te roto ki te takiwā o te 2.8 ki te 3 mita, mā reira e nui ai ngā ika e hokihoki ana ki te roto i te raumati, ā, ka whai tuna tonu ngā uri whakaheke ki ā rātou pereti.

Nō tātou te whiwhi kua titoa e Charisma Rangipunga he whakatauākī e pēnei ana:

"Ka hāhā te tuna ki te roto, ka hāhā te reo ki te kāika, ka hāhā te takata ki te whenua."

Ki te kore he tuna i te roto, ka kore hoki he reo e paoro ana i te kāinga, ka kore hoki he tangata i te whenua.

Ki te nui tonu te tuna, ka rangona te reo, ka kitea te tangata.

Koirā pū te take kei konei mātou.

Me tiaki e tātou te tuna, kia nui ai te tuna i tēnei roto, kia rangona ai te reo, kia rangona ai ngā kōrero mō te tuna, kia rangona ai te iwi e katakata ana i te whenua, otirā, e tiaki anō ana i tō tātou whenua.



